

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

CampyFood agar method (CFA)

(Certificate number: BIO 12/30 - 05/10)
for the detection of *Campylobacter* spp.
in raw meat products, meat-based products
and production environmental samples

Qualitative method

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This report consists of 95 pages, including 10 appendices.
Only copies including the totality of this report are authorised.

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LIST OF ABBREVIATIONS

Method & protocol

CFU	Colony Forming Units
ILS	Interlaboratory Study
MCS	Method Comparison Study
RLOD	Relative Level of Detection
RT	Relative Trueness
RTC	Ready to cook
RTE	Ready to eat
RTRH	Ready to reheat
SE	Relative Sensitivity
SP	Relative Specificity

Interpretation

AL	Acceptability Limit
alt	Alternative method
$\bar{D}$	Average difference
FN	False Negative results
FNR	False Negative Ratio
FP	False Positive results
FPR	False Positive Ratio
LOD	Limit of Detection
NA	Negative agreement
NA _{FN (alt)}	Negative Agreement due to false negative alternative-method results
ND	Negative Deviation
ND _{FN (alt)}	Negative Deviation due to false negative alternative-method results
PA	Positive Agreement
PA _{FP (alt)}	Positive Agreement due to false positive alternative-method results
PD	Positive deviation
PD _{FP (alt)}	Positive Deviation due to false positive alternative-method results
ref	Reference method
TNA	Total Negative Agreement
TND	Total Negative Deviation

Raw data IPL

Ø	No growth
L	Low growth
M	Medium growth
H	High growth
A	Pure culture of the target
B	Mix with a majority of target colonies
C	Mix with a minority of target colonies
D	Mix with few target colonies
E	No target colony
BG-	Bacille Gram -

Raw data ADRIA

-	No typical colonies but presence of background microflora
(x)	Number of colonies in the plate
d	Doubtful result
NC	Non-characteristic colony
ni	Not isolated colony
m	Minority level of target analyte
M	Majority level of target analyte
p	Pure culture level of target analyte
st	Plate without any colony
w	Weak reaction

Bold typing **Artificially inoculated samples**

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

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

Validation protocols	- ISO 16140-1:2016 - Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> - ISO 16140-2:2016 & ISO 16140-2/A1:2024 - Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> - AFNOR technical rules (Revision 12)
Reference method	- ISO 10272-1: 2017 - Microbiology of the food chain - Horizontal method for detection and enumeration of <i>Campylobacter</i> spp. - Part 1: detection method - ISO 10272-1/A1:2023 - Microbiology of the food chain - Horizontal method for detection and enumeration of <i>Campylobacter</i> spp. - Part 1: Detection method. Amendment 1: Inclusion of methods for molecular confirmation and identification of thermotolerant <i>Campylobacter</i> spp., the use of growth supplement in Preston broth and changes in the performance testing of culture media
Alternative method	CampyFood agar method (CFA)
Scope	Raw meat products Meat-based products Production environmental samples
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

1 INTRODUCTION

The CampyFood agar method (CFA) detection was validated on the 21st of May 2010 (certificate number BIO 12/30-05/10) according to the EN ISO 16140 (2003) and the AFNOR technical rules. The analyses were carried out by IPL (Institut Pasteur Lille).

A summary of the different validation studies is listed below:

Date	Study	ISO method	Validation standard	Conducted by
May 2010	Initial validation study	10272-1:2006	ISO 16140:2003	IPL
January 2014	Extension study for the confirmation of positive results by using a latex test (CAMPYLOBACTER spp. latex kit Ref. MGNF46)	/	/	ADRIA
March 2014	Renewal study	10272-1:2006	ISO 16140:2003	ADRIA
March 2016	Extension study to allow the use of the VITEK® MS, automated mass spectrometry microbial identification system that uses MALDI.TOF technology and a comprehension database of relevant species	/	/	ADRIA
May 2018	Renewal study with completion of the data according to ISO 16140-2:2016	10272-1:2017	ISO 16140-2:2016	ADRIA
February 2022	Renewal study	10272-1:2017	ISO 16140-2:2016	ADRIA
May 2022	Increase in the system version of the VITEK® MS device from 3.2 to 3.3	/	/	Internal update
February 2026	Increase in the system version of the VITEK® MS and VITEK® MS Prime device from 3.3 to 3.4	/	/	Internal update
April 2026	Renewal study with an update of the interpretation according to ISO 16140-2/A1:2024	10272-1:2017	ISO 16140-2:2016 & ISO 16140-2/A1:2024	ADRIA

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The CampyFood Agar contains specific activators facilitating the growth of *Campylobacter*, a selective mixture allowing the inhibition of most of the contaminants and a coloured indicator that facilitates the reading. The characteristic colonies appear orange red coloured to deep red (burgundy), with sometimes a metallic reflection.

Remark: the metallic reflection remains a criterion of orientation; other microorganisms can also present this characteristic.

Sometimes, the colonies of *Campylobacter* may appear as pink red to dark brown in colour or present a dark red-orange colour at the centre with a spread-out aspect as well as granular and irregular edges.

2.1.2 Protocol

The protocol is the following:

- Enrichment step for **48h ± 4h at 41.5°C ± 1°C** in the CampyFood broth (CFB) at ambient temperature, i.e. bioMérieux reference 42642/42643, in a specific blending bag, the Combibag (bioMérieux, reference 30551). Incubation of CFB in microaerobic atmosphere is achieved with the GENbox microaer atmosphere generators (bioMérieux, reference 96125) set up in a “pocket” of the Combibag. The bag is then closed by a clip seal provided in the kit,
- Streaking a loop (10 µL) on CampyFood Agar (or CFA), incubated for **44h ± 4h at 41.5°C ± 1°C** in microaerobic conditions.

The characteristic colonies (1 colony until 5 if the first one is negative) are identified by using either:

- The tests described in the ISO 10272-2 method (including the purification step);
- A simplified method:
 - * Streaking half colony on blood agar: incubate for 48 h ± 4 h at 41.5°C ± 1°C in aerobic atmosphere,
 - * Streaking the other half colony on blood agar: incubate for 48 h ± 4 h at 41.5°C ± 1°C in microaerobic atmosphere;

- * Oxidase test and microscopic examination on colonies which grow in microaerobic atmosphere;
- The *Campylobacter* latex kit (Ref MGNF 46): from a typical isolated colony from CampyFood agar or Columbia blood agar.
- VIDAS CAM method using typical isolated or non-isolated colonies.
- VITEK® MS from a typical isolated colony from CampyFood agar or Columbia blood agar (the Software version V3.1 was used during the study- Refer to the certificate for the versions validated in the context of the NF VALIDATION mark)).

2.1.3 Restriction

There is no restriction.

2.2 Reference method

The reference methods correspond to:

- ISO 10272-1:2017 - Microbiology of the food chain - Horizontal method for detection and enumeration of *Campylobacter* spp. Part 1: Detection method
- ISO 10272-1/A1:2023 - Microbiology of the food chain - Horizontal method for detection and enumeration of *Campylobacter* spp. - Part 1: Detection method. Amendment 1: Inclusion of methods for molecular confirmation and identification of thermotolerant *Campylobacter* spp., the use of growth supplement in Preston broth and changes in the performance testing of culture media

See the follow diagram in **Appendix 2**.

Data were initially generated following ISO 10272-1:2006. During the renewal in 2018, the additional samples were tested using the ISO 10272-1:2017. This new version integrates the use of the Preston broth in case of high background flora and low amount of *Campylobacter*. A total of 21 samples were tested using this broth in 2018.

A new amendment was published in 2023. This amendment integrates the addition of a growth supplement to the Preston broth in order to improve the detection of certain strains of *Campylobacter* (e.g. *C. coli*). However, conclusion from the validation of the reference indicates that the data are similar with and without the supplement and there is no need to reverify the method. It was therefore agreed during the renewal in 2026 to consider this change as minor and no new analysis was generated.

2.3 Study design

The study is **an unpaired study design** as the reference, and the alternative methods have different enrichment procedures.

3 INITIAL VALIDATION, EXTENSION/RENEWAL STUDIES: RESULTS

3.1 Method Comparison Study

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

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

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

3.1.1 Sensitivity study

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

3.1.1.1 Number and nature of samples

208 samples were analysed for the initial validation study by IPL (183 kept for the renewal study in 2018), 52 for the renewal study performed by ADRIA in 2018 providing 103 positive and 132 negative samples.

The distribution per tested category and type is given in Table 1.

Table 1 – Distribution per tested category and type

Category		Type		Positive samples	Negative samples	Total
1	Raw meat products	a	Raw, frozen poultry meat	14	13	27
		b	Poultry based products (raw or cooked)	7	14	21
		c	Carcass rinsing, poultry neck skin	19	6	25
		Total		40	33	73
2	Meat-based products	a	Raw meat	9	27	36
		b	Raw seasoned meat	9	14	23
		c	Ready to eat or ready to reheat dishes	13	26	39
		Total		31	67	98
3	Production environmental samples	a	Water	10	11	21
		b	Surfaces	11	12	23
		c	Residues	11	9	20
		Total		32	32	64
All categories				103	132	235

During the renewal in 2018, 21 samples were tested using the Preston broth. Among those samples, a majority was found positive : 10 naturally contaminated samples and 6 artificially inoculated with *Campylobacter coli* strains. This demonstrates the capacity of the Preston broth to allow the growth of *Campylobacter* strains despite the absence of growth supplement as described in the ISO 10272-1/A1:2023.

3.1.1.2 Artificial contamination of samples

Samples were inoculated by using spiking or seeding protocol. For the spiking protocol, the injury treatment and the efficiency were determined by enumeration on selective agar plates (mCCDA supplemented with antibiotics) and non-selective agar plate (mCCDA). Cross contamination was also applied for the initial validation study. The artificial contaminations are presented in **Appendix 3**.

68 samples were artificially contaminated, using 28 different strains. 45 gave a positive result.

12 samples were contaminated by cross contamination with naturally contaminated samples; 7 were positive after analysis.

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

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

	Naturally contaminated	Artificially contaminated							Total
		Cross contamination	Spiking			Seeding			
			≤5	5< x≤10	10< x≤30	≤3	3< x≤10	10< x≤30	
Number of samples	51	7	3	14	9	4	15	0	103
%	49.5%	6.8%	2.9%	13.6%	8.7%	3.9%	14.6%	0.0%	100.0%

49.5 % of the samples were naturally contaminated.

28.2 % of the samples were inoculated at a level comprised between 3 or 5 and 10 CFU, at very low inoculation level (≤ 5 spiking, ≤ 3 seeding), 34% of the inoculated samples gave negative results by both methods. *Campylobacter* strains are known to be difficult to grow, partly due to their sensitivity to O₂.

3.1.1.3 Protocols applied during the validation study

> Incubation time

The minimum incubation times were applied:

- Enrichment: 44 h,
- Selective agar plates: 40 h.

The rules of the ISO 6887 were not evaluated during this study.

> Confirmations

The typical colonies were confirmed using:

- Initial validation study:
 - * GeneProbe (data not available in the report),
 - * Tests described in the ISO method,
 - * VIDAS CAM.
- Renewal study:
 - * Latex,
 - * Tests described in the ISO method,
 - * VIDAS CAM.

3.1.1.4 Test results

Raw data per category are given in **Appendix 4**. The results are given in Table 3.

Table 3 – Summary of results obtained with the reference and alternative methods (after confirmation) of all samples for each category

Category		PA	PD	TND	TNA	Total
1	Raw meat products	31	7	2	33	73
2	Meat-based products	21	7	3	67	98
3	Production environmental samples	23	7	2	32	64
TOTAL		75	21	7	132	235

Unpaired evaluation: $TND = ND + ND_{FN(alt)} + PA_{FP(alt)}$ $TNA = NA + NA_{FN(alt)} + PD_{FP(alt)}$

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

The calculations are presented in Table 4.

Table 4 – Calculation of relative trueness (RT), sensitivity (SE), false positive ratio (FPR) and false negative ratio (FNR) for the alternative method

Category		Type		PA	PA FP(alt)	NA	NA FN(alt)	PD	ND	ND FN(alt)	PD FP(alt)	TND	TNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	FNR %
1	Raw meat products	a	Raw, frozen poultry meat	12	0	13	0	2	0	0	0	0	13	100.0	85.7	92.6	0,0	0.0
		b	Poultry based products (raw or cooked)	5	0	14	0	2	0	0	0	0	14	100.0	71.4	90.5	0,0	0.0
		c	Carcass rinsing, poultry neck skin	14	1	2	0	3	1	0	4	2	6	89.5	84.2	80.0	66,7	0.0
		Total		31	1	29	0	7	1	0	4	2	33	95,0	82.5	87.7	12.1	0.0
2	Meat based products	a	Raw meat	6	0	27	0	3	0	0	0	0	27	100.0	66.7	91.7	0,0	0.0
		b	Raw seasoned meat	8	0	14	0	0	1	0	0	1	14	88.9	100.0	95.7	0,0	0.0
		c	Ready to eat or ready to reheat dishes	7	0	26	0	4	2	0	0	2	26	84.6	69.2	84.6	0,0	0.0
		Total		21	0	67	0	7	3	0	0	3	67	90,3	77.4	89.8	0.0	0.0
3	Production environmental samples	a	Water	7	0	11	0	2	1	0	0	1	11	90.0	80.0	85.7	0,0	0.0
		b	Surfaces	8	1	12	0	2	0	0	0	1	12	90.9	81.8	87.0	0,0	0.0
		c	Residues	8	0	9	0	3	0	0	0	0	9	100.0	72.7	85.0	0,0	0.0
		Total		23	1	32	0	7	1	0	0	2	32	93.8	78.1	85.9	0.0	0.0
All products				75	2	128	0	21	5	0	4	7	132	93.2	79.6	88.1	3.0	0.0

A summary of the results is given in Table 5.

Table 5 - Summary of results

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \times 100 \%$	93.2 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \times 100 \%$	79.6 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} \times 100 \%$	88.1 %
False positive ratio for the alternative method (unpaired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP(alt)}}{TNA} \times 100 \%$	3.0 %
False negative ratio for the alternative method (unpaired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD} \times 100 \%$	0.0 %

3.1.1.6 Analysis of discordant results

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

Seven negative deviations and 21 positive deviations were observed for the overall categories:

> **Negative deviations**

The negative deviations concern 3 naturally contaminated samples and 4 artificially contaminated samples. The confirmatory tests gave negative results for all these samples. Doubtful colonies were observed on the plates for two samples (437 and 1176), but all the confirmatory tests were negative. The negative deviations were probably due to the unpaired study design.

> **Positive deviations**

The positive deviations concern 7 inoculated samples, 3 cross contaminated samples and 11 naturally contaminated samples.

Table 6 - Negative deviations

Sample N°	Product	Strain inoculated	Inoculation level CFU/sample	Reference method	Alternative method: CampyFood Agar			Category	Type
					CFA	Final result	Agreement		
1169	Chicken neck skin	/	/	+	-	-	ND	1	c
1176	Chicken skin	/	/	+	+d	-	PA _{FP(alt)}	1	c
1172	Seasoned raw beef meat	<i>Campylobacter coli</i> Ad1997	2.5	+	st	-	ND	2	b
504	RTE (pork salad)	<i>Campylobacter coli</i> Ad1972	6.5	+	st	-	ND	2	c
1748	RTRH (pork)	<i>Campylobacter coli</i> Ad1971	6.4	+	st	-	ND	2	c
S6	Process water	<i>Campylobacter jejuni</i> DRA9L1 E7K1	7.2	+	-	-	ND	3	a
437	Surface (evisceration tank)	/	/	+	+d	-	PA _{FP(alt)}	3	b

Table 7 - Positive deviations

Sample N°	Product	Strain inoculated	Inoculation level CFU/sample	Reference method	Alternative method: CampyFood Agar			Category	Type
					CFA	Final result	Agreement		
E1	Chicken leg (halal)	/	/	-	+MB	+	PD	1	a
G6	Chicken leg	/	/	-	+MA	+	PD	1	a
669	Poultry sausage	<i>Campylobacter coli</i> Ad1022	6.1	-	+P	+	PD	1	b
1744	Chicken meat	<i>Campylobacter jejuni</i> Ad1088	9.3	-	+P	+	PD	1	b
G4	Rinsing carcass	/	/	-	+LB	+	PD	1	c
A4	Chicken neck skin	/	/	-	+HA	+	PD	1	c
A6	Chicken neck skin	/	/	-	+MA	+	PD	1	c
Q10	Pork (filet mignon)	<i>Campylobacter coli</i> PRA3L1 E12B3	7	-	+HA	+	PD	2	a
M2	Roast lamb slice with bone	Cross contamination	/	-	+HC	+	PD	2	a
N11	Veal chop	Cross contamination	/	-	+HC	+	PD	2	a
Q9	Curry pork (filet mignon)	<i>Campylobacter coli</i> PRA3L1 E12B3	7	-	+HA	+	PD	2	c
503	RTE (pork sandwich)	<i>Campylobacter coli</i> Ad1889	5.2	-	+P	+	PD	2	c
1749	RTRH (pork)	<i>Campylobacter coli</i> Ad1971	6.4	-	+P	+	PD	2	c
2093	RTE (chicken sandwich)	<i>Campylobacter jejuni</i> Ad1903	9.8	-	+p	+	PD	2	c
P9	Process water	Cross contamination	/	-	+HB	+	PD	3	a
434	Process water	/	/	-	+	+	PD	3	a
N14	Surface (chicken)	/	/	-	+HA	+	PD	3	b
435	Surface (hooks)	/	/	-	+	+	PD	3	b
N2	Scraps from tub with dried blood	/	/	-	+HA	+	PD	3	c
N4	Scraps from chicken workshop	/	/	-	+HC	+	PD	3	c
O1	Scraps from chicken skin leg	/	/	-	+MC	+	PD	3	c

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

Table 8 - Analyses of discordant results

Category		Type		Study design	N+	TND	PD	TND - PD	AL
1	Raw meat products	a	Raw, frozen poultry meat	Unpaired	14	0	2	-2	
		b	Poultry based products (raw or cooked)	Unpaired	7	0	2	-2	
		c	Carcass rinsing, poultry neck skin	Unpaired	19	2	3	-1	
		Total			40	2	7	-5	3
2	Meat-based products	a	Raw meat	Unpaired	9	0	3	-3	
		b	Raw seasoned meat	Unpaired	9	1	0	1	
		c	Ready to eat or ready to reheat dishes	Unpaired	13	2	4	-2	
		Total			31	3	7	-4	3
3	Production environmental samples	a	Water	Unpaired	10	1	2	-1	
		b	Surfaces	Unpaired	11	1	2	-1	
		c	Residues	Unpaired	11	0	3	-3	
		Total			32	2	7	-5	3
All samples					103	7	21	-14	5

The observed values for TND-PD criteria meet the acceptability limit for each individual category and for the 3 combined categories.

3.1.1.7 Confirmation

A summary of the results observed using the different procedures used to confirm the colonies is given in Table 9. Note that as all the tests were not applied for the 2 studies (initial and renewal); the number of available results per test is not the same.

Table 9 - Confirmatory tests

Category	Tests	PA	NA	PD	ND	PA _{FP(alt)}	PD _{FP(alt)}	Total confirmed
1	Latex	2	2	2	1	1	2	4
	VIDAS CAM	31	29	7	1	1	4	38
	Simplified ISO	2	2	2	1	1	2	4
	ISO	31	29	7	1	1	4	38
	All tests	31	29	7	1	1	4	38
2	Latex	9	19	3	3	0	0	12
	VIDAS CAM	21	67	7	3	0	0	28
	Simplified ISO	9	19	3	3	0	0	12
	ISO	21	67	7	3	0	0	28
	All tests	21	67	7	3	0	0	28
3	Latex	5	0	2	0	1	0	7
	VIDAS CAM	23	32	7	1	1	0	30
	Simplified ISO	5	0	2	0	1	0	7
	ISO	23	32	7	1	1	0	30
	All tests	23	32	7	1	1	0	30
Total	Latex	16	21	7	4	2	2	23
	VIDAS CAM	75	128	21	5	2	4	96
	Simplified ISO	16	21	7	4	2	2	23
	ISO	75	128	21	5	2	4	96
	All tests	75	128	21	5	2	4	96

For 102 samples, characteristic or doubtful colonies were observed on CFA plates. For 6 of them (A3-B1-437-1173-1174-1176), the colonies were not confirmed as *Campylobacter* spp. Samples were poultry neck skin, and one environmental sample. Note that for four samples, the colonies were doubtful and not clearly typical (red but without metallic shine)

All the colonies which gave positive latex tests, were also confirmed using the conventional tests described in the ISO method.

3.1.2 Relative level of detection

The relative level of detection is the level of detection at $P = 0.50$ (LOD_{50}) of the alternative (proprietary) method divided by the level of detection at $P = 0.50$ (LOD_{50}) of the reference method.

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

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

3.1.2.1 Experimental design

Three (matrix/strain) pairs were analysed for the initial validation study using the protocol described in the ISO16140 (2003). During the renewal in 2018, the data was kept.

The analyses were carried out by the reference method and by the alternative method (See Table 10):

Table 10 – Matrix strain pairs tested

Matrix	Strain
Poultry meat	<i>Campylobacter jejuni</i> DEA9L1E1B3
Pork meat	<i>Campylobacter jejuni</i> PEA3L1E10B1
Process water	<i>Campylobacter coli</i> PEA3L1E2B3

3.1.2.2 Calculation and interpretation of the RLOD

The raw data are given in **Appendix 5**.

The RLOD calculations were performed using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD version 4 (2024-01-10). The RLOD are given Table 11.

Table 11 – Presentation of RLOD before and after confirmation of the alternative method results

Category	Matrix / strain	AL	RLOD [95% confidence limit]
1	Poultry meat / <i>Campylobacter jejuni</i> DEA9L1E1B3	2.5	0.8 [0.2; 2.6]
2	Pork meat / <i>Campylobacter jejuni</i> PEA3L1E10B1		1.0 [0.4; 2.8]
3	Process water / <i>Campylobacter coli</i> PEA3L1E2B3		0.8 [0.2; 3]
Combined			0.8 [0.4; 1.8]

The RLOD meet the AL fixed at 2.5 for an unpaired study design for all the tested matrix/strain pairs.

The LOD₅₀ calculations were done using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> POD-LOD calculation program - version 12, 2024-03-05. The tests are given in Table 12.

Table 12 - LOD₅₀ results

Category	Matrix / Strain	Level of detection at 50 % (CFU / sample size)		Level of detection at 95 % (CFU / sample size)	
		Reference method	Alternative method	Reference method	Alternative method
1	Poultry meat / <i>Campylobacter jejuni</i> DEA9L1E1B3	1.2 [0.6; 2.5]	1 [0.5; 2]	5.4 [2.7; 10.7]	4.2 [2.1; 8,6]
2	Pork meat / <i>Campylobacter jejuni</i> PEA3L1E10B1	0.9 [0.4; 1.9]	0.9 [0.4; 1.9]	3.8 [1.8; 8.2]	3.8 [1.8; 8,2]
3	Process water / <i>Campylobacter coli</i> PEA3L1E2B3	0.3 [0.1; 0.5]	0.2 [0.1; 0.5]	1.2 [0.6; 2.3]	1.1 [0.6; 2]
All combined		0.8 [0.5; 1.2]	0.6 [0.4; 1]	3.3 [2.1; 5.2]	2.7 [1.7; 4.3]

The LOD₅₀ and LOD₉₅ values vary depending on each matrix/strain combination (from 1.2 to 5.4 for the LOD₉₅ value with poultry meat and *Campylobacter jejuni* DEA9L1E1B3). The alternative method gives lower LOD₉₅ and LOD₅₀ results for each parameter tested.

3.1.3 Inclusivity / exclusivity

The inclusivity is the ability of the alternative method to detect the target analyte from a wide range of strains. The exclusivity is the lack of interference from a relevant range of non-target strains of the alternative method.

3.1.3.1 Initial validation study (IPL)

The inclusivity and the exclusivity of the alternative method were determined using 50 positive strains and 30 negative strains.

> Protocols

- **Inclusivity:** *Campylobacter* strains cultures were performed in CFB. Dilutions were done in order to inoculate 10 to 100 cells/225 ml CFB (incubation 48 h at 41.5°C in microaerobic conditions). Ten µl of CFB enrichment were then streaked onto CFA plate, incubated for 44 h ± 4 h at 41.5°C in microaerobic conditions.
- **Exclusivity:** Negative strains were inoculated at 10⁵ CFU/ml nutrient broth in aerobic conditions for 24 h at 37°C. Ten microliters of the enrichment broth were then streaked onto CFA plates incubated for 44 h ± 4 h at 41.5°C in microaerobic conditions.

Note: *Campylobacter fetus* is part of the *Campylobacter* genus, but does not grow at 41.5°C. The protocol for *Campylobacter fetus* strains was the same as the one used for inclusivity, but the plates were incubated at 25.0°C instead of 41.5°C.

> Results and conclusion

The raw data are provided in **Erreur ! Source du renvoi introuvable.**

The 52 *Campylobacter* strains tested (*Campylobacter coli*, *Campylobacter jejuni*, *Campylobacter upsaliensis*, *Campylobacter lari*), produced characteristic colonies on CFA: red orange-coloured to red burgundy, with sometimes a metallic sheen.

The 2 strains of *Campylobacter fetus* were characteristic when incubated at 25°C, but did not grow when incubated at 41.5°C.

The 32 non-*Campylobacter* spp strains did not grow or did not give characteristic colonies, except in 3 cases. The strains gave red burgundy colonies, with irregular edges:

- *Enterobacter cloacae* (EN16),
- *Escherichia coli* (strain isolated from sample E3 using the ISO method in the sensitivity study),
- *Acinetobacter baumannii* (reference 40).

The CampyFood Agar method is selective and specific.

3.1.3.2 Extension study (ADRIA Développement - 2014)

An extension study was conducted in 2014 by ADRIA Développement in order to use a latex test for positive results confirmations.

> Protocol

152 positive strains and 101 negative strains were tested.

For inclusivity, the strains were grown in Brucella broth for 44 h $\pm$ 4 h at 41.5°C and then sub-cultured in CFB for 44 h $\pm$ 4 h at 41,5°C before streaking onto CFA (incubation 40-48 h at 41.5°C in microaerobic conditions) and isolated on Columbia Blood agar (CBA). The colonies were then tested from CFA and CBA with the latex test

For exclusivity, the strains were grown in Brucella broth, BHI or appropriate broth for 48 h at appropriate incubation temperature, tested with the VIDAS CAM and streaked onto CampyFood Agar (CFA) and CBA (incubation 40-48 h at 41,5°C). The colonies were then tested from CFA and CBA with the latex test

> Results

The raw data are provided in **Appendix 7** and **Appendix 8**.

○ Inclusivity

Inclusivity results are summarized in Table 13.

Table 13 - Inclusivity results

	CBA	CampyFood
Positive latex test using one colony	140	138
Negative latex test using one colony	12	9
Positive test using a minimum of 2 colonies	12	9
Negative latex test	0	0
No growth	0	5 (144-145-146-147-148) *
Total number of tested colonies	152	152

- * 144 *Campylobacter upsaliensis* Ad1139
- 145 *Campylobacter upsaliensis* ATCC43954
- 146 *Campylobacter upsaliensis* ATCC49815
- 147 *Campylobacter upsaliensis* ATCC49816
- 148 *Campylobacter upsaliensis* CIP103681

- *Latex tests realized on colonies isolated on Columbia blood Agar:*

- * All the positive strains gave a positive latex test when grown on Columbia blood agar.
- * For 12 strains, it was necessary to test a pool of 2 or 3 colonies to obtain a positive latex test.

- *Latex tests realized on colonies on CFA:*

- * 5 *Campylobacter upsaliensis* strains did not grow onto CFA plates.
- * For 9 strains, it was necessary to test a pool of 2 or 3 colonies to have a positive latex test.

○ Exclusivity

101 non-target strains were tested. When streaked onto Columbia blood Agar, 2 strains gave a positive or doubtful latex test (*Aeromonas hydrophila* CIP 74.30 and *Chryseobacterium ureilyticum* Ad 1340).

20 strains were able to grow on CampyFood agar; 11 of them gave doubtful colonies, and all gave a negative latex test.

3.1.3.3 Extension study (ADRIA Développement, 2016)

The aim of the study was to assess the inclusivity and exclusivity of the new confirmation procedure: the VITEK® MS.

> Protocol

150 positive and 100 negative strains were tested.

For inclusivity, the strains were grown in Brucella broth for 44 h $\pm$ 4 h at 41.5°C and then sub-cultured in CFB for 44 h $\pm$ 4 h at 41,5°C before streaking onto CFA (incubation 40-48 h at 41,5°C in microaerobic conditions) and isolated on Columbia Blood agar (CBA). The colonies were then tested from CFA and CBA with the VITEK MS

For exclusivity, the strains were grown in Brucella broth, BHI, or appropriate broth for 44 h $\pm$ 4 h at appropriate incubation temperature and then streaked onto CFA and CBA (incubation 40-48 h at 41.5°C) before testing with the VITEK MS

> Results

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

○ Inclusivity

150 strains were tested; one colony and one spot were tested per strain. All the strains gave typical colonies on CampyFood Agar (CFA) plates, and all were confirmed as *Campylobacter* spp. with the VITEK® MS, except in one case (strain No 51). After isolation on Columbia Blood Agar (CBA); all the strains were confirmed as *Campylobacter*. The results are summarized in Table 14.

Table 14 - Inclusivity results

	Media	
	CFA	CBA
Number of strains tested	150	150
Number of strains confirmed as <i>Campylobacter</i> spp.	149	150
Number of strains with no confirmation	1 (<i>Campylobacter coli</i> Ad 1939)	0

○ Exclusivity

None of the 100 tested strains were confirmed as *Campylobacter* with the VITEK® MS. A summary of the results is given in Table 15.

Table 15 - Exclusivity results

	Media	
	CFA	CBA
Number of strains tested	100	100
Number of strains which did not grow on the plate	78	0
Number of strains showing colonies on the plates	22	/
Number of strains with no result	0	13
Number of strains confirmed as <i>Campylobacter</i> spp.	0	0

As already mentioned, the technology is here dedicated to *Campylobacter* spp confirmation. Strain identification is of course related to the extension and the robustness of the database and is not the purpose of the study. Indeed, all the negative strains were either not able to grow on the tested agars, or not confirmed as *Campylobacter* spp with the VITEK® MS.

3.1.4 Practicability

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

Storage conditions, shelf-life and modalities of utilization after first use	The CFB mini-bags must be stored at 2-8°C in their box until the expiration date, protected from light. The plates must be kept between +2°C and +8°C. The expiration date is shown on each vial.		
Time to result	Steps	Reference method	Alternative method CFB/CFA method
	Realization of pre-enrichment	Day 0	Day 0
	Streaking on selective media in a microaerobic atmosphere	Day 1 to 2	/
	Streaking on CFA	/	Day 2
	Reading the plates	Day 3 to 4	Day 3 to Day 4
	Negative results (if no characteristic colony)	Day 3 to 4	Day 4
	Confirmation by reference method tests: GRAM, motility, oxidase, microaerobic growth at 25.0°C, aerobic growth at 41.5°C, including purification	Day 5 to Day 8	Day 6 to Day 7
	Simplified confirmation tests: conventional method	/	Day 6 to Day 7
	Confirmation tests: VIDAS CAM test from colony isolate or no	/	Day 4
	Negative results (after negative confirmation if necessary)	Day 5 to Day 8	Day 4 to Day 7
	Positive results - Confirmation by the reference method tests, including purification - Confirmation by VIDAS CAM test from colony isolate or no - Confirmation by the latex assay	Day 5 to Day 8 /	Day 6 to Day 7 Day 4 (to Day 6 purification) Day 4 (to Day 6 purification)
Common step with the reference method	Confirmations (option 1)		

The negative results are available in two days and the positive results in 4 days when using the latex test for confirmation.

3.2 Inter-laboratory Study

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

3.2.1 Study organization

The study was organized by IPL in March 2010.

17 laboratories were involved. The tested matrix was a poultry minced meat inoculated with *Campylobacter jejuni* (origin “turkey”).

24 samples per method were prepared with 3 inoculation levels (8 samples per level for each method).

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability and background microflora stability

The non-contaminated meat was analysed according to the EN ISO 10272-1:2006 reference method to check the absence of *Campylobacter* spp. None of the 25 g samples contained *Campylobacter* spp.

The MPN enumeration of *Campylobacter* was carried out by preparing 3 dilutions, 3 tubes per dilution in CFB, streaking on mCCDA and CFA. The result was < 3 CFU / 25 g.

The total viable count at 30°C was estimated to be $1.5 \cdot 10^6$ CFU/g.

Strain stability was checked by inoculating the matrix at 2 levels. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at $5 \pm 3^\circ\text{C}$. *Triplicates* were analysed. The results are given in Table 16.

Table 16 - Sample stability

Day	Detection		Enumeration (CFU/25g)
	Reference method	Alternative method	
Day 0	/	/	26
Day 1	+	+	20
Day 2	+	+	12

No evolution was observed during storage at 5°C ± 3°C for 2 days.

3.2.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 17).

Table 17 - Contamination levels

Level	Samples	Targeted theoretical level (CFU/25g)	Real level (CFU/25g)	Confidence intervals
Level 0 (L0)	5-6-9-10-13-14-19-20 27-28-35-36-41-42-43-44	0	0	/
Low level (L1)	3-4-11-12-17-18-23-24 29-30-31-32-39-40-45-46	3	4.4	[1.2; 11.2]
High level (L2)	1-2-7-8-15-16-21-22 25-26-33-34-37-38-47-48	30	26.0	[17.0; 38.2]

3.2.2.3 Logistic conditions

The temperature curves obtained by the temperature probe show that the temperatures were stable during the delivery, except for 4 laboratories (I, J, L and P). Temperature conditions are given in Table 18.

Table 18 - Sample temperatures at receipt

Laboratory	Temperatures at receipt (°C)		Comments
	Measured by the laboratory	Measured by the temperature probe	
A	5.5	4.5	
B	4.6	4.0	
C	6.5	0.0	Reception at D1 (11am), but samples analysed at D2
D	7.6	5.0	
E	5.8	5.5	
F	5.0	1.2	Reception at D1 (11am), but samples analysed at D2
G	1.0	3.6	
H	5.0	7.3	
I	14.4	14.3	Reception at D2
J	13.0	13.1	Reception at D2
K	8.5	7.8	
L	9.0	8.7	
M	8.0	7.5	
N	7.8	6.6	
O	7.8	8.0	
P	10.0	9.1	Reception at D1 (at midday), and samples analysed at D2
Q	8.2	5.1	

Among the 17 laboratories, 6 were excluded due to the temperature which was out of range during shipment (Laboratories I, J and L), package received at Day 2 (laboratories I and J), **or samples received at Day 1 but analysed at Day 2** (laboratories C, F and P).

3.2.3 Results analysis

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

3.2.3.1 Results observed by the collaborative laboratories

> **Aerobic mesophilic flora enumeration**

Depending on the Lab results, the enumeration levels varied between 2.9×10^7 and 1.1×10^9 CFU/g.

> ***Campylobacter spp. detection***

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

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

Collaborators	Contamination level		
	L0	L1	L2
A	0	0	0
B	0	6	8
C	0	0	0
D	2	3	5
E	6	6	4
F	/	/	/
G	4	1	5
H	0	1	7
I	/	/	/
J	0	0	0
K	0	0	0
L	5	5	6
M	3	4	6
N	0	0	0
O	0	1	1
P	0	0	0
Q	0	1	5
Total	20	28	47

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

Collaborators	Contamination level								
	L0			L1			L2		
	CFA	Confirmation (VIDAS)	Final result	CFA	Confirmation (VIDAS)	Final result	CFA	Confirmation (VIDAS)	Final result
A	3	2	2	8	8	8	8	8	8
B	0	0	0	8	8	8	8	8	8
C	2	2	2	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
F	/	/	/	/	/	/	/	/	/
G	5	2	2	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	/	/	/	/	/	/	/	/	/
J	4	0	0	8	8	8	8	8	8
K	2	0	0	8	8	8	8	8	8
L	2	0	0	6	5	5	6	6	6
M	8	1	1	8	7	7	8	8	8
N	1	1	1	8	8	8	8	8	8
O	1	1	1	7	7	7	8	8	8
P	1	1	1	8	8	8	8	8	8
Q	0	0	0	8	8	8	8	8	8
Total	P₀=29	C₀=10	CP₀=10	P₁=117	C₁=115	CP₁=115	P₂=118	C₂=118	CP₂=118

A lot of non-spiked samples gave positive *Campylobacter* spp. detection using the reference of the alternative method. The matrix used for the study was probably naturally contaminated even if the preliminary tests concluded to the non-detection of *Campylobacter* spp in the tested samples.

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. For this study, this rule was not applied as the required number of laboratories (10) will be no more available with the application of this rule. It was accepted by the AFNOR Technical Committee decided to keep the laboratories.

Six laboratories were excluded:

- Labs I, J and P for logistic conditions,
- Lab F did not realize the analyses as described in the instructions,
- Lab L: temperature not correct at reception, and problem encountered with the VIDAS automate,
- Lab C did not start the analyses at Day 1.

3.2.3.2 Results of the collaborators retained for interpretation

The results obtained with the 11 labs kept for interpretation are presented in Table 21 (reference method) and Table 22 (alternative method).

**Table 21 - Positive results by the reference method
(Without Labs C, F, I, J, L and P)**

Collaborators	Contamination level		
	L0	L1	L2
A	0	0	0
B	0	6	8
D	2	3	5
E	6	6	4
G	4	1	5
H	0	1	7
K	0	0	0
M	3	4	6
N	0	0	0
O	0	1	1
Q	0	1	5
Total	15	23	41

**Table 22 - Positive results (before and after confirmation)
by the alternative methods (Without Labs C, F, I, J, L and P)**

Collaborators	Contamination level								
	L0			L1			L2		
	CFA	Confirmation (VIDAS)	Final result	CFA	Confirmation (VIDAS)	Final result	CFA	Confirmation (VIDAS)	Final result
A	3	2	2	8	8	8	8	8	8
B	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
G	5	2	2	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
K	2	0	0	8	8	8	8	8	8
M	8	1	1	8	7	7	8	8	8
N	1	1	1	8	8	8	8	8	8
O	1	1	1	7	7	7	8	8	8
Q	0	0	0	8	8	8	8	8	8
Total	P₀=20	C₀=7	CP₀=7	P₁=87	C₁=86	CP₁=86	P₂=88	C₂=88	CP₂=88

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 23).

Table 23 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) \times 100 \% =$	83.0 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	92.0 %

N: number of all L0 tests

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

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

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

Fractional positive results were obtained with the reference method for the low and high inoculation levels (L1 = 26.1% and L2 = 46.6%), while almost all the samples were found positives for the alternative method.

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for Level 1 and Level 2 is provided in Table 24.

Table 24 - Summary of the obtained results with the reference method and the alternative method for Level 1 and Level 2

Level	Response	Reference method positive (R+)	Reference method negative (R-)
Level 1	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 21	Positive deviation (R-/A+) PD = 65
	Alternative method negative (A-)	Total Negative deviation (A-/R+) TND = 2	Total Negative agreement (A-/R-) TNA = 0
Level 2	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 41	Positive deviation (R-/A+) PD = 47
	Alternative method negative (A-)	Total Negative deviation (A-/R+) TND = 0	Total Negative agreement (A-/R-) TNA = 0

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

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

		Level 1	Level 2
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \times 100 \%$	97.7 %	100 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \times 100 \%$	26.1 %	46.6%
Relative trueness	$RT = \frac{(PA + TNA)}{N} \times 100 \%$	23.9%	46.6%
False positive ratio for the alternative method (unpaired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP(alt)}}{TNA} \times 100 \%$	NC	NC
False negative ratio for the alternative method (unpaired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD} \times 100$	0.0 %	0.0%

NC: not calculable due to the absence of samples interpreted as TNA

3.2.4.3 Interpretation of trueness data

65 positive deviations and 2 negative deviations were observed.

Despite some contamination at the level 0 and differences obtained between the screening and confirmation part, it was decided to keep the data set as the number of positive deviations obtained in comparison to the number of negative deviations is in favour of the CampyFood Agar method.

For an **unpaired study design**, the difference between (TND – PD) is calculated for the level(s) where fractional recovery is obtained (L_1 and L_2 for this study). The observed value found for (TND – PD) shall not be higher than the AL. The AL is defined as $[(TND - PD)_{max}]$ and calculated per level where fractional recovery is obtained as described below using the following three parameters:

$$(p+)_{ref} = \frac{P_{x(ref)}}{N_{x(ref)}}$$

where

$P_{x(ref)}$ = is number of samples with a positive result obtained with the reference method at level x (L_1 or L_2) for all laboratories

$N_{x(ref)}$ = is number of samples tested at level x (L_1 or L_2) with the reference method by all laboratories

$$(p+)_{alt} = \frac{CP_{x(alt)}}{N_{x(alt)}}$$

where

$CP_{x(alt)}$ = is number of samples with a confirmed positive result obtained with the alternative method at level x (L_1 or L_2) for all laboratories

$N_{x(alt)}$ = is number of samples tested at level x (L_1 or L_2) with the alternative method by all laboratories

$$(TND - PD)_{max} = \sqrt{3N_{x(ref)} \times ((p+)_{ref} + (p+)_{alt} - 2((p+)_{ref} \times (p+)_{alt}))}$$

where

$N_{x(ref)}$ = is number of samples tested for level x (L_1 or L_2) with the reference method by all laboratories.

The AL is not met when the observed value is higher than the AL. When the AL is not met, investigations should be made (e.g. root cause analysis) in order to provide an explanation of the observed results. Based on the AL and the additional information, it is decided whether the alternative method is regarded as not fit for purpose. The reasons for acceptance of the alternative method when the AL is not met shall be stated in the study report.

The calculations are the following, according to the ISO 16140-2 (See Table 26).

Table 26 - Calculations

	Level 1	Level 2
N_x	88	88
$(p+)_{ref}$	0.26	0.47
$(p+)_{alt}$	0.98	1.0
AL = (TND - PD) max	13.86	11.87
ND - PD	-63	-47
Conclusion	ND - PD < AL	ND - PD < AL

The ISO 16140-2/A1:2024 requirements are fulfilled as (TND - PD) is lower than the AL. The number of positive deviations is higher than the number of negative deviations.

3.2.4.4 Evaluation of the LOD 50% and RLOD between laboratories

The calculation was done using the ISO 16140-2:2016 Excel spreadsheet available at https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls.

For the reference method, only 4 participants were considered into the calculation due to positives at level 0 for the other participants. For the alternative method, it was impossible to calculate the LOD₅₀ as all participants have obtained positives at level 0 or too many positives found at L1 and L2. Therefore, no RLOD criteria could be calculated.

Table 27 – LOD₅₀ and RLOD

Method	LOD 50%	RLOD	AL
Reference	32.0 [20.2; 50.5]	Calculation cannot be performed	2.5
Alternative	Calculation cannot be performed		

3.3 General conclusion

The conclusions of the **method comparison study** for the CFA method are as follows:

- The values observed for (TND-PD) comply are within the acceptability limit for each individual category and for the three categories combined.
- The RLODs determined in the MCS study are below the AL set at 2.5 for all matrices/strains tested.
- The alternative CampyFood Agar method is selective and specific for tested matrix.
- The data were generated during the initial validation using the ISO 20722:2006 or the 10272-1:2017 during the renewal in 2018. The ISO 2072-1/Amd1:2023 propose the addition of the growth supplement in the Preston broth, not evaluated in the data previously generated. This change was considered minor during the renewal in 2026 and no additional sample was tested.
- The extension concerning the result of the latex confirmation test is consistent with the result of the CFA method.
- The extension concerning the VITEK® MS confirmation method is consistent with the result of the CFA method.

The **inter-laboratory study conclusions** for CFA method are:

These data and interpretations comply with the ISO 16140-2:2016, ISO 16140-2/A1:2024 requirements and AFNOR technical rules (Revision 12).

The CampyFood agar method (CFA) is considered equivalent to the reference method ISO 10272-1:2017 for the detection of *Campylobacter* spp. for raw meat products, meat-based products, and production environmental samples.

With regard to the latex confirmation test and the VITEK® MS confirmation method, both methods are equivalent to ISO requirements and are considered validated confirmation methods for the detection of *Campylobacter* spp.

Quimper, 17 July 2026

Astrid CARIOU

Manager

Method performance in food microbiology



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

Appendix 1 – Flow diagram of the alternative method: CampyFood Agar Detection

25 g sample + 225 ml CFB (CampyFood broth)
at ambient temperature in Combibag ¹

1 swab + 10 ml CFB

1 sponge + 100 ml CFB

1 wipe + 225 ml CFB



Incubation for 48 h ± 4 h at 41.5°C ± 1°C



Streaking onto CampyFood Agar (CFA) plates



Incubation for 44 h ± 4 h at 41.5°C ± 1°C



Presence of characteristic colonies



Confirmation:

- Tests described in the reference method
 - Simplified conventional tests
 - VIDAS CAM on isolated colonies
- Test VITEK® MS on isolated colonies

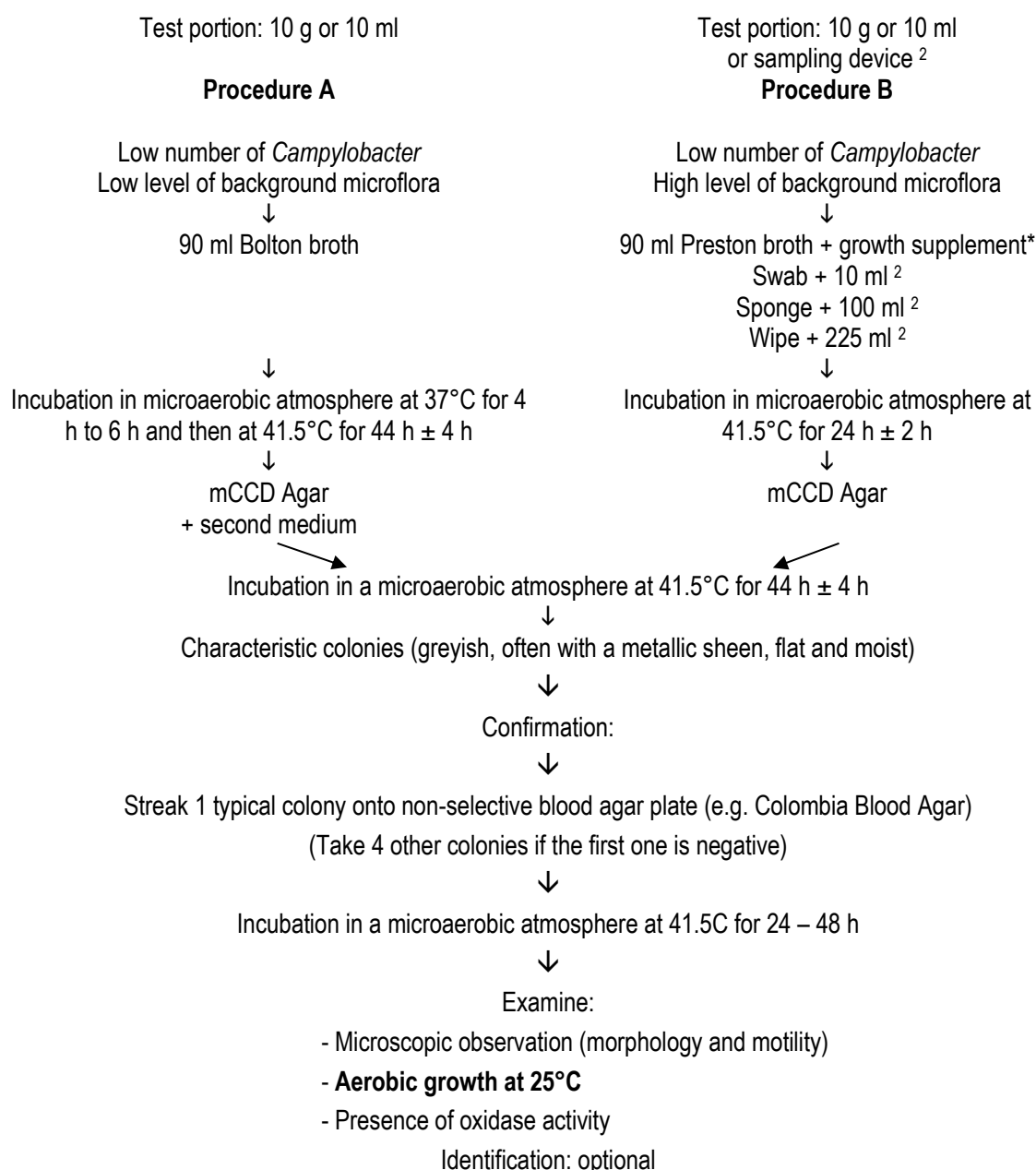
¹ For environmental surface samples, premoisten :

- 1 swab + 1 ml broth universal neutralizing (+ 9 ml CFB)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml CFB)
- 1 wipe + CFB + 10 % neutralizing agent (+ 225 ml CFB)

Appendix 2 – Flow diagram of the reference method:

ISO 10272-1:2017 - Microbiology of the food chain - Horizontal method for detection and enumeration of *Campylobacter* spp. - Part 1: detection method

ISO 10272-1/A1:2023 - Microbiology of the food chain - Horizontal method for detection and enumeration of *Campylobacter* spp. - Part 1: Detection method. Amendment 1: Inclusion of methods for molecular confirmation and identification of thermotolerant *Campylobacter* spp., the use of growth supplement in Preston broth and changes in the performance testing of culture media



*During the study, no growth supplement was added to the Preston broth

² For environmental surface samples, premoisten :

- 1 swab + 1 ml broth universal neutralizing (+ 9 ml Preston)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml Preston)
- 1 wipe + Preston + 10 % neutralizing agent (+ 225 ml Preston)

Appendix 3 – Artificial contamination of samples

Date of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample			
IPL-2010	I1	Sauté de dinde	Turkey	<i>Campylobacter jejuni</i> PRA3L1 E4B1	Poultry	Aerobiosis 6 days	0.4	12	+	1	a
IPL-2010	I2	Poulet rôti	Roasted chicken	<i>Campylobacter jejuni</i> PRA3L1 E11B1	Poultry	Aerobiosis 6 days	0.4	11	+	1	b
IPL-2010	I3	Poulet rôti	Roasted chicken	<i>Campylobacter jejuni</i> PRA3L1 E11B1	Poultry	Aerobiosis 6 days	0.3	11	+	1	b
IPL-2010	M3	Gigot d'agneau sans os	Roast lamb without bone	Cross contamination with 1 g chicken neck skin				/	-	2	a
IPL-2010	C10	Boulette de boeuf (PC)	Beef ball	Cross contamination with 1 g cockerel neck skin				/	-	2	b
IPL-2010	M1	Tranche de gigot d'agneau contaminé avec 1 g de L1	Roast lamb slice	Cross contamination with 1 g cockerel neck skin				/	-	2	b
IPL-2010	G13	Filet de bœuf cru	Beef tenderloin	<i>Campylobacter jejuni</i> DEAL3 E1B1	Evisceration	Aerobiosis 4 days	0.7	4	+	2	a
IPL-2010	Q10	Filet mignon de porc	Pork (filet mignon)	<i>Campylobacter coli</i> PRA3L1 E12B3	Poultry	Aerobiosis 10 days	0.84	7	+	2	a
IPL-2010	Q14	Côte échine de porc	Pork loin	<i>Campylobacter coli</i> PRA3L1 E3B3	Poultry	Aerobiosis 10 days	0.62	20	+	2	a
IPL-2010	M2	Tranche de gigot d'agneau avec os	Roast lamb slice with bone	Cross contamination with 1 g cockerel neck skin				/	+	2	a
IPL-2010	N11	Côte de veau	Veal chop	Cross contamination with 1 g thigh skin cock				/	+	2	a
IPL-2010	N10	Filet mignon de porc contaminé avec N6	Pork (filet mignon)	Cross contamination with 1 g chicken carcass				/	+	2	a
IPL-2010	N9	Filet de porc contaminé avec N4	Pork tenderloin	Cross contamination with 1 g chicken carcass				/	+	2	a
IPL-2010	G12	Sauté de bœuf cru	Fried beef	<i>Campylobacter jejuni</i> DEAL3 E1B1	Evisceration	Aerobiosis 4 days	0.6	4	+	2	b
IPL-2010	G14	Saucisse texane crue (porc)	Raw sausage (pork)	<i>Campylobacter jejuni</i> DEAL3 E1B1	Evisceration	Aerobiosis 4 days	0.6	4	+	2	b
IPL-2010	Q11	Viande de porc hachée	Ground pork	<i>Campylobacter coli</i> PRA3L1 E12B3	Poultry	Aerobiosis 10 days	0.84	7	+	2	b
IPL-2010	Q12	Rognons de veau	Veal kidneys	<i>Campylobacter coli</i> PRA3L1 E12B3	Poultry	Aerobiosis 10 days	0.84	7	+	2	b
IPL-2010	P11	Chipolatas aux herbes pur porc	Sausages (with herbs)	<i>Campylobacter jejuni</i> PRA3L1 E5B1	Poultry	Aerobiosis 4 days	1.5	28	+	2	b
IPL-2010	Q9	Filet mignon de porc au curry	Curry pork (filet mignon)	<i>Campylobacter coli</i> PRA3L1 E12B3	Poultry	Aerobiosis 10 days	0.84	7	+	2	c

Date of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/ sample			
IPL-2010	Q13	Poitrine fumée à l'ancienne	Smoked breast	<i>Campylobacter coli</i> PRA3L1 E3B3	Poultry	Aerobiosis 10 days	0.62	20	+	2	c
IPL-2010	P10	Eau process	Process water	Cross contamination by maceration with 1 g chicken skin				/	-	3	a
IPL-2010	P6	Eau process	Process water	Cross contamination by contact with 1 g chicken skin				/	-	3	a
IPL-2010	Q21	Eau de process	Process water	<i>Campylobacter jejuni</i> PRA3L1 E7B1	Poultry	Aerobiosis 10 days	0.8	2.1	-	3	a
IPL-2010	Q22	Eau de process	Process water	<i>Campylobacter jejuni</i> PRA3L1 E7B1	Poultry	Aerobiosis 10 days	0.8	2.1	-	3	a
IPL-2010	S6	Eau de process	Process water	<i>Campylobacter jejuni</i> DRA9L1 E7K1	Poultry	Aerobiosis 6 days	0.4	7.2	+	3	a
IPL-2010	S5	Eau de process	Process water	<i>Campylobacter jejuni</i> DRA9L1 E7K1	Poultry	Aerobiosis 6 days	0.4	7.2	+	3	a
IPL-2010	Q20	Eau de process	Process water	<i>Campylobacter coli</i> PRA3L1 E6B1	Poultry	Aerobiosis 10 days	0.37	9.5	+	3	a
IPL-2010	R3	Eau de process	Process water	<i>Campylobacter jejuni</i> DRA9L1 E5K1	Poultry	Aerobiosis 10 days	0.37	14.7	+	3	a
IPL-2010	P9	Eau process	Process water	Cross contamination by maceration with 1 g chicken skin				/	+	3	a
IPL-2010	P7	Eau process	Process water	Cross contamination by maceration with 1 g chicken skin				/	+	3	a
IPL-2010	P8	Eau process	Process water	Cross contamination by maceration with 1 g chicken skin				/	+	3	a
IPL-2010	S1	Prélèvement sol	Surface ground	<i>Campylobacter jejuni</i> DRA9L1 E2B1	Poultry	Aerobiosis 6 days	0.48	6.5	+	3	b
IPL-2010	S2	Prélèvement sol	Surface ground	<i>Campylobacter jejuni</i> DRA9L1 E2B1	Poultry	Aerobiosis 6 days	0.48	6.5	+	3	b
IPL-2010	S3	Prélèvement bac stockage	Surface (storage tank)	<i>Campylobacter jejuni</i> DRA9L1 E2B1	Poultry	Aerobiosis 6 days	0.48	6.5	+	3	b
IPL-2010	Q17	Prélèvement sol	Surface ground	<i>Campylobacter coli</i> PRA3L1 E6B1	Poultry	Aerobiosis 10 days	0.37	9.5	+	3	b
IPL-2010	Q19	Prélèvement sol	Surface ground	<i>Campylobacter coli</i> PRA3L1 E6B1	Poultry	Aerobiosis 10 days	0.37	9.5	+	3	b
IPL-2010	R5	Prélèvement bac stockage	Surface (storage tank)	<i>Campylobacter jejuni</i> DRA9L1 E10K1	Poultry	Aerobiosis 10 days	0.33	11.73	+	3	b
IPL-2010	S4	Résidus bac stockage	Scraps from tub of storage	<i>Campylobacter jejuni</i> DRA9L1 E7K1	Poultry	Aerobiosis 6 days	0.4	7.2	+	3	c
IPL-2010	Q18	Résidus sol découpe dinde	Scraps from turkey cut ground	<i>Campylobacter coli</i> PRA3L1 E6B1	Poultry	Aerobiosis 10 days	0.37	9.5	+	3	c
IPL-2010	R6	Résidus bac stockage	Scraps from tub of storage	<i>Campylobacter jejuni</i> DRA9L1 E10K1	Poultry	Aerobiosis 10 days	0.33	11.73	+	3	c
ADRIA-2018	498	Porc au caramel	RTRH (pork)	<i>Campylobacter coli</i> Ad1889	Pork	Seeding 48h 2-8°C vacuum packaged	/	5.2	-	2	c

Date of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/ sample			
ADRIA-2018	499	Nem porc	RTRH (pork)	<i>Campylobacter coli</i> Ad1972	Pork	Seeding 48h 2-8°C vacuum packaged	/	6.5	-	2	c
ADRIA-2018	500	Poulet au curry et légumes	RTRH (chicken)	<i>Campylobacter jejuni</i> Ad1951	Poultry	Seeding 48h 2-8°C vacuum packaged	/	0.7	-	2	c
ADRIA-2018	501	Poulet à l'aigre douce	RTRH (chicken)	<i>Campylobacter jejuni</i> Ad1951	Poultry	Seeding 48h 2-8°C vacuum packaged	/	0.7	-	2	c
ADRIA-2018	502	Sandwich poulet rôti	RTE (chicken sandwich)	<i>Campylobacter jejuni</i> Ad1951	Poultry	Seeding 48h 2-8°C vacuum packaged	/	0.7	-	2	c
ADRIA-2018	503	Sandwich jambon	RTE (pork sandwich)	<i>Campylobacter coli</i> Ad1889	Pork	Seeding 48h 2-8°C vacuum packaged	/	5.2	+	2	c
ADRIA-2018	504	Salade au jambon	RTE (pork salad)	<i>Campylobacter coli</i> Ad1972	Pork	Seeding 48h 2-8°C vacuum packaged	/	6.5	+	2	c
ADRIA-2018	505	Salade poulet rôti	RTE (deli salad)	<i>Campylobacter jejuni</i> Ad1951	Poultry	Seeding 48h 2-8°C vacuum packaged	/	0.7	-	2	c
ADRIA-2018	668	Nuggets de poulet	Chicken nuggets	<i>Campylobacter coli</i> Ad1893	Poultry environment	Seeding 48h 2-8°C vacuum packaged	/	7.1	+	1	b
ADRIA-2018	669	Saucisse de volaille	Poultry sausage	<i>Campylobacter coli</i> Ad1022	Poultry	Seeding 48h 2-8°C vacuum packaged	/	6.1	+	1	b
ADRIA-2018	670	Escalopes de dinde à la milanaise	Turkey cutlet (Milanese)	<i>Campylobacter coli</i> Ad1893	Poultry environment	Seeding 48h 2-8°C vacuum packaged	/	7.1	+	1	b
ADRIA-2018	671	Lardons de dinde fumés	Smoked turkey meat	<i>Campylobacter coli</i> Ad1893	Poultry environment	Seeding 48h 2-8°C vacuum packaged	/	7.1	-	1	b
ADRIA-2018	672	Cordons bleus de dinde	Turkey meat	<i>Campylobacter coli</i> Ad1022	Poultry	Seeding 48h 2-8°C vacuum packaged	/	6.1	-	1	b
ADRIA-2018	673	Farce	Stuffed meat	<i>Campylobacter coli</i> Ad1965	Pork	Seeding 48h 2-8°C vacuum packaged	/	6.9	-	2	b
ADRIA-2018	674	Chipolatas aux herbes	Sausages (with herbs)	<i>Campylobacter coli</i> Ad1965	Pork	Seeding 48h 2-8°C vacuum packaged	/	6.9	-	2	b
ADRIA-2018	675	Viande hâchée à la bolognaise	Seasoned ground beef meat	<i>Campylobacter coli</i> Ad1965	Pork	Seeding 48h 2-8°C vacuum packaged	/	6.9	+	2	b
ADRIA-2018	1170	Viande bovine recette à la bolognaise	Seasoned raw beef meat	<i>Campylobacter coli</i> Ad1997	Beef environment	Seeding 48h 2-8°C vacuum packaged	/	2.5	+	2	b

Date of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/ sample			
ADRIA-2018	1171	Viande bovine carpaccio basilic	Seasoned raw beef meat	<i>Campylobacter coli</i> Ad1997	Beef environment	Seeding 48h 2-8°C vacuum packaged	/	2.5	+	2	b
ADRIA-2018	1172	Viande bovine carpaccio parmesan	Seasoned raw beef meat	<i>Campylobacter coli</i> Ad1997	Beef environment	Seeding 48h 2-8°C vacuum packaged	/	2.5	+	2	b
ADRIA-2018	1175	Bœuf aux oignons	RTRH (beef)	<i>Campylobacter coli</i> Ad1997	Beef environment	Seeding 48h 2-8°C vacuum packaged	/	2.5	-	2	c
ADRIA-2018	1744	Escalope cordon bleu de poulet	Chicken meat	<i>Campylobacter jejuni</i> Ad1088	Poultry	Seeding 48h 2-8°C vacuum packaged	/	9.3	+	1	b
ADRIA-2018	1745	Bœuf bourguignon	RTRH (beef)	<i>Campylobacter coli</i> Ad1959	Pork	Seeding 48h 2-8°C vacuum packaged	/	<0.2	-	2	c
ADRIA-2018	1746	Sauté de porc à la catalane	RTRH (pork)	<i>Campylobacter coli</i> Ad1959	Pork	Seeding 48h 2-8°C vacuum packaged	/	<0.2	-	2	c
ADRIA-2018	1747	Parmentier de canard	RTRH (duck)	<i>Campylobacter jejuni</i> Ad1088	Poultry	Seeding 48h 2-8°C vacuum packaged	/	9.3	+	2	c
ADRIA-2018	1748	Petit salé aux lentilles vertes	RTRH (pork)	<i>Campylobacter coli</i> Ad1971	Pork	Seeding 48h 2-8°C vacuum packaged	/	6.4	+	2	c
ADRIA-2018	1749	Hachis parmentier	RTRH (pork)	<i>Campylobacter coli</i> Ad1971	Pork	Seeding 48h 2-8°C vacuum packaged	/	6.4	+	2	c
ADRIA-2018	1750	Salade jambon emmental	RTE (pork salad)	<i>Campylobacter coli</i> Ad1959	Pork	Seeding 48h 2-8°C vacuum packaged	/	<0.2	-	2	c
ADRIA-2018	1751	Sandwich jambon emmental	RTE (pork sandwich)	<i>Campylobacter coli</i> Ad1971	Pork	Seeding 48h 2-8°C vacuum packaged	/	6.4	-	2	c
ADRIA-2018	2087	Lasagnes à la bolognaise	RTRH (beef)	<i>Campylobacter coli</i> Ad1969	Pork	Seeding 48h 2-8°C vacuum packaged	/	9.5	-	2	c
ADRIA-2018	2088	Couscous au poulet et merguez	RTRH (chicken)	<i>Campylobacter jejuni</i> Ad1903	Poultry	Seeding 48h 2-8°C vacuum packaged	/	9.8	+	2	c
ADRIA-2018	2089	Moussaka bœuf et aubergines	RTRH (beef)	<i>Campylobacter coli</i> Ad1969	Pork	Seeding 48h 2-8°C vacuum packaged	/	9.5	-	2	c
ADRIA-2018	2090	Chili con carne et riz blanc	RTRH (beef)	<i>Campylobacter coli</i> Ad1964	Pork	Seeding 48h 2-8°C vacuum packaged	/	9.5	+	2	c
ADRIA-2018	2091	Blanquette de poulet	RTRH (chicken)	<i>Campylobacter coli</i> Ad1905	Poultry	Seeding 48h 2-8°C vacuum packaged	/	7.1	-	2	c

Date of analysis	Sample N°	Product (French name)	Product	Artificial contaminations					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/ sample			
ADRIA-2018	2092	Mijoté de bœuf carottes	RTRH (beef)	<i>Campylobacter coli</i> Ad1964	Pork	Seeding 48h 2-8°C vacuum packaged	/	9.5	-	2	c
ADRIA-2018	2093	Sandwich poulet à l'indienne	RTE (chicken sandwich)	<i>Campylobacter jejuni</i> Ad1903	Poultry	Seeding 48h 2-8°C vacuum packaged	/	9.8	+	2	c
ADRIA-2018	2094	Samoussa poulet	RTRH (chicken)	<i>Campylobacter coli</i> Ad1905	Poultry	Seeding 48h 2-8°C vacuum packaged	/	7.1	-	2	c
ADRIA-2018	2290	Filet de poulet à la normande	RTRH (chicken)	<i>Campylobacter jejuni</i> Ad1937	Poultry	Seeding 48h 2-8°C vacuum packaged	/	9.9	+	2	c
ADRIA-2018	2291	Poulet au curry et riz	RTRH (chicken)	<i>Campylobacter jejuni</i> Ad1937	Poultry	Seeding 48h 2-8°C vacuum packaged	/	9.9	+	2	c
ADRIA-2018	2292	Porc au caramel	RTRH (pork)	<i>Campylobacter coli</i> Ad1481	Pork	Seeding 48h 2-8°C vacuum packaged	/	1.9	-	2	c
ADRIA-2018	2293	Gratin dauphinois au jambon	RTRH (pork)	<i>Campylobacter coli</i> Ad1481	Pork	Seeding 48h 2-8°C vacuum packaged	/	1.9	+	2	c

Appendix 4 – Sensitivity study: raw data

RAW MEAT PRODUCTS																		
Date of analysis	Sample N°	Product (French name)	Product	Reference method: EN ISO 10272-1												Category	Type	
				Procedure (A: Bolton B: Preston)	mCCDA	CFA	Butzler	Confirmation										Final result
								Gram	Oxidase	Morphology	Motility	25°C aerobiosis	25°C microaerobiosis	41,5°C aerobiosis				
IPL-2010	B3	Cuisse de poulet	Chicken leg		-HE		-ME	/	-		/		+	+	-	1	a	
IPL-2010	C2	Poulet avec peau	Chicken with skin		-HE		-HE	/	/		/		/	/	-	1	a	
IPL-2010	C4	Cuisse de poulet halal	Chicken leg (halal)		-HE		-HE	/	/		/		/	/	-	1	a	
IPL-2010	D3	Sauté de canard (PC)	Duck		Ø		Ø	/	/		/		/	/	-	1	a	
IPL-2010	E3	Filet de poulet	Chicken fillet		-MB		-MB	BG-	+		/		+	+	- (E.coli)	1	a	
IPL-2010	F1	Filets de poulet Halal	Chicken fillet (halal)		-ME		-ME	BG-	-		-		+	+	-	1	a	
IPL-2010	F3	Cuisse de poulet	Chicken leg		-ME		-ME	/	/		/		/	/	-	1	a	
IPL-2010	G9	Cuisse de poulet	Chicken leg		-HE		-HE	/	/		/		/	/	-	1	a	
IPL-2010	H2	Manchon de poulet	Chicken wing		-ME		-ME	/	/		/		/	/	-	1	a	
IPL-2010	H8	Filet de poulet	Chicken fillet		Ø		Ø	/	/		/		/	/	-	1	a	
IPL-2010	I6	Sauté de dinde	Turkey		Ø		Ø	/	/		/		/	/	-	1	a	
IPL-2010	I9	Escalope de dinde	Turkey breast		-LE		-LE	/	/		/		/	/	-	1	a	
IPL-2010	L6	Abats de volaille	Giblets of poultry		Ø		Ø	/	/		/		/	/	-	1	a	
IPL-2010	A2	Poulet avec peau	Chicken with skin		+HA		+HA	BG-	+		+		-	-	+	1	a	
IPL-2010	A5	Poulet	Chicken		+HA		+HA	BG-	+		+		-	-	+	1	a	
IPL-2010	B4	Escalope de poulet	Chicken fillet		+MB		+MB	BG-	+		+		-	-	+	1	a	
IPL-2010	B5	Escalope de poulet	Chicken fillet		+LB		+LB	BG-	+		+		-	-	+	1	a	
IPL-2010	C3	Ailes de poulet	Chicken wing		+HB		+HB	BG-	+		+		-	-	+	1	a	
IPL-2010	C6	Poulet avec peau	Chicken with skin		+HB		+HB	BG-	+		+		-	-	+	1	a	
IPL-2010	F2	Filets de poulet Halal	Chicken fillet (halal)		+MB		+MB	BG-	+		+		-	-	+	1	a	
IPL-2010	G2	Cuisse de poulet	Chicken leg		+HB		+HB	BG-	+		+		-	-	+	1	a	
IPL-2010	H3	Filet de poulet	Chicken fillet		+HB		+HB	BG-	+		+		-	-	+	1	a	
IPL-2010	H4	Aiguillettes de canard	Duck fillet		+MB		+MB	BG-	+		+		-	-	+	1	a	
IPL-2010	H5	Filet de poulet	Chicken fillet		+MC		-ME	BG-	+		+		-	-	+	1	a	
IPL-2010	E1	Cuisse de poulet halal	Chicken leg (halal)		-HB		-HB	BG-	+		/		+	+	- (E.coli)	1	a	
IPL-2010	G6	Cuisse de poulet	Chicken leg		-LE		-LE	/	/		/		/	/	-	1	a	
IPL-2010	I1	Sauté de dinde	Turkey		+HA		+HB	BG-	+		+		-	-	+	1	a	
IPL-2010	H6	Ailes de poulet paprika	Chicken wing with paprika		-HE		-ME	/	/		/		/	/	-	1	b	
IPL-2010	D6	Poulet rôti	Roasted chicken		Ø		Ø	/	/		/		/	/	-	1	b	
IPL-2010	D7	Poulet rôti	Roasted chicken		Ø		Ø	/	/		/		/	/	-	1	b	
IPL-2010	F13	Poulet au jus	Chicken in the juice		Ø		Ø	/	/		/		/	/	-	1	b	
IPL-2010	F5	Poulet rôti	Roasted chicken		Ø		-HE	/	/		/		/	/	-	1	b	
IPL-2010	F6	Poulet rôti (mal cuit)	Roasted, badly cooked chicken		Ø		Ø	/	/		/		/	/	-	1	b	
IPL-2010	G10	Poulet rôti	Roasted chicken		Ø		Ø	/	/		/		/	/	-	1	b	
IPL-2010	H11	Poulet rôti	Roasted chicken		Ø		Ø	/	/		/		/	/	-	1	b	
IPL-2010	I7	Poulet rôti	Roasted chicken		Ø		Ø	/	/		/		/	/	-	1	b	
IPL-2010	I8	Poulet rôti	Roasted chicken		Ø		Ø	/	/		/		/	/	-	1	b	
IPL-2010	J6	Poulet rôti	Roasted chicken		Ø		Ø	/	/		/		/	/	-	1	b	
IPL-2010	L5	Foies de volaille	Chicken livers		Ø		Ø	/	/		/		/	/	-	1	b	
IPL-2010	I2	Poulet rôti	Roasted chicken		+HA		+MB	BG-	+		+		-	-	+	1	b	
IPL-2010	I3	Poulet rôti	Roasted chicken		+HA		+HB	BG-	+		+		-	-	+	1	b	
IPL-2010	L4	Gésiers de volaille	Gizzards of poultry		+HB		+HC	BG-	+		+		-	-	+	1	b	
ADRIA-2018	668	Nuggets de poulet	Chicken nuggets	A	+p	+p			+	+	+	-			+	1	b	
ADRIA-2018	669	Saucisse de volaille	Poultry sausage	B	st	/			/	/	/	/			-	1	b	
ADRIA-2018	670	Escalopes de dinde à la milanaise	Turkey cutlet (Milanese)	B	+M	/			+	+	+	-			+	1	b	
ADRIA-2018	671	Lardons de dinde fumés	Smoked turkey meat	B	st	/			/	/	/	/			-	1	b	
ADRIA-2018	672	Cordons bleus de dinde	Turkey meat	A	st	st			/	/	/	/			-	1	b	
ADRIA-2018	1744	Escalope cordon bleu de poulet	Chicken meat	A	st	st			/	/	/	/			-	1	b	

RAW MEAT PRODUCTS																		
Date of analysis	Sample N°	Product (French name)	Product	Reference method: EN ISO 10272-1												Category	Type	
				Procedure (A: Bolton B: Preston)	mCCDA	CFA	Butzler	Confirmation										Final result
								Gram	Oxidase	Morphology	Motility	25°C aerobiosis	25°C microaerobiosis	41,5°C aerobiosis				
IPL-2010	A3	Peau de poulet	Chicken skin		+HA		+HA	BG-	+		-		-	+	-	1	c	
IPL-2010	F4	Peau de poulet	Chicken skin		-HE		-HE	/	/		/		/	/	-	1	c	
IPL-2010	H1	Peau de poulet	Chicken skin		-HE		-HE	/	/		/		/	/	-	1	c	
IPL-2010	G5	Rinçage carcasse	Rinsing carcass		+MB		+MB	BG-	+		+		-	-	+	1	c	
IPL-2010	G8	Rinçage carcasse	Rinsing carcass		+MB		+MB	BG-	+		+		-	-	+	1	c	
IPL-2010	H10	Rinçage carcasse	Rinsing carcass		+MB		-ME	BG-	+		+		-	-	+	1	c	
IPL-2010	H9	Rinçage carcasse	Rinsing carcass		+MB		-ME	BG-	+		+		-	-	+	1	c	
IPL-2010	L1	Rinçage carcasse	Rinsing carcass		+MC		-LE	BG-	+		+		-	-	+	1	c	
IPL-2010	L2	Rinçage carcasse	Rinsing carcass		+LC		+LC	BG-	+		+		-	-	+	1	c	
IPL-2010	L3	Rinçage carcasse	Rinsing carcass		+MB		+MB	BG-	+		+		-	-	+	1	c	
IPL-2010	G4	Rinçage carcasse	Rinsing carcass		-ME		-ME	/	/		/		/	/	-	1	c	
IPL-2010	A1	Peau de cou de poulet	Chicken neck skin		+MB		+MA	BG-	+		+		-	-	+	1	c	
IPL-2010	B2	Peau de cou de poulet	Chicken neck skin		+HB		+MB	BG-	+		+		-	-	+	1	c	
IPL-2010	C1	Peau de cou de poulet	Chicken neck skin		+HB		+HB	BG-	+		+		-	-	+	1	c	
IPL-2010	C5	Peau de cou de poulet	Chicken neck skin		+HB		+HB	BG-	+		+		-	-	+	1	c	
IPL-2010	G1	Peau de cou de poulet	Chicken neck skin		+HC		+HB	BG-	+		+		-	-	+	1	c	
IPL-2010	G7	Peau de cou de poulet	Chicken neck skin		+MB		-ME	BG-	+		+		-	-	+	1	c	
IPL-2010	H7	Peau de cou de poulet	Chicken neck skin		+HB		+HC	BG-	+		+		-	-	+	1	c	
IPL-2010	A4	Peau de cou de poulet	Chicken neck skin		+HB		+HB	BG-	-		-		+	+	-	1	c	
IPL-2010	A6	Peau de cou de poulet	Chicken neck skin		+MB		+MB	BG-	-		-		+	+	-	1	c	
IPL-2010	B1	Peau de cou de coquelet	Cockerel neck skin		-HE		-LE	BG+	-		/		+	+	-	1	c	
ADRIA-2018	1169	Peau cou poulet	Chicken neck skin	B	+d(3)	/			+	+	+	-			+	1	c	
ADRIA-2018	1173	Peau de poulet	Chicken skin	B	+Md	/			- (NC sur CBA)	/	/	/			-	1	c	
ADRIA-2018	1174	Peau de poulet	Chicken skin	B	-	/			/	/	/	/			-	1	c	
ADRIA-2018	1176	Peau de poulet	Chicken skin	B	+Md	/			+	+	+	-			+	1	c	

MEAT-BASED PRODUCTS

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				Procedure (A: Bolton B: Preston)	mCCDA	CFA	Butzler	Confirmation							Final result		
								Gram	Oxidase	Morphology	Motility	25°C aerobiosis	25°C microaerobiosis	41,5°C aerobiosis			
IPL-2010	B6	Côte de porc	Porc shop		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	C7	Faux filet de bœuf	Pork loins		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	D1	Steak haché surgelé	Frozen ground beef		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	D10	Emincé de porc (PC)	Minced pork		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	D2	Steak haché surgelé	Frozen ground beef		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	D5	Viande bovine tranche	Bovine meat slice		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	E2	Côte de porc	Pork shop		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	E4	Bœuf haché 5%MG	Ground beef 5% fat		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	E5	Bœuf haché 20%MG	Ground beef 20% fat		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	E6	Bœuf haché 5%MG	Ground beef 5% fat		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	F10	Bœuf haché	Ground beef		-LE		-ME	/	/		/		/	/	-	2	a
IPL-2010	F11	Steak haché	Ground beef		-LE		-LE	/	/		/		/	/	-	2	a
IPL-2010	F14	Sauté de bœuf	Diced beef		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	F15	Sauté de bœuf	Diced beef		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	F8	Entrecôte de bœuf	Rib steak		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	F9	Haché de bœuf tradition	Ground beef		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	J1	Bœuf haché cru	Ground beef		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	J3	Escalope de veau cru	Veal cutlet		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	J4	Steack de bœuf	Beefsteak		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	L7	Rognon de veau	Veal kidneys		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	L8	Rognon de porc	Pork kidneys		-HE		-HE	/	/		/		/	/	-	2	a
IPL-2010	M4	Langue de porc	Pork tongue		-LE		-LE	/	/		/		/	/	-	2	a
IPL-2010	N7	Rognons d'agneau	Lamb kidney		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	O2	Cœur de bœuf	Beef heart		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	O6	Viande bovine tranche	Bovine meat slice		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	O8	Rognons de veau	Veal kidneys		-HE		-HE	/	/		/		/	/	-	2	a
IPL-2010	M3	Gigot d'agneau sans os	Roast lamb without bone		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	G11	Côte de porc crue	Raw pork shop		+HA		+HB	BG-	+		+		-	-	+	2	a
IPL-2010	N5	Rognons de veau	Veal kidneys		+MA		+HA	BG-	+		+		-	-	+	2	a
IPL-2010	G13	Filet de bœuf cru	Beef tenderloin		+HA		+HB	BG-	+		+		-	-	+	2	a
IPL-2010	Q10	Filet mignon de porc	Pork (filet mignon)		Ø		Ø	/	/		/		/	/	-	2	a
IPL-2010	Q14	Côte échine de porc	Pork loin		+HB		+HB	BG-	+		+		-	-	+	2	a
IPL-2010	M2	Tranche de gigot d'agneau avec os	Roast lamb slice with bone		-LE		-LE	/	/		/		/	/	-	2	a
IPL-2010	N11	Côte de veau	Veal chop		-HE		-HA	/	/		/		/	/	-	2	a
IPL-2010	N10	Filet mignon de porc contaminé avec N6	Pork (filet mignon)		+HB		+MA	BG-	+		+		-	-	+	2	a
IPL-2010	N9	Filet de porc contaminé avec N4	Pork tenderloin		-LB		+LB	BG-	+		+		-	-	+	2	a
IPL-2010	C10	Boulette de boeuf (PC)	Beef ball		Ø		Ø	/	/		/		/	/	-	2	b
IPL-2010	C8	Bavette sauce échalotte (crue)	Beef (shallot sauce)		Ø		Ø	/	/		/		/	/	-	2	b
IPL-2010	D9	Boulette de bœuf (PC)	Beef ball		Ø		Ø	/	/		/		/	/	-	2	b
IPL-2010	E7	Chipolatas aux herbes	Sausage (with herbs)		Ø		Ø	/	/		/		/	/	-	2	b
IPL-2010	E8	Chair à saucisse	Sausage meat		Ø		Ø	/	/		/		/	/	-	2	b
IPL-2010	E9	Chipolatas	Sausage		Ø		Ø	/	/		/		/	/	-	2	b
IPL-2010	F12	Côte échine de porc	Pork loin		Ø		Ø	/	/		/		/	/	-	2	b
IPL-2010	J5	Viande hachée surgelée	Frozen minced meat		Ø		Ø	/	/		/		/	/	-	2	b
IPL-2010	L9	Tranche de gigot d'agneau	Roast lamb slice		Ø		Ø	/	/		/		/	/	-	2	b
IPL-2010	O3	Panse de porc	Pork belly		Ø		Ø	/	/		/		/	/	-	2	b
IPL-2010	O4	Pied de boeuf	Ox foot		Ø		-ME	/	/		/		/	/	-	2	b
IPL-2010	M1	Tranche de gigot d'agneau contaminé avec 1 g de L1	Roast lamb slice		-LB		-LB	/	/		/		/	/	-	2	b
IPL-2010	G12	Sauté de bœuf cru	Fried beef		+HB		+HB	BG-	+		+		-	-	+	2	b
IPL-2010	G14	Saucisse texane crue (porc)	Raw sausage (pork)		+HA		+HA	BG-	+		+		-	-	+	2	b
IPL-2010	Q11	Viande de porc hachée	Ground pork		+HC		+HC	BG-	+		+		-	-	+	2	b

MEAT-BASED PRODUCTS																	
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				Procedure (A: Bolton B: Preston)	mCCDA	CFA	Butzler	Confirmation						Final result			
								Gram	Oxidase	Morphology	Motility	25°C aerobiosis	25°C microaerobiosis		41,5°C aerobiosis		
IPL-2010	Q12	Rognons de veau	Veal kidneys		+HA		+HA	BG-	+		+		-	-	+	2	b
IPL-2010	P11	Chipolatas aux herbes pur porc	Sausages (with herbs)		+HC		+MB	BG-	+		+		-	-	+	2	b
ADRIA-2018	673	Farce	Stuffed meat	B	st	/			/	/	/	/			-	2	b
ADRIA-2018	674	Chipolatas aux herbes	Sausages (with herbs)	B	st	/			/	/	/	/			-	2	b
ADRIA-2018	675	Viande hâchée à la bolognaise	Seasoned ground beef meat	B	+p	/			+	+	+	-			+	2	b
ADRIA-2018	1170	Viande bovine recette à la bolognaise	Seasoned raw beef meat	B	+p	/			+	+	+	-			+	2	b
ADRIA-2018	1171	Viande bovine carpaccio basilic	Seasoned raw beef meat	B	+p	/			+	+	+	-			+	2	b
ADRIA-2018	1172	Viande bovine carpaccio parmesan	Seasoned raw beef meat	B	+p	/			+	+	+	-			+	2	b
IPL-2010	C9	Moussaka	Moussaka		Ø		Ø	/	/		/		/	/	-	2	c
IPL-2010	D4	Lasagnes de bœuf	Ox lasagnas		Ø		Ø	/	/		/		/	/	-	2	c
IPL-2010	D8	Entrecôte cuite	Rib steak cooked		Ø		Ø	/	/		/		/	/	-	2	c
IPL-2010	E10	Joue de porc cuisinée	Pork cooked cheek		Ø		Ø	/	/		/		/	/	-	2	c
IPL-2010	F7	Sandwich poulet	Sandwich (chicken)		Ø		Ø	/	/		/		/	/	-	2	c
IPL-2010	J2	Andouillettes	Sausages		Ø		Ø	/	/		/		/	/	-	2	c
IPL-2010	J7	Sandwich poulet	Sandwich (chicken)		Ø		Ø	/	/		/		/	/	-	2	c
IPL-2010	J8	Couscous poulet	Couscous (chicken)		Ø		Ø	/	/		/		/	/	-	2	c
IPL-2010	J9	Sandwich poulet	Sandwich (chicken)		-MA		Ø	/	/		/		/	/	-	2	c
IPL-2010	Q9	Filet mignon de porc au curry	Curry pork (filet mignon)		Ø		Ø	/	/		/		/	/	-	2	c
IPL-2010	Q13	Poitrine fumée à l'ancienne	Smoked breast		+HA		+HA	BG-	+		+		-	-	+	2	c
ADRIA-2018	498	Porc au caramel	RTRH (pork)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	499	Nem porc	RTRH (pork)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	500	Poulet au curry et légumes	RTRH (chicken)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	501	Poulet à l'aigre douce	RTRH (chicken)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	502	Sandwich poulet rôti	RTE (chicken sandwich)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	503	Sandwich jambon	RTE (pork sandwich)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	504	Salade au jambon	RTE (pork salad)	A	+M	+M			+	+	+	-			+	2	c
ADRIA-2018	505	Salade poulet rôti	RTE (Deli salad)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	1175	Bœuf aux oignons	RTRH (beef)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	1745	Bœuf bourguignon	RTRH (beef)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	1746	Sauté de porc à la catalane	RTRH (pork)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	1747	Parmentier de canard	RTRH (duck)	A	+p	+p			+	+	+	-			+	2	c
ADRIA-2018	1748	Petit salé aux lentilles vertes	RTRH (pork)	A	+M	+p			+	+	+	-			+	2	c
ADRIA-2018	1749	Hachis parmentier	RTRH (pork)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	1750	Salade jambon emmental	RTE (pork salad)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	1751	Sandwich jambon emmental	RTE (pork sandwich)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	2087	Lasagnes à la bolognaise	RTRH (beef)	A	-	st			/	/	/	/			-	2	c
ADRIA-2018	2088	Couscous au poulet et merguez	RTRH (chicken)	A	+p	+p			+	+	+	-			+	2	c
ADRIA-2018	2089	Moussaka bœuf et aubergines	RTRH (beef)	A	-	st			/	/	/	/			-	2	c
ADRIA-2018	2090	Chili con carne et riz blanc	RTRH (beef)	A	+p	+p			+	+	+	-			+	2	c
ADRIA-2018	2091	Blanquette de poulet	RTRH (chicken)	A	-	st			/	/	/	/			-	2	c
ADRIA-2018	2092	Mijoté de bœuf carottes	RTRH (beef)	A	-	st			/	/	/	/			-	2	c
ADRIA-2018	2093	Sandwich poulet à l'indienne	RTE (chicken sandwich)	A	-	st			/	/	/	/			-	2	c
ADRIA-2018	2094	Samoussa poulet	RTRH (chicken)	A	-	st			/	/	/	/			-	2	c
ADRIA-2018	2290	Filet de poulet à la normande	RTRH (chicken)	A	+p	+p			+	+	+	-			+	2	c
ADRIA-2018	2291	Poulet au curry et riz	RTRH (chicken)	A	+p	+p			+	+	+	-			+	2	c
ADRIA-2018	2292	Porc au caramel	RTRH (pork)	A	st	st			/	/	/	/			-	2	c
ADRIA-2018	2293	Gratin dauphinois au jambon	RTRH (pork)	A	+p	+M			+	+	+	-			+	2	c

PRODUCTION ENVIRONMENTAL SAMPLES

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				Procedure (A: Bolton B: Preston)	mCCDA	CFA	Butzler	Confirmation							Final result		
								Gram	Oxidase	Morphology	Motility	25°C aerobiosis	25°C microaerobiosis	41,5°C aerobiosis			
IPL-2010	P1	Eau process	Process water		Ø		Ø	/	/		/		/	/	-	3	a
IPL-2010	P2	Eau process	Process water		Ø		Ø	/	/		/		/	/	-	3	a
IPL-2010	P3	Eau process	Process water		Ø		Ø	/	/		/		/	/	-	3	a
IPL-2010	P4	Eau process	Process water		Ø		Ø	/	/		/		/	/	-	3	a
IPL-2010	P5	Eau process	Process water		Ø		Ø	/	/		/		/	/	-	3	a
IPL-2010	S11	Eau de process	Process water		Ø		Ø	/	/		/		/	/	-	3	a
IPL-2010	S12	Eau de process	Process water		Ø		Ø	/	/		/		/	/	-	3	a
IPL-2010	P10	Eau process	Process water		Ø		Ø	/	/		/		/	/	-	3	a
IPL-2010	P6	Eau process	Process water		-HA		-HA	/	/		/		/	/	-	3	a
IPL-2010	Q21	Eau de process	Process water		-HE		-HE	/	/		/		/	/	-	3	a
IPL-2010	Q22	Eau de process	Process water		Ø		Ø	/	/		/		/	/	-	3	a
IPL-2010	S6	Eau de process	Process water		+HA		+HA	BG-	+		+		-	-	+	3	a
IPL-2010	S5	Eau de process	Process water		+HA		+HA	BG-	+		+		-	-	+	3	a
IPL-2010	Q20	Eau de process	Process water		+HA		+HB	BG-	+		+		-	-	+	3	a
IPL-2010	R3	Eau de process	Process water		+HA		+HB	BG-	+		+		-	-	+	3	a
IPL-2010	P9	Eau process	Process water		Ø		Ø	/	/		/		/	/	-	3	a
IPL-2010	P7	Eau process	Process water		+HA		+HC	BG-	+		+		-	-	+	3	a
IPL-2010	P8	Eau process	Process water		+HB		+HC	BG-	+		+		-	-	+	3	a
ADRIA-2018	432	Eau de process plumeuse	Process water	B	+p	/			+	+	+	-			+	3	a
ADRIA-2018	433	Eau de process caniveau sortie	Process water	B	+p	/			+	+	+	-			+	3	a
ADRIA-2018	434	Eau de process sortie bac électro	Process water	B	st	/			/	/	/	/			-	3	a
IPL-2010	K1	Prlvt surface poule crue entière	Surface (whole raw chicken)		Ø		Ø	/	/		/		/	/	-	3	b
IPL-2010	K2	Prlvt surface poulet cru entier	Surface (whole raw chicken)		Ø		Ø	/	/		/		/	/	-	3	b
IPL-2010	K4	Prlvt surface poulet cru entier	Surface (whole raw chicken)		Ø		Ø	/	/		/		/	/	-	3	b
IPL-2010	N13	Prélèvement poulet	Surface (chicken)		-HE		-HE	/	/		/		/	/	-	3	b
IPL-2010	N15	Prélèvement poule	Surface (chicken)		Ø		Ø	/	/		/		/	/	-	3	b
IPL-2010	O5	Prélèvement éponge pigeon	Surface (pigeon)		Ø		Ø	/	/		/		/	/	-	3	b
IPL-2010	S10	Prélèvement inox préparation	Surface inox preparation		Ø		Ø	/	/		/		/	/	-	3	b
IPL-2010	S13	Prélèvement de surface	Surface table		Ø		Ø	/	/		/		/	/	-	3	b
IPL-2010	S14	Prélèvement couverts	Surface flatware		Ø		Ø	/	/		/		/	/	-	3	b
IPL-2010	S15	Prélèvement sol	Surface ground		Ø		Ø	/	/		/		/	/	-	3	b
IPL-2010	S8	Prélèvement sol	Surface ground		Ø		Ø	/	/		/		/	/	-	3	b
IPL-2010	S9	Prélèvement inox préparation	Surface inox preparation		Ø		Ø	/	/		/		/	/	-	3	b
IPL-2010	N14	Prélèvement poulet	Surface (chicken)		Ø		Ø	/	/		/		/	/	-	3	b
IPL-2010	K3	Prlvt surface coquelet cru entier	Surface (whole raw cockerel)		+HA		+MB	BG-	+		+		-	-	+	3	b
IPL-2010	S1	Prélèvement sol	Surface ground		+HA		+HA	BG-	+		+		-	-	+	3	b
IPL-2010	S2	Prélèvement sol	Surface ground		+HA		+HA	BG-	+		+		-	-	+	3	b
IPL-2010	S3	Prélèvement bac stockage	Surface (storage tank)		+HA		+HA	BG-	+		+		-	-	+	3	b
IPL-2010	Q17	Prélèvement sol	Surface ground		+HA		+HA	BG-	+		+		-	-	+	3	b
IPL-2010	Q19	Prélèvement sol	Surface ground		+HA		+HA	BG-	+		+		-	-	+	3	b
IPL-2010	R5	Prélèvement bac stockage	Surface (storage tank)		+HA		+HB	BG-	+		+		-	-	+	3	b
ADRIA-2018	435	Lingette crochets	Surface (hooks)	B	st	/			/	/	/	/			-	3	b
ADRIA-2018	436	Lingette plumeuse	Surface (plucking)	B	+p	/			+	+	+	-			+	3	b
ADRIA-2018	437	Lingette bac éviscération	Surface (evisceration tank)	B	+p	/			+	+	+	-			+	3	b
IPL-2010	M5	Résidus gésiers de volaille	Scraps from poultry gizzards		Ø		Ø	/	/		/		/	/	-	3	c
IPL-2010	N1	Résidus bac sang	Scraps from tub with blood		Ø		Ø	/	/		/		/	/	-	3	c
IPL-2010	N3	Résidus foies de volaille	Scraps from poultry livers		Ø		Ø	/	/		/		/	/	-	3	c
IPL-2010	O10	Résidus peau cuisse poulet	Scraps from chicken skin leg		-HE		-HE	/	/		/		/	/	-	3	c
IPL-2010	O11	Résidus peau cuisse poulet	Scraps from chicken skin leg		-HE		-HE	/	/		/		/	/	-	3	c
IPL-2010	O12	Résidus patte pigeon	Scraps from pigeon leg		-ME		Ø	/	/		/		/	/	-	3	c
IPL-2010	O7	Résidus peau cuisse poulet	Scraps from chicken skin leg		Ø		-ME	/	/		/		/	/	-	3	c
IPL-2010	O9	Résidus peau cuisse poulet	Scraps from chicken skin leg		-HE		-HE	/	/		/		/	/	-	3	c

PRODUCTION ENVIRONMENTAL SAMPLES																	
Date of analysis	Sample N°	Product (French name)	Product	Reference method: EN ISO 10272-1												Category	Type
				Procedure (A: Bolton B: Preston)	mCCDA	CFA	Butzler	Confirmation							Final result		
								Gram	Oxidase	Morphology	Motility	25°C aerobiosis	25°C microaerobiosis	41,5°C aerobiosis			
IPL-2010	S7	Résidus sol atelier découpe	Scraps (workshop cut ground)		Ø		Ø	/	/		/		/	/	-	3	c
IPL-2010	N12	Résidus atelier poulet Halal	Scraps from chicken workshop		+HB		+LC	BG-	+		+		-	-	+	3	c
IPL-2010	N6	Résidus atelier découpe poulet	Scraps from chicken cut workshop		+HB		+HB	BG-	+		+		-	-	+	3	c
IPL-2010	N8	Résidus découpe de coq	Scraps from cock cut		+HB		+HA	BG-	+		+		-	-	+	3	c
IPL-2010	N2	Résidus bac sang séché	Scraps from tub with dried blood		-HE		-HE	/	/		/		/	/	-	3	c
IPL-2010	N4	Résidus atelier poule	Scraps from chicken workshop		Ø		Ø	/	/		/		/	/	-	3	c
IPL-2010	O1	Résidus peau cuisse poulet	Scraps from chicken skin leg		-ME		-ME	/	/		/		/	/	-	3	c
IPL-2010	S4	Résidus bac stockage	Scraps from tub of storage		+HA		+HA	BG-	+		+		-	-	+	3	c
IPL-2010	Q18	Résidus sol découpe dinde	Scraps from turkey cut ground		+HA		+HA	BG-	+		+		-	-	+	3	c
IPL-2010	R6	Résidus bac stockage	Scraps from tub of storage		+HA		+HB	BG-	+		+		-	-	+	3	c
ADRIA-2018	438	Résidu patte volaille	Scraps from poultry leg	B	+p	/			+	+	+	-			+	3	c
ADRIA-2018	439	Résidu tête volaille	Scraps from poultry head	B	+p	/			+	+	+	-			+	3	c

RAW MEAT PRODUCTS																							
Date of analysis	Sampl e N°	Product (French name)	Product	Reference method: EN ISO 10272-1 Final result	Alternative method: CampyFood Agar																	Category	Type
					Growth (CFA)	Latex			VIDAS CAM					ISO tests			Simplified ISO tests			All tests			
						Latex	Final result (CFA latex)	Agree- ment Latex	RFV	VT	Result	Final result (CFA VIDAS CAM)	Agree- ment VIDAS CAM	ISO tests	Final result (CFA ISO tests)	Agreement ISO tests	Simplified conventional tests	Final result (CFA simplified conventiona l tests)	Agreement Simplified conventional tests	Final result All confirmator y testes	Agreement All tests		
IPL-2010	B3	Cuisse de poulet	Chicken leg	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	a
IPL-2010	C2	Poulet avec peau	Chicken with skin	-	-LB				226	0.04	-	-	NA	-	-	NA				-	NA	1	a
IPL-2010	C4	Cuisse de poulet halal	Chicken leg (halal)	-	-ME				/	/	/	-	NA	/	-	NA				-	NA	1	a
IPL-2010	D3	Sauté de canard (PC)	Duck	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	a
IPL-2010	E3	Filet de poulet	Chicken fillet	- (E.coli)	-LA				386	0.08	-	-	NA	-	-	NA				-	NA	1	a
IPL-2010	F1	Filets de poulet Halal	Chicken fillet (halal)	-	-ME				224	0.04	-	-	NA	-	-	NA				-	NA	1	a
IPL-2010	F3	Cuisse de poulet	Chicken leg	-	-ME (Ec)				/	/	/	-	NA	/	-	NA				-	NA	1	a
IPL-2010	G9	Cuisse de poulet	Chicken leg	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	a
IPL-2010	H2	Manchon de poulet	Chicken wing	-	-LE				/	/	/	-	NA	/	-	NA				-	NA	1	a
IPL-2010	H8	Filet de poulet	Chicken fillet	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	a
IPL-2010	I6	Sauté de dinde	Turkey	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	a
IPL-2010	I9	Escalope de dinde	Turkey breast	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	a
IPL-2010	L6	Abats de volaille	Giblets of poultry	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	a
IPL-2010	A2	Poulet avec peau	Chicken with skin	+	+HA				10227	2.14	+	+	PA	+	+	PA				+	PA	1	a
IPL-2010	A5	Poulet	Chicken	+	+MA				10958	2.29	+	+	PA	+	+	PA				+	PA	1	a
IPL-2010	B4	Escalope de poulet	Chicken fillet	+	+MB				11847	2.38	+	+	PA	+	+	PA				+	PA	1	a
IPL-2010	B5	Escalope de poulet	Chicken fillet	+	+MB				10308	2.07	+	+	PA	+	+	PA				+	PA	1	a
IPL-2010	C3	Ailes de poulet	Chicken wing	+	+MC				10358	2.08	+	+	PA	+	+	PA				+	PA	1	a
IPL-2010	C6	Poulet avec peau	Chicken with skin	+	+LA				11197	2.25	+	+	PA	+	+	PA				+	PA	1	a
IPL-2010	F2	Filets de poulet Halal	Chicken fillet (halal)	+	+MB				9940	2.08	+	+	PA	+	+	PA				+	PA	1	a
IPL-2010	G2	Cuisse de poulet	Chicken leg	+	+MB				229 931	0.04 2.04	- +	+	PA	+	+	PA				+	PA	1	a
IPL-2010	H3	Filet de poulet	Chicken fillet	+	+MB				9452	2.07	+	+	PA	+	+	PA				+	PA	1	a
IPL-2010	H4	Aiguillettes de canard	Duck filet	+	+MB				8678	1.9	+	+	PA	+	+	PA				+	PA	1	a
IPL-2010	H5	Filet de poulet	Chicken fillet	+	+MB				9432	2.06	+	+	PA	+	+	PA				+	PA	1	a
IPL-2010	E1	Cuisse de poulet halal	Chicken leg (halal)	- (E.coli)	+MB				617	0.12	+	+	PD	+	+	PD				+	PD	1	a
IPL-2010	G6	Cuisse de poulet	Chicken leg	-	+MA				10968	2.26	+	+	PD	+	+	PD				+	PD	1	a
IPL-2010	I1	Sauté de dinde	Turkey	+	+HA				11629	2.54	+	+	PA	+	+	PA				+	PA	1	a
IPL-2010	H6	Ailes de poulet paprika	Chicken wing with paprika	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	b
IPL-2010	D6	Poulet rôti	Roasted chicken	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	b
IPL-2010	D7	Poulet rôti	Roasted chicken	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	b
IPL-2010	F13	Poulet au jus	Chicken in the juice	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	b
IPL-2010	F5	Poulet rôti	Roasted chicken	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	b
IPL-2010	F6	Poulet rôti (mal cuit)	Roasted, badly cooked chicken	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	b
IPL-2010	G10	Poulet rôti	Roasted chicken	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	b
IPL-2010	H11	Poulet rôti	Roasted chicken	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	b
IPL-2010	I7	Poulet rôti	Roasted chicken	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	b
IPL-2010	I8	Poulet rôti	Roasted chicken	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	b
IPL-2010	J6	Poulet rôti	Roasted chicken	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	b
IPL-2010	L5	Foies de volaille	Chicken livers	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	b
IPL-2010	I2	Poulet rôti	Roasted chicken	+	+HA				11684	2.55	+	+	PA	+	+	PA				+	PA	1	b
IPL-2010	I3	Poulet rôti	Roasted chicken	+	+HA				11312	2.47	+	+	PA	+	+	PA				+	PA	1	b
IPL-2010	L4	Gésiers de volaille	Gizzards of poultry	+	+MB				9647	1.91	+	+	PA	+	+	PA				+	PA	1	b
ADRIA-2018	668	Nuggets de poulet	Chicken nuggets	+	+p	+	+	PA	7859	1.91	+	+	PA	+	+	PA	+	+	PA	+	PA	1	b
ADRIA-2018	669	Saucisse de volaille	Poultry sausage	-	+p	+	+	PD	5675	1.38	+	+	PD	+	+	PD	+	+	PD	+	PD	1	b
ADRIA-2018	670	Escalopes de dinde à la milanaise	Turkey cutlet (Milanese)	+	+M	+	+	PA	10328	2.51	+	+	PA	+	+	PA	+	+	PA	+	PA	1	b

RAW MEAT PRODUCTS																							
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					Growth (CFA)	Latex			VIDAS CAM					ISO tests			Simplified ISO tests			All tests			
						Latex	Final result (CFA latex)	Agree- ment Latex	RFV	VT	Result	Final result (CFA VIDAS CAM)	Agree- ment VIDAS CAM	ISO tests	Final result (CFA ISO tests)	Agreement ISO tests	Simplified conventional tests	Final result (CFA simplified conventiona l tests)	Agreement Simplified conventional tests	Final result All confirmator y testes	Agreement All tests		
ADRIA-2018	671	Lardons de dinde fumés	Smoked turkey meat	-	-	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	1	b
ADRIA-2018	672	Cordons bleus de dinde	Turkey meat	-	-	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	1	b
ADRIA-2018	1744	Escalope cordon bleu de poulet	Chicken meat	-	+p	+	+	PD	9984	2.36	+	+	PD	+	+	PD	+	+	PD	+	PD	1	b
IPL-2010	A3	Peau de poulet	Chicken skin	-	+MA				214	0.04	-	-	PD _{FP(alt)}	-	-	PD _{FP(alt)}				-	PD _{FP(alt)}	1	c
IPL-2010	F4	Peau de poulet	Chicken skin	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	1	c
IPL-2010	H1	Peau de poulet	Chicken skin	-	-LE				/	/	/	-	NA	/	-	NA				-	NA	1	c
IPL-2010	G5	Rinçage carcasse	Rinsing carcass	+	+LB				11422	2.35	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	G8	Rinçage carcasse	Rinsing carcass	+	+MA				8978	1.85	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	H10	Rinçage carcasse	Rinsing carcass	+	+MB				9678	2.12	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	H9	Rinçage carcasse	Rinsing carcass	+	+MB				9330	2.04	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	L1	Rinçage carcasse	Rinsing carcass	+	+HA				11253	2.23	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	L2	Rinçage carcasse	Rinsing carcass	+	+MA				9400	1.86	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	L3	Rinçage carcasse	Rinsing carcass	+	+MA				10414	2.06	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	G4	Rinçage carcasse	Rinsing carcass	-	+LB				10102	2.08	+	+	PD	+	+	PD				+	PD	1	c
IPL-2010	A1	Peau de cou de poulet	Chicken neck skin	+	+HA				10402	2.18	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	B2	Peau de cou de poulet	Chicken neck skin	+	+HA				11412	2.29	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	C1	Peau de cou de poulet	Chicken neck skin	+	+MB				11477	2.31	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	C5	Peau de cou de poulet	Chicken neck skin	+	+MA				11303	2.27	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	G1	Peau de cou de poulet	Chicken neck skin	+	+MB				11585	2.38	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	G7	Peau de cou de poulet	Chicken neck skin	+	+MA				11907	2.45	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	H7	Peau de cou de poulet	Chicken neck skin	+	+MB				9021	1.97	+	+	PA	+	+	PA				+	PA	1	c
IPL-2010	A4	Peau de cou de poulet	Chicken neck skin	-	+HA				11356	2.38	+	+	PD	+	+	PD				+	PD	1	c
IPL-2010	A6	Peau de cou de poulet	Chicken neck skin	-	+MA				9808	2.05	+	+	PD	+	+	PD				+	PD	1	c
IPL-2010	B1	Peau de cou de coquelet	Cockerel neck skin	-	+LA (2)				223	0.04	-	-	PD _{FP(alt)}	-	-	PD _{FP(alt)}				-	PD _{FP(alt)}	1	c
ADRIA-2018	1169	Peau cou poulet	Chicken neck skin	+	-	/	-	ND	/	/	/	-	ND	/	-	ND	/	-	ND	-	ND	1	c
ADRIA-2018	1173	Peau de poulet	Chicken skin	-	+d	-	-	PD _{FP(alt)}	138	0.03	-	-	PD _{FP(alt)}	- (NC on CBA)	-	PD _{FP(alt)}	NC on CBA	-	PD _{FP(alt)}	-	PD _{FP(alt)}	1	c
ADRIA-2018	1174	Peau de poulet	Chicken skin	-	+d	-	-	PD _{FP(alt)}	135	0.03	-	-	PD _{FP(alt)}	- (NC on CBA)	-	PD _{FP(alt)}	NC on CBA	-	PD _{FP(alt)}	-	PD _{FP(alt)}	1	c
ADRIA-2018	1176	Peau de poulet	Chicken skin	+	+d	-	-	PA _{FP(alt)}	139	0.03	-	-	PA _{FP(alt)}	- (NC on CBA)	-	PA _{FP(alt)}	NC on CBA	-	PA _{FP(alt)}	-	PA _{FP(alt)}	1	c

MEAT-BASED PRODUCTS																							
Date of analysis	Sampl e N°	Product (French name)	Product	Reference method: EN ISO 10272-1 Final result	Alternative method: CampyFood Agar																	Category	Type
					Growth (CFA)	Latex			VIDAS CAM					ISO tests			Simplified ISO tests			All tests			
						Latex	Final result (CFA latex)	Agree- ment Latex	RFV	VT	Result	Final result (CFA VIDAS CAM)	Agree- ment VIDAS CAM	ISO tests	Final result (CFA ISO tests)	Agreemen t ISO tests	Simplified conventional tests	Final result (CFA simplified conventional tests)	Agreement Simplified conventional tests	Final result All confirmatory tests	Agreement All tests		
IPL-2010	B6	Côte de porc	Pork shop	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	C7	Faux filet de bœuf	Pork loins	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	D1	Steak haché surgelé	Frozen ground beef	-	-ME				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	D10	Emincé de porc (PC)	Minced pork	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	D2	Steak haché surgelé	Frozen ground beef	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	D5	Viande bovine tranche	Bovine meat slice	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	E2	Côte de porc	Pork shop	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	E4	Bœuf haché 5%MG	Ground beef 5% fat	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	E5	Bœuf haché 20%MG	Ground beef 20% fat	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	E6	Bœuf haché 5%MG	Ground beef 5% fat	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	F10	Bœuf haché	Ground beef	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	F11	Steak haché	Ground beef	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	F14	Sauté de bœuf	Diced beef	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	F15	Sauté de bœuf	Diced beef	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	F8	Entrecôte de bœuf	Rib steak	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	F9	Haché de bœuf tradition	Ground beef	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	J1	Bœuf haché cru	Ground beef	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	J3	Escalope de veau cru	Veal cutlet	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	J4	Steack de bœuf	Beefsteak	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	L7	Rognon de veau	Veal kidneys	-	-LB				270	0.05	-	-	NA	/	-	NA				-	NA	2	a
IPL-2010	L8	Rognon de porc	Pork kidneys	-	-HE				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	M4	Langue de porc	Pork tongue	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	N7	Rognons d'agneau	Lamb kidney	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	O2	Cœur de bœuf	Beef heart	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	O6	Viande bovine tranche	Bovine meat slice	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	O8	Rognons de veau	Veal kidneys	-	-ME				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	M3	Gigot d'agneau sans os	Roast lamb without bone	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	a
IPL-2010	G11	Côte de porc crue	Raw pork shop	+	+HA				10378	2.14	+	-	PA	+	+	PA				+	PA	2	a
IPL-2010	N5	Rognons de veau	Veal kidneys	+	+HA				10880	2.21	+	+	PA	+	+	PA				+	PA	2	a
IPL-2010	G13	Filet de bœuf cru	Beef tenderloin	+	+MA				10323	2.12	+	+	PA	+	+	PA				+	PA	2	a
IPL-2010	Q10	Filet mignon de porc	Pork (filet mignon)	-	+HA				9651	1.87	+	+	PD	+	+	PD				+	PD	2	a
IPL-2010	Q14	Côte échine de porc	Pork loin	+	+HA				10661	2.07	+	+	PA	+	+	PA				+	PA	2	a
IPL-2010	M2	Tranche de gigot d'agneau avec os	Roast lamb slice with bone	-	+HC				9336	1.85	+	+	PD	+	+	PD				+	PD	2	a
IPL-2010	N11	Côte de veau	Veal chop	-	+HC				10890	2.21	+	+	PD	+	+	PD				+	PD	2	a
IPL-2010	N10	Filet mignon de porc contaminé avec N6	Pork (filet mignon)	+	+HC				11097	2.26	+	+	PA	+	+	PA				+	PA	2	a
IPL-2010	N9	Filet de porc contaminé avec N4	Pork tenderloin	+	+HA				10859	2.21	+	+	PA	+	+	PA				+	PA	2	a
IPL-2010	C10	Boulette de boeuf (PC)	Beef ball	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	b
IPL-2010	C8	Bavette sauce échalotte (crue)	Beef (shallot sauce)	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	b
IPL-2010	D9	Boulette de bœuf (PC)	Beef ball	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	b
IPL-2010	E7	Chipolatas aux herbes	Sausage (with herbs)	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	b
IPL-2010	E8	Chair à saucisse	Sausage meat	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	b
IPL-2010	E9	Chipolatas	Sausage	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	b
IPL-2010	F12	Côte échine de porc	Pork loin	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	b
IPL-2010	J5	Viande hachée surgelée	Frozen minced meat	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	b

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					Growth (CFA)	Latex			VIDAS CAM					ISO tests			Simplified ISO tests			All tests			
						Latex	Final result (CFA latex)	Agreement Latex	RFV	VT	Result	Final result (CFA VIDAS CAM)	Agreement VIDAS CAM	ISO tests	Final result (CFA ISO tests)	Agreement ISO tests	Simplified conventional tests	Final result (CFA simplified conventional tests)	Agreement Simplified conventional tests	Final result All confirmatory tests	Agreement All tests		
IPL-2010	L9	Tranche de gigot d'agneau	Roast lamb slice	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	b
IPL-2010	O3	Pansee de porc	Pork belly	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	b
IPL-2010	O4	Pied de boeuf	Ox foot	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	b
IPL-2010	M1	Tranche de gigot d'agneau contaminé avec 1 g de L1	Roast lamb slice	-	-LE				280	0.05	-	-	NA	/	-	NA				-	NA	2	b
IPL-2010	G12	Sauté de bœuf cru	Fried beef	+	+MB				10297	2.12	+	-	PA	+	+	PA				+	PA	2	b
IPL-2010	G14	Saucisse texane crue (porc)	Raw sausage (pork)	+	+HA				10843	2.23	+	+	PA	+	+	PA				+	PA	2	b
IPL-2010	Q11	Viande de porc hachée	Ground pork	+	+HA				9856	1.91	+	+	PA	+	+	PA				+	PA	2	b
IPL-2010	Q12	Rognons de veau	Veal kidneys	+	+HA				9925	1.92	+	+	PA	+	+	PA				+	PA	2	b
IPL-2010	P11	Chipolatas aux herbes pur porc	Sausages (with herbs)	+	+HB				11150	2.16	+	+	PA	+	+	PA				+	PA	2	b
ADRIA-2018	673	Farce	Stuffed meat	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	b
ADRIA-2018	674	Chipolatas aux herbes	Sausages (with herbs)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	b
ADRIA-2018	675	Viande hâchée à la bolognaise	Seasoned ground beef meat	+	+M	+	+	PA	9521	2.32	+	+	PA	+	+	PA	+	+	PA	+	PA	2	b
ADRIA-2018	1170	Viande bovine recette à la bolognaise	Seasoned raw beef meat	+	+(2)	+	+	PA	10266	2.5	+	+	PA	+	+	PA	+	+	PA	+	PA	2	b
ADRIA-2018	1171	Viande bovine carpaccio basilic	Seasoned raw beef meat	+	+	+	+	PA	9576	2.33	+	+	PA	+	+	PA	+	+	PA	+	PA	2	b
ADRIA-2018	1172	Viande bovine carpaccio parmesan	Seasoned raw beef meat	+	st	/	-	ND	/	/	/	-	ND	/	-	ND	/	-	ND	-	ND	2	b
IPL-2010	C9	Moussaka	Moussaka	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	c
IPL-2010	D4	Lasagnes de bœuf	Ox lasagnas	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	c
IPL-2010	D8	Entrecôte cuite	Rib steak cooked	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	c
IPL-2010	E10	Joue de porc cuisinée	Pork cooked cheek	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	c
IPL-2010	F7	Sandwich poulet	Sandwich (chicken)	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	c
IPL-2010	J2	Andouillettes	Sausages	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	c
IPL-2010	J7	Sandwich poulet	Sandwich (chicken)	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	c
IPL-2010	J8	Couscous poulet	Couscous (chicken)	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	c
IPL-2010	J9	Sandwich poulet	Sandwich (chicken)	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	2	c
IPL-2010	Q9	Filet mignon de porc au curry	Curry pork (filet mignon)	-	+HA				9531	1.85	+	+	PD	+	+	PD				+	PD	2	c
IPL-2010	Q13	Poitrine fumée à l'ancienne	Smoked breast	+	+HA				10831	2.1	+	+	PA	+	+	PA				+	PA	2	c
ADRIA-2018	498	Porc au caramel	RTRH (pork)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	499	Nem porc	RTRH (pork)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	500	Poulet au curry et légumes	RTRH (chicken)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	501	Poulet à l'aigre douce	RTRH (chicken)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	502	Sandwich poulet rôti	RTE (chicken sandwich)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	503	Sandwich jambon	RTE (pork sandwich)	-	+p	+	+	PD	10333	2.47	+	+	PD	+	+	PD	+	+	PD	+	PD	2	c
ADRIA-2018	504	Salade au jambon	RTE (pork salad)	+	st	/	-	ND	/	/	/	-	ND	/	-	ND	/	-	ND	-	ND	2	c
ADRIA-2018	505	Salade poulet rôti	RTE (Deli salad)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	1175	Bœuf aux oignons	RTRH (beef)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	1745	Bœuf bourguignon	RTRH (beef)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c

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						Latex	Final result (CFA latex)	Agree- ment Latex	RFV	VT	Result	Final result (CFA VIDAS CAM)	Agree- ment VIDAS CAM	ISO tests	Final result (CFA ISO tests)	Agreemen t ISO tests	Simplified conventional tests	Final result (CFA simplified conventional tests)	Agreement Simplified conventional tests	Final result All confirmatory tests	Agreement All tests		
ADRIA-2018	1746	Sauté de porc à la catalane	RTRH (pork)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	1747	Parmentier de canard	RTRH (duck)	+	+p	+	+	PA	10165	2.4	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	1748	Petit salé aux lentilles vertes	RTRH (pork)	+	st	/	-	ND	/	/	/	-	ND	/	-	ND	/	-	ND	-	ND	2	c
ADRIA-2018	1749	Hachis parmentier	RTRH (pork)	-	+p	+	+	PD	9718	2.3	+	+	PD	+	+	PD	+	+	PD	+	PD	2	c
ADRIA-2018	1750	Salade jambon emmental	RTE (pork salad)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	1751	Sandwich jambon emmental	RTE (pork sandwich)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	2087	Lasagnes à la bolognaise	RTRH (beef)	-	-	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	2088	Couscous au poulet et merguez	RTRH (chicken)	+	+M	+	+	PA	8345	1.97	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	2089	Moussaka bœuf et aubergines	RTRH (beef)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	2090	Chili con carne et riz blanc	RTRH (beef)	+	+p	+	+	PA	7605	1.8	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	2091	Blanquette de poulet	RTRH (chicken)	-	-	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	2092	Mijoté de bœuf carottes	RTRH (beef)	-	-	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	2093	Sandwich poulet à l'indienne	RTE (chicken sandwich)	-	+p	+	+	PD	10218	2.42	+	+	PD	+	+	PD	+	+	PD	+	PD	2	c
ADRIA-2018	2094	Samoussa poulet	RTRH (chicken)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	2290	Filet de poulet à la normande	RTRH (chicken)	+	+p	+	+	PA	10331	2.5	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	2291	Poulet au curry et riz	RTRH (chicken)	+	+p	+	+	PA	10165	2.46	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	2292	Porc au caramel	RTRH (pork)	-	st	/	-	NA	/	/	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	2293	Gratin dauphinois au jambon	RTRH (pork)	+	+d/+	+	+	PA	6111	1.51	+	+	0	+	+	PA	+	+	PA	+	PA	2	c

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						Latex	Final result (CFA latex)	Agree-ment Latex	RFV	VT	Result	Final result (CFA VIDAS CAM)	Agree-ment VIDAS CAM	ISO tests	Final result (CFA ISO tests)	Agreement ISO tests	Simplified conventional tests	Final result (CFA simplified conventional tests)	Agreement Simplified conventional tests	Final result All confirmatory tests	Agreement All tests		
IPL-2010	P1	Eau process	Process water	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	a
IPL-2010	P2	Eau process	Process water	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	a
IPL-2010	P3	Eau process	Process water	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	a
IPL-2010	P4	Eau process	Process water	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	a
IPL-2010	P5	Eau process	Process water	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	a
IPL-2010	S11	Eau de process	Process water	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	a
IPL-2010	S12	Eau de process	Process water	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	a
IPL-2010	P10	Eau process	Process water	-	-LE				/	/	/	-	NA	/	-	NA				-	NA	3	a
IPL-2010	P6	Eau process	Process water	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	a
IPL-2010	Q21	Eau de process	Process water	-	-LE				/	/	-	-	NA	/	-	NA				-	NA	3	a
IPL-2010	Q22	Eau de process	Process water	-	Ø				/	/	-	-	NA	/	-	NA				-	NA	3	a
IPL-2010	S6	Eau de process	Process water	+	Ø				/	/	/	-	ND	/	-	ND				-	ND	3	a
IPL-2010	S5	Eau de process	Process water	+	+HA				11639	2.47	+	+	PA	+	+	PA				+	PA	3	a
IPL-2010	Q20	Eau de process	Process water	+	+HA				10869	2.11	+	+	PA	+	+	PA				+	PA	3	a
IPL-2010	R3	Eau de process	Process water	+	+HA				10770	2.24	+	+	PA	+	+	PA				+	PA	3	a
IPL-2010	P9	Eau process	Process water	-	+HB				11891	2.31	+	+	PD	+	+	PD				+	PD	3	a
IPL-2010	P7	Eau process	Process water	+	+HB				9950	1.93	+	+	PA	+	+	PA				+	PA	3	a
IPL-2010	P8	Eau process	Process water	+	+HB				9733	1.89	+	+	PA	+	+	PA				+	PA	3	a
ADRIA-2018	432	Eau de process plumeuse	Process water	+	+p	+	+	PA	9389	2.24	+	+	PA	+	+	PA	+	+	PA	+	PA	3	a
ADRIA-2018	433	Eau de process caniveau sortie	Process water	+	+p	+	+	PA	9565	2.28	+	+	PA	+	+	PA	+	+	PA	+	PA	3	a
ADRIA-2018	434	Eau de process sortie bac électro	Process water	-	+p	+	+	PD	10213	2.44	+	+	PD	+	+	PD	+	+	PD	+	PD	3	a
IPL-2010	K1	Prélèvement surface poule crue entière	Surface (whole raw chicken)	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	b
IPL-2010	K2	Prélèvement surface poulet cru entier	Surface (whole raw chicken)	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	b
IPL-2010	K4	Prélèvement surface poulet cru entier	Surface (whole raw chicken)	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	b
IPL-2010	N13	Prélèvement poulet	Surface (chicken)	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	b
IPL-2010	N15	Prélèvement poule	Surface (chicken)	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	b
IPL-2010	O5	Prélèvement éponge pigeon	Surface (pigeon)	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	b
IPL-2010	S10	Prélèvement inox préparation	Surface inox preparation	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	b
IPL-2010	S13	Prélèvement de surface	Surface table	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	b
IPL-2010	S14	Prélèvement couverts	Surface flatware	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	b
IPL-2010	S15	Prélèvement sol	Surface ground	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	b
IPL-2010	S8	Prélèvement sol	Surface ground	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	b
IPL-2010	S9	Prélèvement inox préparation	Surface inox preparation	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	b
IPL-2010	N14	Prélèvement poulet	Surface (chicken)	-	+HA				9536	1.94	+	+	PD	+	+	PD				+	PD	3	b
IPL-2010	K3	Prlvt surface coquelet cru entier	Surface (whole raw cockerel)	+	+MA				9715	1.92	+	+	PA	+	+	PA				+	PA	3	b
IPL-2010	S1	Prélèvement sol	Surface ground	+	+HA				10007 6	2.14	+	+	PA	+	+	PA				+	PA	3	b
IPL-2010	S2	Prélèvement sol	Surface ground	+	+HA				11648	2.47	+	+	PA	+	+	PA				+	PA	3	b

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						Latex	Final result (CFA latex)	Agree- ment Latex	RFV	VT	Result	Final result (CFA VIDAS CAM)	Agree- ment VIDAS CAM	ISO tests	Final result (CFA ISO tests)	Agreement ISO tests	Simplified conventional tests	Final result (CFA simplified conventional tests)	Agreement Simplified conventional tests	Final result All confirmatory tests	Agreement All tests		
IPL-2010	S3	Prélèvement bac stockage	Surface (storage tank)	+	+HA				11428	2.43	+	+	PA	+	+	PA				+	PA	3	b
IPL-2010	Q17	Prélèvement sol	Surface ground	+	+HA				10710	2.08	+	+	PA	+	+	PA				+	PA	3	b
IPL-2010	Q19	Prélèvement sol	Surface ground	+	+HA				10375	2.01	+	+	PA	+	+	PA				+	PA	3	b
IPL-2010	R5	Prélèvement bac stockage	Surface (storage tank)	+	+HA				10765	2.24	+	+	PA	+	+	PA				+	PA	3	b
ADRIA-2018	435	Lingette crochets	Surface (hooks)	-	+p	+	+	PD	9610	2.29	+	+	PD	+	+	PD	+	+	PD	+	PD	3	b
ADRIA-2018	436	Lingette plumeuse	Surface (plucking)	+	+d	+	+	PA	6990	1.67	+	+	PA	+	+	PA	+	+	PA	+	PA	3	b
ADRIA-2018	437	Lingette bac éviscération	Surface (evisceration tank)	+	+d	-	-	PA _{FP(alt)}	137	0.03	-	-	PA _{FP(alt)}	-	-	PA _{FP(alt)}	- (atypical growth in µaero and growth in aero)	-	PA _{FP(alt)}	-	PA _{FP(alt)}	3	b
IPL-2010	M5	Résidus gésiers de volaille	Scraps from poultry gizzards	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	c
IPL-2010	N1	Résidus bac sang	Scraps from tub with blood	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	c
IPL-2010	N3	Résidus foies de volaille	Scraps from poultry livers	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	c
IPL-2010	O10	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	-ME				/	/	/	-	NA	/	-	NA				-	NA	3	c
IPL-2010	O11	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	c
IPL-2010	O12	Résidus patte pigeon	Scraps from pigeon leg	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	c
IPL-2010	O7	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	-LE(1)				/	/	/	-	NA	/	-	NA				-	NA	3	c
IPL-2010	O9	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	-ME				/	/	/	-	NA	/	-	NA				-	NA	3	c
IPL-2010	S7	Résidus sol atelier découpe	Scraps (workshop cut ground)	-	Ø				/	/	/	-	NA	/	-	NA				-	NA	3	c
IPL-2010	N12	Résidus atelier poulet Halal	Scraps from chicken workshop	+	+HB				9580	1.95	+	+	PA	+	+	PA				+	PA	3	c
IPL-2010	N6	Résidus atelier découpe poulet	Scraps from chicken cut workshop	+	+HB				10691	2.17	+	+	PA	+	+	PA				+	PA	3	c
IPL-2010	N8	Résidus découpe de coq	Scraps from cock cut	+	+HA				9945	2.02	+	+	PA	+	+	PA				+	PA	3	c
IPL-2010	N2	Résidus bac sang séché	Scraps from tub with dried blood	-	+HA				9512	1.93	+	+	PD	+	+	PD				+	PD	3	c
IPL-2010	N4	Résidus atelier poule	Scraps from chicken workshop	-	+HC				11706	2.38	+	+	PD	+	+	PD				+	PD	3	c
IPL-2010	O1	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	+MC				9506	1.93	+	+	PD	+	+	PD				+	PD	3	c
IPL-2010	S4	Résidus bac stockage	Scraps from tub of storage	+	+HA				11514	2.44	+	+	PA	+	+	PA				+	PA	3	c
IPL-2010	Q18	Résidus sol découpe dinde	Scraps from turkey cut ground	+	+HA				10352	2.01	+	+	PA	+	+	PA				+	PA	3	c
IPL-2010	R6	Résidus bac stockage	Scraps from tub of storage	+	+HA				10830	2.25	+	+	PA	+	+	PA				+	PA	3	c
ADRIA-2018	438	Résidu patte volaille	Scraps from poultry leg	+	+p	+w	+	PA	9472	2.26	+	+	PA	+	+	PA	+	+	PA	+	PA	3	c
ADRIA-2018	439	Résidu tête volaille	Scraps from poultry head	+	+p	+w	+	PA	10464	2.5	+	+	PA	+	+	PA	+	+	PA	+	PA	3	c

Appendix 5 – Relative level of detection study: raw data (Initial validation - IPL, 2010)

Poultry meat

Campylobacter jejuni (ref. Strain: DEA 9L1 E1B3)

TVC: * 5×10^7 CFU/g and ** 3.5×10^8 CFU/g

Level	CFU/25g	EN ISO 10272-1				CampyFood Agar method							
		mCCDA	Butzler	Result	Conclusion	Growth	RFV	TV	Final result (CFA VIDAS CAM)	Conclusion	Conventional tests	Final result (Conventional CFA)	Conclusion
1* et **	0	-HE	-HE	-	0/6	Ø	/	/	-	0/6	/	-	0/6
		-HE	-HE	-		Ø	/	/	-		/	-	
		-HE	-HE	-		Ø	/	/	-		/	-	
		-HE	-HE	-		Ø	127	0.02	-		/	-	
		-HE	-HE	-		Ø	126	0.02	-		/	-	
		-HE	-HE	-		Ø	125	0.02	-		/	-	
2*	0,26	-HE	-HE	-	2/6	-HE	129	0.02	-	2/6	/	-	2/6
		-HE	-HE	-		Ø	123	0.02	-		/	-	
		Ø	-LE	-		Ø	123	0.02	-		/	-	
		+HA	+HA	+		Ø	114	0.02	-		/	-	
		+HA	+HA	+		Ø	2144	0.45	+		conformes	+	
		Ø	-LE	-		+MA	963	0.2	+		conformes	+	
3*	2,6	-HE	-HE	-	3/6	+LC	8781	1.84	+	4/6	conformes	+	4/6
		+HA	+HA	+		-HE	293	0.06	-		/	-	
		+HA	+HA	+		+HC	12003	2.52	+		conformes	+	
		-HE	-HE	-		+HB	683	0.14	+		conformes	+	
		+HA	+HA	+		-HE	130	0.02	-		/	-	
		-HE	-HE	-		+HC	10343	2.17	+		conformes	+	
4**	3,77	+HA	+HA	+	6/6	+HC	10839	2.4	+	6/6	conformes	+	6/6
		+HB	+HA	+		+HB	8401	1.86	+		conformes	+	
		+HA	+HB	+		+HB	9038	2	+		conformes	+	
		+MA	+MB	+		+HA	11399	2.52	+		conformes	+	
		+HA	+HB	+		+HB	3241	0.71	+		conformes	+	
		+HA	+HA	+		+MB	11118	2.46	+		conformes	+	

Pork meat

Campylobacter jejuni (ref. Strain: PRA 3L1 E10 B1)

TVC: 9,2.10³ CFU/g

Level CFU/25g		EN ISO 10272-1				CampyFood Agar method							
		mCCDA	Butzler	Result	Conclusion	Growth	RFV	TV	Final result (CFA VIDAS CAM)	Conclusion	Conventional tests	Final result (conventional CFA)	Conclusion
1	0	Ø	Ø	-	0/6	-HE	132	0.02	-	0/6	/	-	0/6
		Ø	Ø	-		Ø	130	0.02	-		/	-	
		-HE	-HE	-		-HE	130	0.02	-		/	-	
		Ø	Ø	-		-HE	132	0.02	-		/	-	
		Ø	Ø	-		Ø	130	0.02	-		/	-	
		Ø	Ø	-		Ø	130	0.02	-		/	-	
2	0,43	Ø	Ø	-	1/6	Ø	369	0.07	-	1/6	/	-	1/6
		-HE	-HE	-		-HE	74	0.01	-		/	-	
		Ø	-ME	-		Ø	126	0.02	-		/	-	
		Ø	Ø	-		Ø	127	0.02	-		/	-	
		Ø	Ø	-		Ø	125	0.02	-		/	-	
		+HA	+HA	+		+HA	5511	1.16	+		conform	+	
3	0,86	Ø	Ø	-	3/6	-LE	124	0.02	-	3/6	/	-	3/6
		Ø	-ME	-		-LE	127	0.02	-		/	-	
		+HA	+MA	+		+HA	1881	0.39	+		conform	+	
		+HA	+HA	+		+HA	1577	0.33	+		conform	+	
		Ø	Ø	-		Ø	126	0.02	-		/	-	
		+HA	+MC	+		+HA	5356	1.13	+		conform	+	
4	4,3	+HA	+HB	+	6/6	+HA	1188	0.25	+	6/6	conform	+	6/6
		+HA	+HA	+		+HA	1580	0.33	+		conform	+	
		+HA	+HA	+		+HA	3625	0.76	+		conform	+	
		+HA	+HA	+		+HA	2541	0.53	+		conform	+	
		+HA	+HA	+		+HA	2156	0.45	+		conform	+	
		+HA	+HA	+		+HA	8917	1.88	+		conform	+	

Environment

Campylobacter coli (ref. Strain :PEA 3L1 E2B3)

TVC : * 3.2 x 10⁴ CFU/g ** 1.4 x 10⁵ CFU/g

Level		CFU/25g	EN ISO 10272-1				CampyFood Agar method						
			mCCDA	Butzler	Result	Conclusion	Growth	RFV	TV	Final result (CFA VIDAS CAM)	Conclusion	Conventional tests	Final result (Conventional CFA)
1*	0	Ø	Ø	-	0/6	Ø	131	0.02	-	0/6	/	-	0/6
		Ø	Ø	-		Ø	132	0.02	-		/	-	
		Ø	Ø	-		Ø	130	0.02	-		/	-	
		Ø	-LE	-		Ø	137	0.02	-		/	-	
		Ø	-LE	-		Ø	132	0.02	-		/	-	
		-LE	-LE	-		Ø	129	0.02	-		/	-	
2*	0,21	Ø	Ø	-	1/6	+HA	853	0.17	+	2/6	conform	+	2/6
		Ø	Ø	-		Ø	131	0.02	-		/	-	
		Ø	Ø	-		-LE	131	0.02	-		/	-	
		Ø	Ø	-		Ø	136	0.02	-		/	-	
		Ø	Ø	-		Ø	136	0.02	-		/	-	
		+HA	+HA	+		+HA	9650	2.03	+		conform	+	
3*	0,43	+HA	+HA	+	3/6	+MB	10249	2.15	+	3/6	conform	+	3/6
		Ø	Ø	-		+HA	9232	1.94	+		conform	+	
		+LA	+HA	+		+HA	9358	1.97	+		conform	+	
		Ø	Ø	-		Ø	138	0.02	-		/	-	
		Ø	Ø	-		Ø	135	0.02	-		/	-	
		+HA	+MB	+		Ø	137	0.02	-		/	-	
4**	0,46	+HA	+HA	+	6/6	+HA	9219	1.96	+	6/6	conform	+	6/6
		+HA	+HA	+		+HA	9535	2.02	+		conform	+	
		+HA	+HA	+		+HA	9336	1.98	+		conform	+	
		+HA	+HA	+		+HA	9752	2.07	+		conform	+	
		+HA	+HA	+		+HA	9947	2.13	+		conform	+	
		+HA	+HA	+		+HA	9279	2.11	+		conform	+	

Appendix 6 – Inclusivity and exclusivity study: raw data (Initial validation - IPL 2010)

INCLUSIVITY				
Reference	Strain	Origin	CFU/225 ml CFB	CFA
C4	<i>Campylobacter jejuni</i>	Evisceration turkey	60	+MA
C5	<i>Campylobacter coli</i>	Evisceration turkey	100	+MA
C6	<i>Campylobacter coli</i>	Evisceration turkey	120	+MA
C7	<i>Campylobacter jejuni</i>	Evisceration turkey	90	+MA
C8	<i>Campylobacter coli</i>	Evisceration turkey	130	+MA
C9	<i>Campylobacter jejuni</i>	Evisceration turkey	70	+MA
C10	<i>Campylobacter coli</i>	Evisceration turkey	110	+MA
C11	<i>Campylobacter jejuni</i>	Evisceration turkey	110	+MA
C12	<i>Campylobacter coli</i>	Evisceration turkey	120	+MA
C13	<i>Campylobacter coli</i>	Evisceration turkey	50	+MA
C14	<i>Campylobacter jejuni</i>	Evisceration turkey	100	+MA
C15	<i>Campylobacter jejuni</i>	Evisceration turkey	120	+MA
C16	<i>Campylobacter jejuni</i>	Evisceration turkey	130	+MA
C17	<i>Campylobacter jejuni</i>	Evisceration turkey	130	+MA
C18	<i>Campylobacter coli</i>	Evisceration turkey	5	+MA
C19	<i>Campylobacter coli</i>	Evisceration turkey	8	+MA
C20	<i>Campylobacter jejuni</i>	Evisceration turkey	30	+MA
C21	<i>Campylobacter coli</i>	Evisceration turkey	22	+MA
C22	<i>Campylobacter jejuni</i>	Poultry ressuage	4	+MA
C23	<i>Campylobacter coli</i>	Poultry ressuage	3	+MA
C24	<i>Campylobacter jejuni</i>	Poultry ressuage	18	+MA
C25	<i>Campylobacter jejuni</i>	Poultry ressuage	50	+MA
C26	<i>Campylobacter jejuni</i>	Poultry ressuage	45	+MA
C27	<i>Campylobacter jejuni</i>	Poultry ressuage	32	+MA
C28	<i>Campylobacter jejuni</i>	Poultry ressuage	32	+MA
C29	<i>Campylobacter jejuni</i>	Poultry ressuage	40	+MA

INCLUSIVITY				
Reference	Strain	Origin	CFU/225 ml CFB	CFA
C30	<i>Campylobacter jejuni</i>	Poultry ressuage	21	+MA
C31	<i>Campylobacter jejuni</i>	Poultry ressuage	40	+MA
C32	<i>Campylobacter jejuni</i>	Poultry ressuage	42	+MA
C33	<i>Campylobacter jejuni</i>	Poultry ressuage	55	+MA
C34	<i>Campylobacter jejuni</i>	Poultry ressuage	60	+MA
C0	<i>Campylobacter jejuni s.jejuni</i>	Carcass of poultry	30	+MA
C1	<i>Campylobacter jejuni s.jejuni</i>	Chicken cutlet	32	+MA
C2	<i>Campylobacter jejuni s.jejuni</i>	Chicken skin of neck	40	+MA
C3	<i>Campylobacter jejuni s.jejuni</i>	Chicken cutlet	35	+MA
C35	<i>Campylobacter jejuni</i>	Evisceration turkey	40	+MA
C36	<i>Campylobacter jejuni</i>	Evisceration turkey	53	+MA
C37	<i>Campylobacter jejuni</i>	Evisceration turkey	55	+MA
C38	<i>Campylobacter jejuni</i>	Evisceration turkey	78	+MA
C39	<i>Campylobacter lari</i>	Collection	37,5	+HA
C42	<i>Campylobacter upsaliensis</i>	Collection	19	+MA
C43	<i>Campylobacter jejuni doylei</i>	Collection	25	+MA
C44	<i>Campylobacter lari</i>	Collection	125	+HA
C45	<i>Campylobacter lari</i>	Collection	50	+MA
C46	<i>Campylobacter lari subsp lari</i>	Collection	75	+HA
C47	<i>Campylobacter jejuni doylei</i>	Collection	43	+MA
C48	<i>Campylobacter lari</i>	Bordeaux hospital	40	+MA
C49	<i>Campylobacter upsaliensis</i>	Bordeaux hospital	32	+MA
C60	<i>Campylobacter coli</i>	Chicken ressuage	31	+MA
C61	<i>Campylobacter jejuni</i>	Chicken ressuage	33	+MA
C62	<i>Campylobacter coli</i>	Evisceration turkey	30	+MA
C63	<i>Campylobacter jejuni</i>	Evisceration chicken	16	+MA

EXCLUSIVITY					
Reference	Strain	Origin	CFU/ 225 ml nutritive broth	CFA	Comment
Ba 1	<i>Bacillus cereus</i>	Egg	7,00E+05	Ø	
Ba 6	<i>Bacillus mycoïdes</i>	Collection	4,00E+05	Ø	
Ba 17	<i>Bacillus pumilus</i>	Custard	3,20E+05	Ø	
EN 9	<i>Enterobacter agglomerans</i>	Pork belly	8,00E+05	Ø	
EN 16	<i>Enterobacter cloacae</i>	Environment surface	6,20E+05	-LE	Dark red colony with irregular edges and darker center
EN 22	<i>Enterobacter amnigenus</i>	Jambon	5,70E+05	Ø	
KL 38	<i>Klebsiella oxytoca</i>	Collection	3,00E+05	Ø	
HA 31	<i>Hafnia alvei</i>	Minced meat	4,20E+05	Ø	
PS 30	<i>Pseudomonas aeruginosa</i>	Mullet fillet	5,00E+05	Ø	
PS 85	<i>Pseudomonas putida</i>	Collection	7,00E+05	Ø	
PS 86	<i>Pseudomonas putida</i>	Collection	6,80E+05	Ø	
PS 33	<i>Pseudomonas fluorescens</i>	Vegetables	5,20E+05	Ø	
EN 43	<i>Proteus mirabilis</i>	Meat product	7,50E+05	Ø	
ST 13	<i>Staphylococcus aureus</i>	CIP 7625	3,80E+05	Ø	
ST 20	<i>Staphylococcus epidermidis</i>	Smoked salmon	4,20E+05	Ø	
18	<i>Aeromonas hydrophila</i>	Collection	3,00E+05	Ø	
40	<i>Acinetobacter baumannii</i>	Minced pork	9,00E+04	-LE	Dark red colony with irregular edges and darker center
Ec 13	<i>Escherichia coli</i>	Parsley	8,10E+05	Ø	
S 15	<i>Salmonella hadar</i>	Poultry	5,00E+05	Ø	
CIT 23	<i>Citrobacter freundii</i>	Vegetables	4,50E+05	Ø	
EN 72	<i>Shigella flexneri</i>	Collection	3,20E+05	Ø	
ESC 14	<i>Escherichia hermanii</i>	Food for animals	5,70E+05	Ø	
PS 12	<i>Pseudomonas fluorescens</i>	Mineral water	6,00E+05	Ø	
56	<i>Acinetobacter calcoaceticus</i>	Collection	1,90E+05	-HE	Opaque pinkish flat colony
58	<i>Arcobacter cryoaerophilus</i>	Collection	9,60E+04	-HE	Brilliant red colony without metallic sheen
59	<i>Arcobacter butzleri</i>	Collection	2,20E+05	-HE	Brilliant red colony without metallic sheen
57	<i>Proteus vulgaris</i>	Collection	1,40E+05	Ø	

EXCLUSIVITY					
Reference	Strain	Origin	CFU/ 225 ml nutritive broth	CFA	Comment
43526	<i>Helicobacter pylori</i>	Clinical sample	9,00E+04	-HE	Brilliant pinkish red colony
43504	<i>Helicobacter pylori</i>	Clinical sample	9,00E+04	-HE	Brilliant pinkish red colony
62	<i>Vibrio parahaemolyticus</i>	Collection	9,60E+04	Ø	
C40	<i>Campylobacter fetus</i>	Collection	3,00E+01	+HA	Culture in CFB at 25°C, no growth at 41.5°C
C41	<i>Campylobacter fetus</i>	Collection	2,10E+01	+HA	Culture in CFB at 25°C, no growth at 41.5°C
E1	<i>Enterococcus faecalis</i>	Egg	3,60E+05	Ø	
E6	<i>Enterococcus faecalis</i>	ATCC 19433	1,70E+05	Ø	

Strain from Sensitivity study <i>Escherichia coli</i> (isolated from sample E3 using the ISO method)	Growth Dark red colony with irregular edge and darker center
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Appendix 7 - Inclusivity study: raw data (Extension study -CAMPYLOBACTER Latex test- ADRIA Développement 2014)

INCLUSIVITY											
N°	Strain		Reference	Origin	Columbia blood Agar 40-48 h at 41.5°C CAMPYLOBACTER spp latex kit			CampyFood agar 40-48 h at 41.5°C			
								Growth	CAMPYLOBACTER spp latex kit		
									Latex	Latex control	Result
1	<i>Campylobacter</i>	<i>coli</i>	Ad1004	Turkey skin	+	-	+	+	+	-	+
2	<i>Campylobacter</i>	<i>coli</i>	Ad1005	Turkey skin	+	-	+	+	+	-	+
3	<i>Campylobacter</i>	<i>coli</i>	Ad1007	Chicken skin	+	-	+	+	+	-	+
4	<i>Campylobacter</i>	<i>coli</i>	Ad1008	Turkey skin	+	-	+	+	+	-	+
5	<i>Campylobacter</i>	<i>coli</i>	Ad1009	Chicken skin	+	-	+	+	+	-	+
6	<i>Campylobacter</i>	<i>coli</i>	Ad1010	Chicken skin	+	-	+	+	+	-	+
7	<i>Campylobacter</i>	<i>coli</i>	Ad1011	Turkey skin	+	-	+	+	+	-	+
8	<i>Campylobacter</i>	<i>coli</i>	Ad1012	Chicken skin	+	-	+	+	+	-	+
9	<i>Campylobacter</i>	<i>coli</i>	Ad1018	Chicken leg	+	-	+	+	+	-	+
10	<i>Campylobacter</i>	<i>coli</i>	Ad1024	Chicken skin	+	-	+	+	+	-	+
11	<i>Campylobacter</i>	<i>coli</i>	Ad1025	Turkey skin	+	-	+	+	+	-	+
12	<i>Campylobacter</i>	<i>coli</i>	Ad1072	Turkey skin	+	-	+	+	+	-	+
13	<i>Campylobacter</i>	<i>coli</i>	Ad1073	Turkey skin	+	-	+	+	+	-	+
14	<i>Campylobacter</i>	<i>coli</i>	Ad1074	Turkey skin	+	-	+	+	+	-	+
15	<i>Campylobacter</i>	<i>coli</i>	Ad1075	Turkey skin	+	-	+	+	+	-	+
16	<i>Campylobacter</i>	<i>coli</i>	Ad1077	Turkey skin	+	-	+	+	+	-	+
17	<i>Campylobacter</i>	<i>coli</i>	Ad1087	Chicken skin	+	-	+	+	+	-	+
18	<i>Campylobacter</i>	<i>coli</i>	Ad1121	Faeces	+	-	+	+	+	-	+
19	<i>Campylobacter</i>	<i>coli</i>	Ad1122	Faeces	+	-	+	+	+	-	+
20	<i>Campylobacter</i>	<i>coli</i>	Ad1123	Beef meat	+	-	+	+	+	-	+
21	<i>Campylobacter</i>	<i>coli</i>	Ad1125	Chicken	+	-	+	+	+	-	+
22	<i>Campylobacter</i>	<i>coli</i>	Ad1477	Carcass	+	-	+	+	+	-	+
23	<i>Campylobacter</i>	<i>coli</i>	Ad1478	Carcass	+	-	+	+	+	-	+
24	<i>Campylobacter</i>	<i>coli</i>	Ad1479	Carcass	+	-	+	+	+	-	+
25	<i>Campylobacter</i>	<i>coli</i>	Ad1480	Carcass	+	-	+	+	+	-	+
26	<i>Campylobacter</i>	<i>coli</i>	Ad1481	Carcass	+	-	+	+	+	-	+
27	<i>Campylobacter</i>	<i>coli</i>	Ad1485	Faeces	+	-	+	+	+	-	+
28	<i>Campylobacter</i>	<i>coli</i>	Ad1889	Pork environmental sample	+	-	+	+	+	-	+
29	<i>Campylobacter</i>	<i>coli</i>	CIP70.77	Faeces	+	-	+	+	+	-	+
30	<i>Campylobacter</i>	<i>coli</i>	CIP70.80	Faeces	+	-	+	+	+	-	+
31	<i>Campylobacter</i>	<i>coli</i>	Ad1893	Waste (slaughterhouse)	+	-	+	+	+	-	+
32	<i>Campylobacter</i>	<i>coli</i>	Ad1894	Pork faeces	+	-	+	+	+	-	+

INCLUSIVITY											
N°	Strain		Reference	Origin	Columbia blood Agar 40-48 h at 41.5°C CAMPYLOBACTER spp latex kit			CampyFood agar 40-48 h at 41.5°C			
					Latex	Latex control	Result	Growth	CAMPYLOBACTER spp latex kit		
									Latex	Latex control	Result
33	<i>Campylobacter</i>	<i>coli</i>	Ad1895	Pork faeces	+	-	+	+	+	-	+
34	<i>Campylobacter</i>	<i>coli</i>	Ad1897	Pork faeces	+	-	+	+	+	-	+
35	<i>Campylobacter</i>	<i>coli</i>	Ad1899	Pork faeces	+	-	+	+	+	-	+
36	<i>Campylobacter</i>	<i>coli</i>	Ad1900	Pork faeces	+	-	+	+	+	-	+
37	<i>Campylobacter</i>	<i>coli</i>	Ad1901	Chicken leg	+	-	+	+	+	-	+
38	<i>Campylobacter</i>	<i>coli</i>	Ad1902	Chicken fillet without skin	+	-	+	+	+	-	+
39	<i>Campylobacter</i>	<i>coli</i>	Ad1905	Duck leg	+	-	+	+	+	-	+
40	<i>Campylobacter</i>	<i>coli</i>	Ad1907	Duck leg	+	-	+	+	+	-	+
41	<i>Campylobacter</i>	<i>coli</i>	Ad1908	Duck fillet	+	-	+	+	+	-	+
42	<i>Campylobacter</i>	<i>coli</i>	Ad1909	Chicken leg	+	-	+	+	+	-	+
43	<i>Campylobacter</i>	<i>coli</i>	Ad1924	Chicken	+	-	+	+	+	-	+
44	<i>Campylobacter</i>	<i>coli</i>	Ad1925	Chicken	+	-	+	+	+	-	+
45	<i>Campylobacter</i>	<i>coli</i>	Ad1926	Chicken	+	-	+	+	+	-	+
46	<i>Campylobacter</i>	<i>coli</i>	Ad1927	Chicken	+	-	+	+	+	-	+
47	<i>Campylobacter</i>	<i>coli</i>	Ad1928	Chicken	+	-	+	+	+	-	+
48	<i>Campylobacter</i>	<i>coli</i>	Ad1929	Chicken	- / +	- / -	- / +	+	+	-	+
49	<i>Campylobacter</i>	<i>coli</i>	Ad1930	Chicken	+	-	+	+	+	-	+
50	<i>Campylobacter</i>	<i>coli</i>	Ad1938	Chicken	+	-	+	+	+	-	+
51	<i>Campylobacter</i>	<i>coli</i>	Ad1939	Chicken	+	-	+	+	+	-	+
52	<i>Campylobacter</i>	<i>coli</i>	Ad1940	Chicken	+	-	+	+	+	-	+
53	<i>Campylobacter</i>	<i>coli</i>	Ad1941	Chicken	+	-	+	+	+	-	+
54	<i>Campylobacter</i>	<i>coli</i>	Ad1942	Chicken	+	-	+	+	+	-	+
55	<i>Campylobacter</i>	<i>coli</i>	Ad1943	Chicken	+	-	+	+	+	-	+
56	<i>Campylobacter</i>	<i>coli</i>	Ad1944	Chicken	+	-	+	+	+	-	+
57	<i>Campylobacter</i>	<i>coli</i>	Ad1952	Turkey	+	-	+	+	+	-	+
58	<i>Campylobacter</i>	<i>coli</i>	Ad1953	Turkey	+	-	+	+	+	-	+
59	<i>Campylobacter</i>	<i>coli</i>	Ad1954	Turkey	+	-	+	+	+	-	+
60	<i>Campylobacter</i>	<i>coli</i>	Ad1955	Turkey	+	-	+	+	+	-	+
61	<i>Campylobacter</i>	<i>coli</i>	Ad1956	Turkey	+	-	+	+	+	-	+
62	<i>Campylobacter</i>	<i>coli</i>	Ad1957	Turkey	+	-	+	+	+	-	+
63	<i>Campylobacter</i>	<i>coli</i>	Ad1958	Turkey	+	-	+	+	+	-	+
64	<i>Campylobacter</i>	<i>coli</i>	Ad1959	Pork	+	-	+	+	+	-	+
65	<i>Campylobacter</i>	<i>coli</i>	Ad1960	Pork	+	-	+	+	+	-	+
66	<i>Campylobacter</i>	<i>coli</i>	Ad1961	Pork	+	-	+	+	+	-	+
67	<i>Campylobacter</i>	<i>coli</i>	Ad1962	Pork	+	-	+	+	+	-	+

INCLUSIVITY											
N°	Strain		Reference	Origin	Columbia blood Agar 40-48 h at 41.5°C CAMPYLOBACTER spp latex kit			CampyFood agar 40-48 h at 41.5°C			
					Latex	Latex control	Result	Growth	CAMPYLOBACTER spp latex kit		
									Latex	Latex control	Result
68	<i>Campylobacter</i>	<i>coli</i>	Ad1963	Pork	+	-	+	+	+	(1)	+
69	<i>Campylobacter</i>	<i>coli</i>	Ad1964	Pork	+	-	+	+	+	(1)	+
70	<i>Campylobacter</i>	<i>coli</i>	Ad1965	Pork	+	-	+	+	+	-	+
71	<i>Campylobacter</i>	<i>coli</i>	Ad1966	Pork	+	-	+	+	+	-	+
72	<i>Campylobacter</i>	<i>coli</i>	Ad1967	Pork	+	-	+	+	+	(1)	+
73	<i>Campylobacter</i>	<i>coli</i>	Ad1968	Pork	+	-	+	+	+	-	+
74	<i>Campylobacter</i>	<i>coli</i>	Ad1969	Pork	+	-	+	+	+	-	+
75	<i>Campylobacter</i>	<i>coli</i>	Ad1970	Pork	+	-	+	+	+	(1)	+
76	<i>Campylobacter</i>	<i>coli</i>	Ad1971	Pork	+	-	+	+	+	-	+
77	<i>Campylobacter</i>	<i>coli</i>	Ad1972	Pork	+	-	+	+	+	-	+
78	<i>Campylobacter</i>	<i>coli</i>	Ad1980	River water	+	-	+	+	+	-	+
79	<i>Campylobacter</i>	<i>coli</i>	Ad1981	River water	+	-	+	+	+	-	+
80	<i>Campylobacter</i>	<i>coli</i>	Ad1982	River water	+	-	+	+	+	-	+
81	<i>Campylobacter</i>	<i>coli</i>	Ad1983	River water	+	-	+	+	+	-	+
82	<i>Campylobacter</i>	<i>coli</i>	Ad1984	River water	+	-	+	+	+	-	+
83	<i>Campylobacter</i>	<i>coli</i>	Ad1985	River water	+	-	+	+	+	-	+
84	<i>Campylobacter</i>	<i>coli</i>	Ad1986	River water	+	-	+	+	+	-	+
85	<i>Campylobacter</i>	<i>coli</i>	Ad1997	Environmental sample (pork)	- / + (2)	- / -	- / +	+	- / + (2)	-	- / +
86	<i>Campylobacter</i>	<i>jejuni</i>	Ad1000	Turkey skin	+	-	+	+	+	(1)	+
87	<i>Campylobacter</i>	<i>jejuni</i>	Ad1002	Turkey skin	+	-	+	+	+	-	+
88	<i>Campylobacter</i>	<i>jejuni</i>	Ad1003	Turkey skin	+	-	+	+	+	(1)	+
89	<i>Campylobacter</i>	<i>jejuni</i>	Ad1013	Chicken skin	+	-	+	+	+	-	+
90	<i>Campylobacter</i>	<i>jejuni</i>	Ad1014	Chicken skin	+	-	+	+	+	-	+
91	<i>Campylobacter</i>	<i>jejuni</i>	Ad1015	Chicken skin	+	-	+	+	+	-	+
92	<i>Campylobacter</i>	<i>jejuni</i>	Ad1016	Chicken skin	+	-	+	+	+	-	+
93	<i>Campylobacter</i>	<i>jejuni</i>	Ad1021	Chicken skin	+	-	+	+	+	-	+
94	<i>Campylobacter</i>	<i>jejuni</i>	Ad1023	Turkey skin	+	-	+	+	+	-	+
95	<i>Campylobacter</i>	<i>jejuni</i>	Ad1076	Turkey skin	+	-	+	+	+	-	+
96	<i>Campylobacter</i>	<i>jejuni</i>	Ad1078	Turkey skin	+	-	+	+	+	-	+
97	<i>Campylobacter</i>	<i>jejuni</i>	Ad1079	Turkey skin	+	-	+	+	+	-	+
98	<i>Campylobacter</i>	<i>jejuni</i>	Ad1080	Turkey skin	+	-	+	+	+	-	+
99	<i>Campylobacter</i>	<i>jejuni</i>	Ad1081	Turkey skin	+	-	+	+	+	-	+
100	<i>Campylobacter</i>	<i>jejuni</i>	Ad1082	Turkey skin	+	-	+	+	+	-	+
101	<i>Campylobacter</i>	<i>jejuni</i>	Ad1083	Turkey skin	+	-	+	+	+	-	+
102	<i>Campylobacter</i>	<i>jejuni</i>	Ad1084	Chicken skin	+	-	+	+	+	-	+

INCLUSIVITY											
N°	Strain		Reference	Origin	Columbia blood Agar 40-48 h at 41.5°C CAMPYLOBACTER spp latex kit			CampyFood agar 40-48 h at 41.5°C			
					Latex	Latex control	Result	Growth	CAMPYLOBACTER spp latex kit		
									Latex	Latex control	Result
103	<i>Campylobacter</i>	<i>jejuni</i>	Ad1085	Chicken skin	+	-	+	+	+	-	+
104	<i>Campylobacter</i>	<i>jejuni</i>	Ad1086	Chicken skin	+	-	+	+	+	-	+
105	<i>Campylobacter</i>	<i>jejuni</i>	Ad1088	Chicken skin	+	-	+	+	+	-	+
106	<i>Campylobacter</i>	<i>jejuni</i>	Ad1089	Chicken skin	+	-	+	+	+	-	+
107	<i>Campylobacter</i>	<i>jejuni</i>	CIP70.54	Faeces	+	-	+	+	+	-	+
108	<i>Campylobacter</i>	<i>jejuni</i>	Ad1892	Guinea fowl carcass	+	-	+	+	+	-	+
109	<i>Campylobacter</i>	<i>jejuni</i>	Ad1910	Chicken fillet without skin	+	-	+	+	+	-	+
110	<i>Campylobacter</i>	<i>jejuni</i>	Ad1917	Chicken	+	-	+	+	+	-	+
111	<i>Campylobacter</i>	<i>jejuni</i>	Ad1918	Chicken	+	-	+	+	+	-	+
112	<i>Campylobacter</i>	<i>jejuni</i>	Ad1919	Chicken	+	-	+	+	+	-	+
113	<i>Campylobacter</i>	<i>jejuni</i>	Ad1920	Chicken	+	-	+	+	+	-	+
114	<i>Campylobacter</i>	<i>jejuni</i>	Ad1921	Chicken	+	-	+	+	+	-	+
115	<i>Campylobacter</i>	<i>jejuni</i>	Ad1922	Chicken	+	-	+	+	+	-	+
116	<i>Campylobacter</i>	<i>jejuni</i>	Ad1923	Chicken	+	-	+	+	+	-	+
117	<i>Campylobacter</i>	<i>jejuni</i>	Ad1932	Chicken	+	-	+	+	+	-	+
118	<i>Campylobacter</i>	<i>jejuni</i>	Ad1933	Chicken	+	-	+	+	+	-	+
119	<i>Campylobacter</i>	<i>jejuni</i>	Ad1934	Chicken	+	-	+	+	+	-	+
120	<i>Campylobacter</i>	<i>jejuni</i>	Ad1935	Chicken	+	-	+	+	+	-	+
121	<i>Campylobacter</i>	<i>jejuni</i>	Ad1936	Chicken	+	-	+	+	+	-	+
122	<i>Campylobacter</i>	<i>jejuni</i>	Ad1946	Turkey	+	-	+	+	+	-	+
123	<i>Campylobacter</i>	<i>jejuni</i>	Ad1947	Turkey	+	-	+	+	+	-	+
124	<i>Campylobacter</i>	<i>jejuni</i>	Ad1948	Turkey	+	-	+	+	+	-	+
125	<i>Campylobacter</i>	<i>jejuni</i>	Ad1949	Turkey	+	-	+	+	+	-	+
126	<i>Campylobacter</i>	<i>jejuni</i>	Ad1950	Turkey	+	-	+	+	+	-	+
127	<i>Campylobacter</i>	<i>jejuni</i>	Ad1974	River water	+	-	+	+	+	-	+
128	<i>Campylobacter</i>	<i>jejuni</i>	Ad1975	River water	+	-	+	+	+	-	+
129	<i>Campylobacter</i>	<i>jejuni</i>	Ad1976	River water	+	-	+	+	+	-	+
130	<i>Campylobacter</i>	<i>jejuni</i>	Ad1977	River water	+	-	+	+	+	-	+
131	<i>Campylobacter</i>	<i>jejuni</i>	Ad1978	River water	+	-	+	+	+	-	+
132	<i>Campylobacter</i>	<i>jejuni</i>	Ad1979	River water	+	-	+	+	+	-	+
133	<i>Campylobacter</i>	<i>jejuni</i>	Ad1988	Wild birds	+	-	+	+	+	-	+
134	<i>Campylobacter</i>	<i>jejuni</i>	Ad1989	Wild birds	+	-	+	+	+	-	+
135	<i>Campylobacter</i>	<i>jejuni</i>	Ad1990	Wild birds	+	-	+	+	+	-	+
136	<i>Campylobacter</i>	<i>jejuni</i>	Ad1991	Wild birds	+	-	+	+	+	-	+
137	<i>Campylobacter</i>	<i>jejuni</i>	Ad1992	Wild birds	+	-	+	+	+	-	+

INCLUSIVITY											
N°	Strain		Reference	Origin	Columbia blood Agar 40-48 h at 41.5°C			CampyFood agar 40-48 h at 41.5°C			
					CAMPYLOBACTER spp latex kit			Growth	CAMPYLOBACTER spp latex kit		
					Latex	Latex control	Result		Latex	Latex control	Result
138	<i>Campylobacter</i>	<i>jejuni</i> subsp <i>jejuni</i>	ATCC33291	/	+	-	+	+	+	-	+
139	<i>Campylobacter</i>	<i>jejuni</i> subsp <i>jejuni</i>	CIP70.2	/	+	-	+	+	+	-	+
140	<i>Campylobacter</i>	<i>lari</i>	Ad1067	Turkey skin	- / + (2)	-	- / +	+	- / + (2)	-	- / +
141	<i>Campylobacter</i>	<i>lari</i>	Ad1130	/	- / + (3)	-	- / + d	+	- / + (2)	-	- / +
142	<i>Campylobacter</i>	<i>lari</i>	ATCC35222	/	- / + (3)	-	- / + d	+	- / + (3)	-	- / + d
143	<i>Campylobacter</i>	<i>lari</i>	CIP102722 T	/	- / + (3)	-	- / + d	+	- / + (2)	-	- / +
144	<i>Campylobacter</i>	<i>upsaliensis</i>	Ad1139	Faeces	+	-	+	St	/	/	/
145	<i>Campylobacter</i>	<i>upsaliensis</i>	ATCC43954	Coproculture	- / +	-	- / +	St	/	/	/
146	<i>Campylobacter</i>	<i>upsaliensis</i>	ATCC49815	/	+	-	+	St	/	/	/
147	<i>Campylobacter</i>	<i>upsaliensis</i>	ATCC49816	Human faeces	+	-	+	St	/	/	-
148	<i>Campylobacter</i>	<i>upsaliensis</i>	CIP103681	/	- / +	-	-/+	St	/	/	/
149	<i>Campylobacter</i>	<i>subantarcticus</i>	Ad1891	/	- / + (2)	-	- / +	+	- / + (3)	-	- / + d
150	<i>Campylobacter</i>	<i>lari</i> subsp. <i>concheus</i>	Ad1911	/	- / + (2)	-	- / +	+	- / + (2)	-	- / +
151	<i>Campylobacter</i>	<i>hyointestinalis</i>	Ad1898	Pork faeces	- / + (2)	-	- / +	+	- / + (2)	-	- / +
152	<i>Campylobacter</i>	<i>hyointestinalis</i>	Ad1896	Pork faeces	- / + (2)	-	- / +	+	- / + d (2)	-	- / + d

All the latex tests were realized on a colony, except in cases mentioned in the result

- * : Characteristic colonies: red-burgundy or red orange with sometimes a metallic reflection
- / + : First result obtained when testing one colony / Second result obtained when testing several colonies
- 1: Heavy dumping of particles
- 2: Fine granularity
- 3: Very fine granularity (difficult to see)
- d: Doubtful result
- st: Sterile plate

Appendix 8 - Exclusivity study: raw data (Extension study -CAMPYLOBACTER Latex test - ADRIA Développement, 2014)

EXCLUSIVITY											
N°	Strain		Reference	Origin	Columbia blood Agar -40-48 H at 41.5°C CAMPYLOBACTER spp latex kit			CampyFood agar -40-48 H at 41.5°C			
					Latex	Latex control	Result	Growth *	Latex	Latex control	Result
1	<i>Acinetobacter</i>	<i>baumanii</i>	Ad1090	Haemoglobin	+	+	-	+ (red orange)	- (3)	-	-
2	<i>Acinetobacter</i>	<i>calco var anitrat</i>	1	Poultry	-	-	-	St	/	/	/
3	<i>Acinetobacter</i>	<i>calcoaceticus</i>	Ad1092	Poultry white meat	-	-	-	+ d (red, mucus)	- (3)	-	-
4	<i>Acinetobacter</i>	<i>johnsonii</i>	Ad1317	Egg product	-	-	-	St	/	/	/
5	<i>Acinetobacter</i>	<i>sp.</i>	Ad 1551	Water	-	-	-	St	/	/	/
6	<i>Acinetobacter</i>	<i>spp</i>	Adria5	/	+	+	-	St	/	/	/
7	<i>Aeromonas</i>	<i>allosaccharophile</i>	Ad1318	Egg product	-	-	-	St	/	/	/
8	<i>Aeromonas</i>	<i>allosaccharophile</i>	Ad1518	Egg product	-	-	-	St	/	/	/
9	<i>Aeromonas</i>	<i>hydrophila</i>	CIP5750	/	+ (3)	+ (3)	-	St	/	/	/
10	<i>Aeromonas</i>	<i>hydrophila</i>	CIP74.30	/	+ d	-	+ d	St	/	/	/
11	<i>Aeromonas</i>	<i>punctata</i>	Ad1329	Egg product	-	-	-	St	/	/	/
12	<i>Aeromonas</i>	<i>punctata</i>	Ad1517	Egg product	-	-	-	St	/	/	/
13	<i>Aeromonas</i>	<i>salmonicida</i>	Ad1319	Egg product	-	-	-	St	/	/	/
14	<i>Aeromonas</i>	<i>salmonicida</i>	Ad1716	Egg product	+ d	+ d	-	St	/	/	/
15	<i>Aeromonas</i>	<i>sobria</i>	CIP74.33	/	-	-	-	St	/	/	/
16	<i>Agrobacterium</i>	<i>tumefaciens</i>	Ad1550	Water	-	-	-	St	/	/	/
17	<i>Alcaligenes</i>	<i>faecalis</i>	ATCC8750	/	-	-	-	St	/	/	/
18	<i>Arcobacter</i>	<i>butzleri</i>	CIP103493	/	-	-	-	+ (red)	-	-	-
19	<i>Arcobacter</i>	<i>butzleri</i>	Ad1126	Chicken	-	-	-	+ (red)	-	-	-
20	<i>Arcobacter</i>	<i>butzleri</i>	Ad1881	Environmental sample	-	-	-	St	/	/	/
21	<i>Arcobacter</i>	<i>cryaerophilus</i>	CIP104014	/	+	+	-	St	/	/	/
22	<i>Arcobacter</i>	<i>cryarophilus</i>	Ad1124	Chicken	-	-	-	St	/	/	/
23	<i>Arcobacter</i>	<i>skirrowii</i>	DSM7302	/	-	-	-	St	/	/	/
24	<i>Burkholderia</i>	<i>sp.</i>	Ad 2003	Environmental sample (poultry)	- (3)	- (3)	-	+ (red)	- (3)	- (3)	-
25	<i>Burkholderia</i>	<i>spp</i>	Ad1587	Mud	-	-	-	St	/	/	/
26	<i>Burkholderia</i>	<i>vietnamiensis</i>	Ad1538	Soil	-	-	-	St	/	/	/
27	<i>Campylobacter</i>	<i>fetus</i>	Ad1069	Chicken	- / -	-	-	St	/	/	/
28	<i>Campylobacter</i>	<i>fetus</i>	Ad1068	Chicken	- / -	-	-	St	/	/	/
29	<i>Carnobacterium</i>	<i>mobile</i>	ATCC49516	Ionised chicken	-	-	-	St	/	/	/
30	<i>Chryseobacterium</i>	<i>sp</i>	Ad1322	Egg product	-	-	-	St	/	/	/

EXCLUSIVITY											
N°	Strain		Reference	Origin	Columbia blood Agar -40-48 H at 41.5°C CAMPYLOBACTER spp latex kit			CampyFood agar -40-48 H at 41.5°C			
					Latex	Latex control	Result	Growth *	CAMPYLOBACTER spp latex kit		
									Latex	Latex control	Result
31	<i>Chryseobacterium</i>	<i>ureilyticum</i>	Ad1340	Egg product	+ d	-	+ d	St	/	/	/
32	<i>Citrobacter</i>	<i>freundii</i>	54	Poultry meat	-	-	-	St	/	/	/
33	<i>Citrobacter</i>	<i>freundii</i>	Ad173	Chicken liver	-	-	-	St	/	/	/
34	<i>Comamonas</i>	<i>aquatica</i>	Ad1543	Water	-	-	-	St	/	/	/
35	<i>Comamonas</i>	<i>sp.</i>	Ad1537	Sol	-	-	-	St	/	/	/
36	<i>Enterobacter</i>	<i>amnigenus</i>	A00C068	Cockerel	-	-	-	St	/	/	/
37	<i>Enterobacter</i>	<i>intermedius</i>	88a	Gizzard	- (3)	- (3)	-	St	/	/	/
38	<i>Enterobacter</i>	<i>fergusoni</i>	2876	Environmental sample	-	-	-	St	/	/	/
39	<i>Enterobacter</i>	<i>spp</i>	D7	Poultry	+ (1)	+ (1)	-	St	/	/	/
40	<i>Enterococcus</i>	<i>durans</i>	Ad148	Ham	-	-	-	St	/	/	/
41	<i>Enterococcus</i>	<i>faecalis</i>	25	Chicken leg	- (3)	- (3)	-	St	/	/	/
42	<i>Enterococcus</i>	<i>faecium</i>	Ad1883	Turkey skin	-	-	-	St	/	/	/
43	<i>Enterococcus</i>	<i>gallinarum</i>	Ad1885	Poultry	-	-	-	St	/	/	/
44	<i>Enterococcus</i>	<i>gallinarum</i>	Ad1145	Guacamole	-	-	-	St	/	/	/
45	<i>Escherichia</i>	<i>coli</i>	Ad 241	Chicken	-	+ (1)	-	St	/	/	/
46	<i>Escherichia</i>	<i>coli</i>	Ad1915	White chicken leg	-	-	-	-	-	-	-
47	<i>Escherichia</i>	<i>coli</i>	Ad1999	Chicken fillet	-	-	-	-	-	-	-
48	<i>Escherichia</i>	<i>coli</i>	Ad 2000	Chicken fillet	+	+ (1)	-	- (pink with white edges)	+	+	-
49	<i>Escherichia</i>	<i>coli</i>	Ad 2001	Chicken leg	+	+	-	- (pink, metallic)	+ (2) d	+	-
50	<i>Escherichia</i>	<i>fergusonii</i>	Ad1381	Water	-	-	-	St	/	/	/
51	<i>Escherichia</i>	<i>vulneris</i>	127	Raw milk	-	-	-	St	/	/	/
52	<i>Flavobacterium</i>	<i>hydratis</i>	Ad1323	Egg product	- (3)	- (3)	-	St	/	/	/
53	<i>Flavobacterium</i>	<i>indologenes</i>	26	Whole egg product	-	-	-	St	/	/	/
54	<i>Gluconobacter</i>	<i>cerinus</i>	Ad374	Food based product	-	-	-	St	/	/	/
55	<i>Gluconobacter</i>	<i>oxydans</i>	Ad997	Sweetened drink	-	-	-	St	/	/	/
56	<i>Hafnia</i>	<i>alvei</i>	168	Duck meat	-	-	-	St	/	/	/
57	<i>Hafnia</i>	<i>alvei</i>	A00C067	Cockerel	- (3)	- (3)	-	St	/	/	/
58	<i>Klebsiella</i>	<i>pneumoniae subsp pneumoniae</i>	47	Raw turkey skin	+ (2)	+ (2)	-	St	/	/	/
59	<i>Lactobacillus</i>	<i>brevis</i>	Ad405	Ham	-	-	-	St	/	/	/
60	<i>Lactobacillus</i>	<i>curvatus</i>	Ad379	Cured meat	-	-	-	St	/	/	/
61	<i>Lactobacillus</i>	<i>paraplantarum</i>	Ad372	Sausage	-	-	-	St	/	/	/
62	<i>Lactobacillus</i>	<i>sakei</i>	Ad404	Ham	-	-	-	St	/	/	/

EXCLUSIVITY											
N°	Strain		Reference	Origin	Columbia blood Agar -40-48 H at 41.5°C CAMPYLOBACTER spp latex kit			CampyFood agar -40-48 H at 41.5°C			
					Latex	Latex control	Result	Growth *	CAMPYLOBACTER spp latex kit		
									Latex	Latex control	Result
63	<i>Lactobacillus</i>	<i>vermoldensis</i>	Ad373	Sausage	-	-	-	St	/	/	/
64	<i>Lactobacillus</i>	<i>sp.</i>	Ad1906	Duck meat	-	-	-	St	/	/	/
65	<i>Moraxella</i>		49.7	Chicken	+	+	-	St	/	/	/
66	<i>Moraxella</i>		51.11	Chicken	-	-	-	St	/	/	/
67	<i>Myroides</i>	<i>odoratimimus</i>	Ad1341	Egg product	-	-	-	St	/	/	/
68	<i>Ochrobactrum</i>	<i>pseudintermedius</i>	Ad1057	Turkey skin	-	-	-	+	-	-	-
69	<i>Ochrobactrum</i>	<i>pseudintermedius</i>	Ad1058	Turkey skin	-	-	-	+	-	-	-
70	<i>Ochrobactrum</i>	<i>sp.</i>	Ad1916	Chicken fillet	-	-	-	- (dark red)	- (3)	-	-
71	<i>Ochrobactrum</i>	<i>sp.</i>	Ad2006	Pork faeces	-	-	-	- (white)	-	-	-
72	<i>Pandoraea</i>	<i>sp.</i>	Ad1882	/	-	-	-	+ d (pale pink)	- (3)	-	-
73	<i>Petrobacter</i>	<i>succinimandens</i>	Ad423	/	-	-	-	St	/	/	/
74	<i>Photobacterium</i>	<i>phosphoreum</i>	Ad1506	Salmon	-	-	-	St	/	/	/
75	<i>Plesiomonas</i>	<i>shigelloides</i>	Ad673	Fish	-	-	-	St	/	/	/
76	<i>Providencia</i>	<i>stuartii</i>	46	Turkey leg	- (3)	- (3)	-	St	/	/	/
77	<i>Pseudomonas</i>	<i>aeruginosa</i>	Ad1528	River water	- (3)	- (3)	-	St	/	/	/
78	<i>Pseudomonas</i>	<i>fluorescens</i>	J2	Ham	- (3)	- (3)	-	St	/	/	/
79	<i>Pseudomonas</i>	<i>fragi</i>	Ad1327	Egg product	-	- (3)	-	St	/	/	/
80	<i>Pseudomonas</i>	<i>otitidis</i>	Ad1880	Turkey skin	- (3)	- (3)	-	St	/	/	/
81	<i>Pseudomonas</i>	<i>pseudo alcaligenes</i>	Ad1592	Environmental sample (water)	-	-	-	St	/	/	/
82	<i>Pseudomonas</i>	<i>putida</i>	J7	Ham	-	-	-	-	- (3)	- (3)	-
83	<i>Pseudomonas</i>	<i>putida</i>	4	Poultry	-	-	-	St	/	/	/
84	<i>Pseudomonas</i>	<i>sp.</i>	Ad 2004	Environmental sample (poultry)	-	-	-	+	- (3)	- (3)	-
85	<i>Pseudomonas</i>	<i>stutzeri</i>	Ad1593	Environmental sample (water)	-	-	-	St	/	/	/
86	<i>Pseudomonas</i>	<i>veronii</i>	Ad1588	Environmental sample	-	-	-	-	-	-	-
87	<i>Psychrobacter</i>	<i>psychrophilus</i>	Ad1343	Egg product	-	-	-	St	/	/	/
88	<i>Ralstonia</i>	<i>mannitolilytica</i>	Ad1059	Turkey skin	-	-	-	+ d	-	-	-
89	<i>Ralstonia</i>	<i>mannitolilytica</i>	DSM17512	/	-	-	-	+ (red mucus)	-	-	-
90	<i>Serratia</i>	<i>liquefaciens</i>	87a	Gizzard	- (3)	-	-	St	/	/	/
91	<i>Shewanella</i>	<i>putrefaciens</i>	EN15/34	Trout	-	-	-	St	/	/	/
92	<i>Shigella</i>	<i>flexneri</i>	Ad2002	Chicken leg	+ (1)	+ (2)	-	- (dark pink)	+ (2)	+ (2)	-
93	<i>Shigella</i>	<i>sonnei</i>	CIP82.49T	/	-	-	-	St	/	/	/
94	<i>Shigella</i>	<i>sp</i>	Ad1367	Swimming-pool water	-	-	-	St	/	/	/
95	<i>Sphingobacterium</i>	<i>sp</i>	Ad1324	Egg product	-	-	-	St	/	/	/

EXCLUSIVITY											
N°	Strain		Reference	Origin	Columbia blood Agar -40-48 H at 41.5°C CAMPYLOBACTER spp latex kit			CampyFood agar -40-48 H at 41.5°C			
					Latex	Latex control	Result	Growth *	CAMPYLOBACTER spp latex kit		
									Latex	Latex control	Result
96	<i>Staphylococcus</i>	<i>aureus</i>	Ad906	Merguez	-	-	-	St	/	/	/
97	<i>Vibrio</i>	<i>alginolyticus</i>	Ad1888	Oysters	-	-	-	St	/	/	/
98	<i>Vibrio</i>	<i>cholerae</i>	Ad1887	Panga fillet	+	+	-	St	/	/	/
99	<i>Vibrio</i>	<i>parahaemolyticus</i>	CIP75.2	/	-	-	-	St	/	/	/
100	<i>Yersinia</i>	<i>enterocolitica</i>	A00C066	Cockerel	-	-	-	St	/	/	/
101	<i>Shewanella</i>	<i>baltica</i>	Ad1700	Salmon	-	-	-	St	/	/	/

- * : Characteristic colonies: red-burgundy or red-orange with sometimes a metallic reflection
- / + : First result obtained when testing one colony / Second result obtained when testing several colonies
- 1: Heavy dumping of particles
- 2: Fine granularity
- 3: Very fine granularity (difficult to see)
- d: Doubtful result
- st: Sterile plate

Appendix 9 - Inclusivity and exclusivity: raw data

(Extension study – VITEK MS- ADRIA Développement, 2016)

VITEK MS Result:

+: *Campylobacter coli*, *jejuni* or *lari* (See an example of the result provided by the software page 76)

No result: no identification provided by the VITEK MS

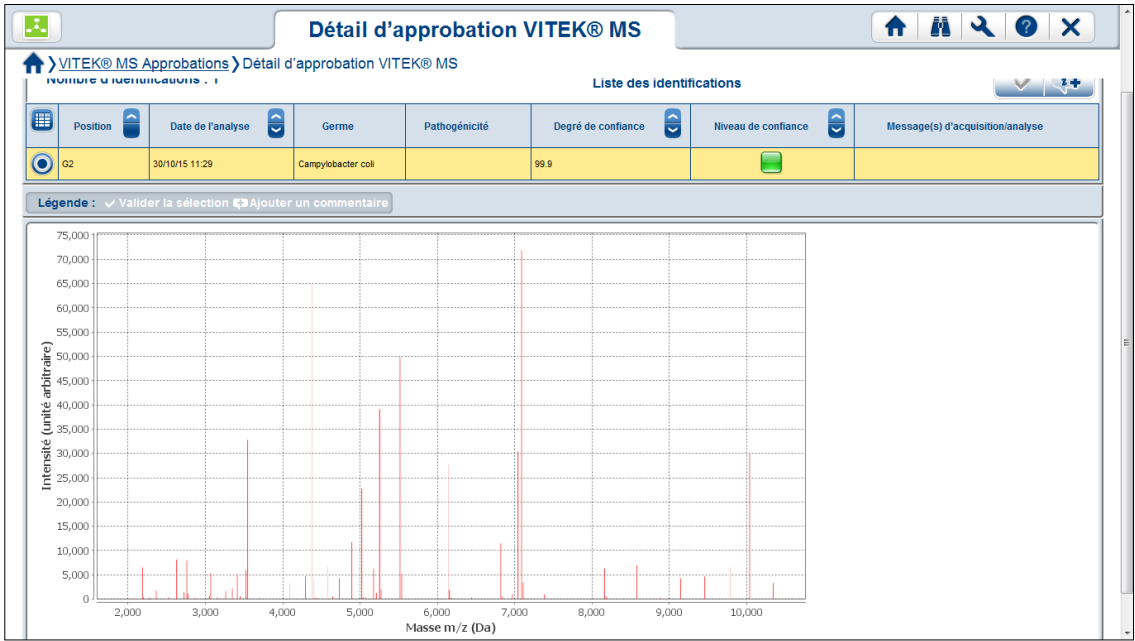
INCLUSIVITY							
n°	Strain		Reference	Origin	CampyFood Broth (CFB): 48 h ± 4 h at 41.5°C		
					CampyFood Agar (CFA): 40 - 48h at 41.5°C		
					Colony	Confirmation result VITEK MS test V3.1	Columbia Blood Agar (CBA) Confirmation result VITEK MS test V3.1
1	<i>Campylobacter</i>	<i>coli</i>	Ad1004	Turkey skin	+	+	+
2	<i>Campylobacter</i>	<i>coli</i>	Ad1005	Turkey skin	+	+	+
3	<i>Campylobacter</i>	<i>coli</i>	Ad1007	Chicken skin	+	+	+
4	<i>Campylobacter</i>	<i>coli</i>	Ad1008	Turkey skin	+	+	+
5	<i>Campylobacter</i>	<i>coli</i>	Ad1009	Chicken skin	+	+	+
6	<i>Campylobacter</i>	<i>coli</i>	Ad1010	Chicken skin	+	+	+
7	<i>Campylobacter</i>	<i>coli</i>	Ad1011	Turkey skin	+	+	+
8	<i>Campylobacter</i>	<i>coli</i>	Ad1012	Chicken skin	+	+	+
9	<i>Campylobacter</i>	<i>coli</i>	Ad1018	Chicken leg	+	+	+
10	<i>Campylobacter</i>	<i>coli</i>	Ad1024	Chicken skin	+	+	+
11	<i>Campylobacter</i>	<i>coli</i>	Ad1025	Turkey neck skin	+	+	+
12	<i>Campylobacter</i>	<i>coli</i>	Ad1072	Turkey neck skin	+	+	+
13	<i>Campylobacter</i>	<i>coli</i>	Ad1073	Turkey neck skin	+	+	+
14	<i>Campylobacter</i>	<i>coli</i>	Ad1074	Turkey neck skin	+	+	+
15	<i>Campylobacter</i>	<i>coli</i>	Ad1075	Turkey neck skin	+	+	+
16	<i>Campylobacter</i>	<i>coli</i>	Ad1077	Turkey neck skin	+	+	+
17	<i>Campylobacter</i>	<i>coli</i>	Ad1087	Chicken neck skin	+	+	+
18	<i>Campylobacter</i>	<i>coli</i>	Ad1121	Faecum	+	+	+
19	<i>Campylobacter</i>	<i>coli</i>	Ad1122	Faecum	+	+	+
20	<i>Campylobacter</i>	<i>coli</i>	Ad1123	Beef tream	+	+	+
21	<i>Campylobacter</i>	<i>coli</i>	Ad1125	Chicken	+	+	+
22	<i>Campylobacter</i>	<i>coli</i>	Ad1477	Carcass	+	+	+
23	<i>Campylobacter</i>	<i>coli</i>	Ad1478	Carcass	+	+	+
24	<i>Campylobacter</i>	<i>coli</i>	Ad1479	Carcass	+	+	+
25	<i>Campylobacter</i>	<i>coli</i>	Ad1480	Carcass	+	+	+
26	<i>Campylobacter</i>	<i>coli</i>	Ad1481	Carcass	+	+	+
27	<i>Campylobacter</i>	<i>coli</i>	Ad1485	Faecum	+	+	+
28	<i>Campylobacter</i>	<i>coli</i>	Ad1889	Pork environmental sample	+	+	+
29	<i>Campylobacter</i>	<i>coli</i>	CIP70.77	Faecum	+	+	+
30	<i>Campylobacter</i>	<i>coli</i>	CIP70.80	Faecum	+	+	+
31	<i>Campylobacter</i>	<i>coli</i>	Ad1893	Waste	+	+	+
32	<i>Campylobacter</i>	<i>coli</i>	Ad1894	Pork faecum	+	+	+
33	<i>Campylobacter</i>	<i>coli</i>	Ad1895	Pork faecum	+	+	+

INCLUSIVITY							
n°	Strain		Reference	Origin	CampyFood Broth (CFB): 48 h $\pm$ 4 h at 41.5°C		
					CampyFood Agar (CFA): 40 - 48h at 41.5°C		
					Colony	Confirmation result VITEK MS test V3.1	Columbia Blood Agar (CBA)
							Confirmation result VITEK MS test V3.1
34	<i>Campylobacter</i>	<i>coli</i>	Ad1897	Pork faecum	+	+	+
35	<i>Campylobacter</i>	<i>coli</i>	Ad1899	Pork faecum	+	+	+
36	<i>Campylobacter</i>	<i>coli</i>	Ad1900	Pork faecum	+	+	+
37	<i>Campylobacter</i>	<i>coli</i>	Ad1901	Chicken meat	+	+	+
38	<i>Campylobacter</i>	<i>coli</i>	Ad1902	Chicken meat	+	+	+
39	<i>Campylobacter</i>	<i>coli</i>	Ad1905	Leg duck	+	+	+
40	<i>Campylobacter</i>	<i>coli</i>	Ad1907	Leg duck	+	+	+
41	<i>Campylobacter</i>	<i>coli</i>	Ad1908	Duck meat	+	+	+
42	<i>Campylobacter</i>	<i>coli</i>	Ad1909	Chicken meat	+	+	+
43	<i>Campylobacter</i>	<i>coli</i>	Ad1924	Chicken	+	+	+
44	<i>Campylobacter</i>	<i>coli</i>	Ad1925	Chicken	+	+	+
45	<i>Campylobacter</i>	<i>coli</i>	Ad1926	Chicken	+	+	+
46	<i>Campylobacter</i>	<i>coli</i>	Ad1927	Chicken	+	+	+
47	<i>Campylobacter</i>	<i>coli</i>	Ad1928	Chicken	+	+	+
48	<i>Campylobacter</i>	<i>coli</i>	Ad1929	Chicken	+	+	+
49	<i>Campylobacter</i>	<i>coli</i>	Ad1930	Chicken	+	+	+
50	<i>Campylobacter</i>	<i>coli</i>	Ad1938	Chicken	+	+	+
51	<i>Campylobacter</i>	<i>coli</i>	Ad1939	Chicken	+	No result	+
52	<i>Campylobacter</i>	<i>coli</i>	Ad1940	Chicken	+	+	+
53	<i>Campylobacter</i>	<i>coli</i>	Ad1941	Chicken	+	+	+
54	<i>Campylobacter</i>	<i>coli</i>	Ad1942	Chicken	+	+	+
55	<i>Campylobacter</i>	<i>coli</i>	Ad1943	Chicken	+	+	+
56	<i>Campylobacter</i>	<i>coli</i>	Ad1944	Chicken	+	+	+
57	<i>Campylobacter</i>	<i>coli</i>	Ad1952	Turkey	+	+	+
58	<i>Campylobacter</i>	<i>coli</i>	Ad1953	Turkey	+	+	+
59	<i>Campylobacter</i>	<i>coli</i>	Ad1954	Turkey	+	+	+
60	<i>Campylobacter</i>	<i>coli</i>	Ad1955	Turkey	+	+	+
61	<i>Campylobacter</i>	<i>coli</i>	Ad1956	Turkey	+	+	+
62	<i>Campylobacter</i>	<i>coli</i>	Ad1957	Turkey	+	+	+
63	<i>Campylobacter</i>	<i>coli</i>	Ad1958	Turkey	+	+	+
64	<i>Campylobacter</i>	<i>coli</i>	Ad1959	Pork	+	+	+
65	<i>Campylobacter</i>	<i>coli</i>	Ad1960	Pork	+	+	+
66	<i>Campylobacter</i>	<i>coli</i>	Ad1961	Pork	+	+	+
67	<i>Campylobacter</i>	<i>coli</i>	Ad1962	Pork	+	+	+
68	<i>Campylobacter</i>	<i>coli</i>	Ad1963	Pork	+	+	+
69	<i>Campylobacter</i>	<i>coli</i>	Ad1964	Pork	+	+	+
70	<i>Campylobacter</i>	<i>coli</i>	Ad1965	Pork	+	+	+
71	<i>Campylobacter</i>	<i>coli</i>	Ad1966	Pork	+	+	+
72	<i>Campylobacter</i>	<i>coli</i>	Ad1967	Pork	+	+	+
73	<i>Campylobacter</i>	<i>coli</i>	Ad1968	Pork	+	+	+
74	<i>Campylobacter</i>	<i>coli</i>	Ad1969	Pork	+	+	+
75	<i>Campylobacter</i>	<i>coli</i>	Ad1970	Pork	+	+	+

INCLUSIVITY							
n°	Strain		Reference	Origin	CampyFood Broth (CFB): 48 h $\pm$ 4 h at 41.5°C		
					CampyFood Agar (CFA): 40 - 48h at 41.5°C		
					Colony	Confirmation result VITEK MS test V3.1	Columbia Blood Agar (CBA)
							Confirmation result VITEK MS test V3.1
76	<i>Campylobacter</i>	<i>coli</i>	Ad1971	Pork	+	+	+
77	<i>Campylobacter</i>	<i>coli</i>	Ad1972	Pork	+	+	+
78	<i>Campylobacter</i>	<i>coli</i>	Ad1980	River water	+	+	+
79	<i>Campylobacter</i>	<i>coli</i>	Ad1981	River water	+	+	+
80	<i>Campylobacter</i>	<i>coli</i>	Ad1982	River water	+	+	+
81	<i>Campylobacter</i>	<i>coli</i>	Ad1983	River water	+	+	+
82	<i>Campylobacter</i>	<i>coli</i>	Ad1984	River water	+	+	+
83	<i>Campylobacter</i>	<i>coli</i>	Ad1985	River water	+	+	+
84	<i>Campylobacter</i>	<i>jejuni</i>	Ad1000	Turkey neck skin	+	+	+
85	<i>Campylobacter</i>	<i>jejuni</i>	Ad1002	Turkey neck skin	+	+	+
86	<i>Campylobacter</i>	<i>jejuni</i>	Ad1003	Turkey neck skin	+	+	+
87	<i>Campylobacter</i>	<i>jejuni</i>	Ad1013	Chicken skin	+	+	+
88	<i>Campylobacter</i>	<i>jejuni</i>	Ad1014	Chicken neck skin	+	+	+
89	<i>Campylobacter</i>	<i>jejuni</i>	Ad1015	Chicken skin	+	+	+
90	<i>Campylobacter</i>	<i>jejuni</i>	Ad1016	Chicken skin	+	+	+
91	<i>Campylobacter</i>	<i>jejuni</i>	Ad1021	Chicken neck skin	+	+	+
92	<i>Campylobacter</i>	<i>jejuni</i>	Ad1023	Turkey neck skin	+	+	+
93	<i>Campylobacter</i>	<i>jejuni</i>	Ad1076	Turkey neck skin	+	+	+
94	<i>Campylobacter</i>	<i>jejuni</i>	Ad1078	Turkey neck skin	+	+	+
95	<i>Campylobacter</i>	<i>jejuni</i>	Ad1079	Turkey neck skin	+	+	+
96	<i>Campylobacter</i>	<i>jejuni</i>	Ad1080	Turkey neck skin	+	+	+
97	<i>Campylobacter</i>	<i>jejuni</i>	Ad1081	Turkey neck skin	+	+	+
98	<i>Campylobacter</i>	<i>jejuni</i>	Ad1082	Turkey neck skin	+	+	+
99	<i>Campylobacter</i>	<i>jejuni</i>	Ad1083	Turkey neck skin	+	+	+
100	<i>Campylobacter</i>	<i>jejuni</i>	Ad1084	Chicken neck skin	+	+	+
101	<i>Campylobacter</i>	<i>jejuni</i>	Ad1085	Chicken neck skin	+	+	+
102	<i>Campylobacter</i>	<i>jejuni</i>	Ad1086	Chicken neck skin	+	+	+
103	<i>Campylobacter</i>	<i>jejuni</i>	Ad1088	Chicken neck skin	+	+	+
104	<i>Campylobacter</i>	<i>jejuni</i>	Ad1089	Chicken neck skin	+	+	+
105	<i>Campylobacter</i>	<i>jejuni</i>	CIP70.54	Faecum	+	+	+
106	<i>Campylobacter</i>	<i>jejuni</i>	Ad1892	Carcass	+	+	+
107	<i>Campylobacter</i>	<i>jejuni</i>	Ad1910	Chicken meat	+	+	+
108	<i>Campylobacter</i>	<i>jejuni</i>	Ad1917	Chicken	+	+	+
109	<i>Campylobacter</i>	<i>jejuni</i>	Ad1918	Chicken	+	+	+
110	<i>Campylobacter</i>	<i>jejuni</i>	Ad1919	Chicken	+	+	+
111	<i>Campylobacter</i>	<i>jejuni</i>	Ad1920	Chicken	+	+	+
112	<i>Campylobacter</i>	<i>jejuni</i>	Ad1921	Chicken	+	+	+
113	<i>Campylobacter</i>	<i>jejuni</i>	Ad1922	Chicken	+	+	+
114	<i>Campylobacter</i>	<i>jejuni</i>	Ad1923	Chicken	+	+	+
115	<i>Campylobacter</i>	<i>jejuni</i>	Ad1932	Chicken	+	+	+
116	<i>Campylobacter</i>	<i>jejuni</i>	Ad1933	Chicken	+	+	+
117	<i>Campylobacter</i>	<i>jejuni</i>	Ad1934	Chicken	+	+	+

INCLUSIVITY							
n°	Strain		Reference	Origin	CampyFood Broth (CFB): 48 h ± 4 h at 41.5°C		
					CampyFood Agar (CFA): 40 - 48h at 41.5°C		
					Colony	Confirmation result VITEK MS test V3.1	Columbia Blood Agar (CBA)
							Confirmation result VITEK MS test V3.1
118	<i>Campylobacter</i>	<i>jejuni</i>	Ad1935	Chicken	+	+	+
119	<i>Campylobacter</i>	<i>jejuni</i>	Ad1936	Chicken	+	+	+
120	<i>Campylobacter</i>	<i>jejuni</i>	Ad1946	Turkey	+	+	+
121	<i>Campylobacter</i>	<i>jejuni</i>	Ad1947	Turkey	+	+	+
122	<i>Campylobacter</i>	<i>jejuni</i>	Ad1948	Turkey	+	+	+
123	<i>Campylobacter</i>	<i>jejuni</i>	Ad1949	Turkey	+	+	+
124	<i>Campylobacter</i>	<i>jejuni</i>	Ad1950	Turkey	+	+	+
125	<i>Campylobacter</i>	<i>jejuni</i>	Ad1974	River water	+	+	+
126	<i>Campylobacter</i>	<i>jejuni</i>	Ad1975	River water	+	+	+
127	<i>Campylobacter</i>	<i>jejuni</i>	Ad1976	River water	+	+	+
128	<i>Campylobacter</i>	<i>jejuni</i>	Ad1977	River water	+	+	+
129	<i>Campylobacter</i>	<i>jejuni</i>	Ad1978	River water	+	+	+
130	<i>Campylobacter</i>	<i>jejuni</i>	Ad1979	River water	+	+	+
131	<i>Campylobacter</i>	<i>jejuni</i>	Ad1988	Wind bird	+	+	+
132	<i>Campylobacter</i>	<i>jejuni</i>	Ad1989	Wind bird	+	+	+
133	<i>Campylobacter</i>	<i>jejuni</i>	Ad1990	Wind bird	+	+	+
134	<i>Campylobacter</i>	<i>jejuni</i>	Ad1991	Wind bird	+	+	+
135	<i>Campylobacter</i>	<i>jejuni</i>	Ad1992	Wind bird	+	+	+
136	<i>Campylobacter</i>	<i>jejuni</i> subsp <i>jejuni</i>	ATCC33291	/	+	+	+
137	<i>Campylobacter</i>	<i>jejuni</i> subsp <i>jejuni</i>	CIP70.2	/	+	+	+
138	<i>Campylobacter</i>	<i>lari</i>	Ad1067	Turkey neck skin	+	+	+
139	<i>Campylobacter</i>	<i>lari</i>	Ad1130		+	+	+
140	<i>Campylobacter</i>	<i>lari</i>	ATCC35222		+	+	+
141	<i>Campylobacter</i>	<i>lari</i>	CIP102722 T		+	+	+
142	<i>Campylobacter</i>	<i>upsaliensis</i>	Ad1139	Faecum	+	+	+
143	<i>Campylobacter</i>	<i>upsaliensis</i>	ATCC43954	Environmental sample	+	+	+
144	<i>Campylobacter</i>	<i>upsaliensis</i>	ATCC49815		+	+	+
145	<i>Campylobacter</i>	<i>upsaliensis</i>	ATCC49816	Human faecum	+	+	+
146	<i>Campylobacter</i>	<i>upsaliensis</i>	CIP103681		+	+	+
147	<i>Campylobacter</i>	<i>subantarcticus</i>	Ad1891	/	+	+	+
148	<i>Campylobacter</i>	<i>lari</i> subsp. <i>concheus</i>	Ad1911	/	+	+	+
149	<i>Campylobacter</i>	<i>hyointestinalis</i>	Ad1898	Pork faecum	+	+	+
150	<i>Campylobacter</i>	<i>hyointestinalis</i>	Ad1896	Pork faecum	+	+	+

Figure 1 - Example of the results provided by the software



VITEK MS Result:

st: no colony on the plate

-: VITEK MS result different from *Campylobacter coli*, *jejuni* or *lari* (See an example of the result provided by the software page 80)

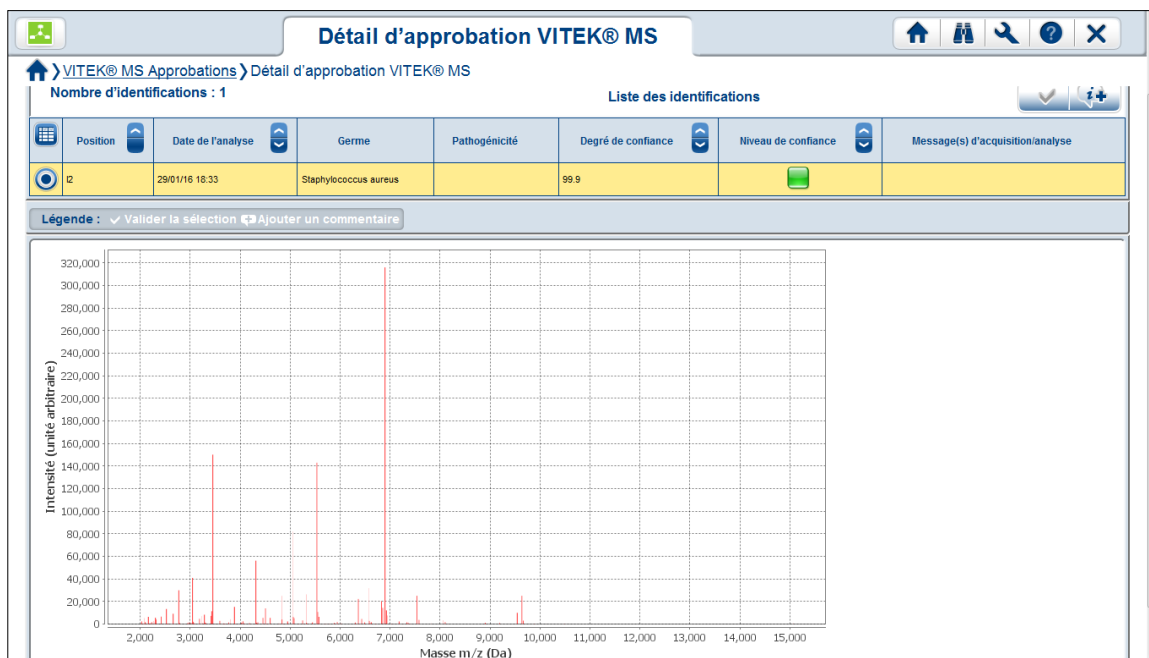
No result: no identification provided by the VITEK MS

EXCLUSIVITY							
n°	Strain		Reference	Origin	Brucella or BHI 48h at 37°C or 41,5°C		
					CampyFood Agar (CFA): 40-48h at 41.5°C		
					Colony	VITEK MS test V3.1 Confirmation result	VITEK MS test V3.1 Confirmation result
1	<i>Acinetobacter</i>	<i>baumanii</i>	Ad1090	Haemoglobin	+ (red)	-	-
2	<i>Acinetobacter</i>	<i>calco</i> var <i>anitrat</i>	1	Poultry	st	/	-
3	<i>Acinetobacter</i>	<i>calcoaceticus</i>	Ad1092	Poultry meat	+ (red)	-	-
4	<i>Acinetobacter</i>	<i>johnsonii</i>	Ad1317	Whole egg	st	/	-
5	<i>Acinetobacter</i>	<i>sp.</i>	Ad 1551	Water	st	/	No result
6	<i>Acinetobacter</i>	<i>spp</i>	Adria5	/	st	/	-
7	<i>Aeromonas</i>	<i>allosaccharophile</i>	Ad1318	Whole egg	st	/	-
8	<i>Aeromonas</i>	<i>allosaccharophile</i>	Ad1518	Whole egg	st	/	-
9	<i>Aeromonas</i>	<i>hydrophila</i>	CIP5750	/	st	/	-
10	<i>Aeromonas</i>	<i>hydrophila</i>	CIP74.30	/	st	/	-
11	<i>Aeromonas</i>	<i>punctata</i>	Ad1329	Whole egg	st	/	-
12	<i>Aeromonas</i>	<i>punctata</i>	Ad1517	Whole egg	st	/	-
13	<i>Aeromonas</i>	<i>salmonicida</i>	Ad1319	Whole egg	st	/	-
14	<i>Aeromonas</i>	<i>salmonicida</i>	Ad1716	Whole egg	st	/	-
15	<i>Aeromonas</i>	<i>sobria</i>	CIP74.33	/	st	/	-
16	<i>Agrobacterium</i>	<i>tumefaciens</i>	Ad1550	Water	st	/	-
17	<i>Alcaligenes</i>	<i>faecalis</i>	ATCC8750	/	st	/	-
18	<i>Arcobacter</i>	<i>butzleri</i>	CIP103493	/	st	/	-
19	<i>Arcobacter</i>	<i>butzleri</i>	Ad1126	Chicken	st	/	-
20	<i>Arcobacter</i>	<i>butzleri</i>	Ad1881	Environmental sample	+ (red)	-	-
21	<i>Arcobacter</i>	<i>cryaerophilus</i>	CIP104014	/	st	/	-
22	<i>Arcobacter</i>	<i>cryarophilus</i>	Ad1124	Chicken	st	/	-
23	<i>Arcobacter</i>	<i>skirrowii</i>	DSM7302	/	st	/	-
24	<i>Burkholderia</i>	<i>sp.</i>	Ad 2003	Environmental sample	+ (small red)	-	No result
25	<i>Burkholderia</i>	<i>spp</i>	Ad1587	Mud	st	/	No result
26	<i>Burkholderia</i>	<i>vietnamiensis</i>	Ad1538	Ground	+ (red)	-	-
27	<i>Campylobacter</i>	<i>fetus</i>	Ad1069	Chicken	+	-	-
28	<i>Campylobacter</i>	<i>fetus</i>	Ad1068	Chicken	+	-	-
29	<i>Carnobacterium</i>	<i>mobile</i>	ATCC49516	Chicken	st	/	No result
30	<i>Chryseobacterium</i>	<i>sp</i>	Ad1322	Whole egg	st	/	-
31	<i>Chryseobacterium</i>	<i>ureilyticum</i>	Ad1340	Whole egg	st	/	-
32	<i>Citrobacter</i>	<i>freundii</i>	54	Poultry meat	st	/	-
33	<i>Citrobacter</i>	<i>freundii</i>	Ad173	Chicken liver	st	/	-

EXCLUSIVITY							
n°	Strain		Reference	Origin	Brucella or BHI 48h at 37°C or 41,5°C		
					CampyFood Agar (CFA): 40-48h at 41.5°C		
					Colony	VITEK MS test V3.1 Confirmation result	VITEK MS test V3.1 Confirmation result
34	<i>Comamonas</i>	<i>aquatica</i>	Ad1543	Water	+ (red with black center)	-	-
35	<i>Comamonas</i>	<i>sp.</i>	Ad1537	Ground	st	/	-
36	<i>Enterobacter</i>	<i>amnigenus</i>	A00C068	Cockerel	st	/	No result
37	<i>Enterobacter</i>	<i>intermedius</i>	88a	Gizzard	st	/	-
38	<i>Enterobacter</i>	<i>fergusoni</i>	2876	Environmental sample	st	/	-
39	<i>Enterobacter</i>	<i>spp</i>	D7	Poultry	st	/	-
40	<i>Enterococcus</i>	<i>durans</i>	Ad148	Ham	st	/	-
41	<i>Enterococcus</i>	<i>faecalis</i>	25	Chicken meat	st	/	-
42	<i>Enterococcus</i>	<i>faecium</i>	Ad1883	Turkey skin	st	/	-
43	<i>Enterococcus</i>	<i>gallinarum</i>	Ad1885	Poultry	st	/	-
44	<i>Enterococcus</i>	<i>gallinarum</i>	Ad1145	Guacamole	st	/	-
45	<i>Escherichia</i>	<i>coli</i>	Ad 241	Chicken	st	/	-
46	<i>Escherichia</i>	<i>coli</i>	Ad1915	Chicken meat	+ (red)	-	-
47	<i>Escherichia</i>	<i>coli</i>	Ad1999	Chicken meat	+ (pale red)	-	-
48	<i>Escherichia</i>	<i>coli</i>	Ad 2000	Chicken meat	+ (pale red)	-	-
49	<i>Escherichia</i>	<i>coli</i>	Ad 2001	Chicken meat	+ (pale red)	-	-
50	<i>Escherichia</i>	<i>fergusonii</i>	Ad1381	Water	st	/	-
51	<i>Escherichia</i>	<i>vulneris</i>	127	Raw milk	st	/	-
52	<i>Flavobacterium</i>	<i>hydratis</i>	Ad1323	Whole egg	st	/	-
53	<i>Flavobacterium</i>	<i>indologenes</i>	26	Whole egg	st	/	No result
54	<i>Gluconobacter</i>	<i>cerinus</i>	Ad374	Food sample	st	/	No result
55	<i>Gluconobacter</i>	<i>oxydans</i>	Ad997	Beverage	st	/	No result
56	<i>Hafnia</i>	<i>alvei</i>	168	Duck meat	st	/	-
57	<i>Hafnia</i>	<i>alvei</i>	A00C067	Cockerel	st	/	-
58	<i>Klebsiella</i>	<i>pneumoniae</i> subsp <i>pneumoniae</i>	47	Turkey skin	st	/	-
59	<i>Lactobacillus</i>	<i>brevis</i>	Ad405	Meat	st	/	-
60	<i>Lactobacillus</i>	<i>curvatus</i>	Ad379	Food sample	st	/	-
61	<i>Lactobacillus</i>	<i>paraplantarum</i>	Ad372	Delicatessen	st	/	-
62	<i>Lactobacillus</i>	<i>sakei</i>	85L905	Meat	st	/	-
63	<i>Lactobacillus</i>	<i>vermoldensis</i>	Ad373	Delicatessen	st	/	No result
64	<i>Lactobacillus</i>	<i>sp.</i>	Ad1906	Duck meat	st	/	-
65	<i>Moraxella</i>		49.7	Chicken	st	/	-
66	<i>Moraxella</i>		51.11	Chicken	st	/	No result
67	<i>Myroides</i>	<i>odoratimimus</i>	Ad1341	Whole egg	st	/	No result
68	<i>Ochrobactrum</i>	<i>pseudintermedius</i>	Ad1057	Turkey skin	+	-	-

EXCLUSIVITY							
n°	Strain		Reference	Origin	Brucella or BHI 48h at 37°C or 41,5°C		
					CampyFood Agar (CFA): 40-48h at 41.5°C		
					Colony	VITEK MS test V3.1 Confirmation result	VITEK MS test V3.1 Confirmation result
69	<i>Ochrobactrum</i>	<i>pseudintermedius</i>	Ad1058	Turkey skin	+	-	-
70	<i>Ochrobactrum</i>	<i>sp.</i>	Ad1916	Chicken meat	+	-	-
71	<i>Ochrobactrum</i>	<i>sp.</i>	Ad2006	Pork faecum	+	-	-
72	<i>Pandoraea</i>	<i>sp.</i>	Ad1882	/	+	-	-
73	<i>Petrobacter</i>	<i>succinimandens</i>	Ad423	/	st	/	No result
74	<i>Photobacterium</i>	<i>phosphoreum</i>	Ad1506	Salmon	st	/	-
75	<i>Plesiomonas</i>	<i>shigelloides</i>	Ad673	Fish	st	/	-
76	<i>Providencia</i>	<i>stuartii</i>	46	Poultry meat	st	/	-
77	<i>Pseudomonas</i>	<i>aeruginosa</i>	Ad1528	River water	st	/	-
78	<i>Pseudomonas</i>	<i>fluorescens</i>	J2	Ham	st	/	-
79	<i>Pseudomonas</i>	<i>fragi</i>	Ad1327	Whole egg	st	/	-
80	<i>Pseudomonas</i>	<i>otitidis</i>	Ad1880	Skin meat	st	/	No result
81	<i>Pseudomonas</i>	<i>pseudo alcaligenes</i>	Ad1592	Water	st	/	-
82	<i>Pseudomonas</i>	<i>putida</i>	J7	Ham	st	/	-
83	<i>Pseudomonas</i>	<i>putida</i>	4	Poultry	+	-	-
84	<i>Pseudomonas</i>	<i>sp.</i>	Ad 2004	Process water	+	-	-
85	<i>Pseudomonas</i>	<i>stutzeri</i>	Ad1593	Water	st	/	-
86	<i>Pseudomonas</i>	<i>veronii</i>	Ad1588	Environmental sample	st	/	-
87	<i>Psychrobacter</i>	<i>psychrophilus</i>	Ad1343	Whole egg	st	/	-
88	<i>Ralstonia</i>	<i>mannitolilytica</i>	Ad1059	Turkey skin	+	-	-
89	<i>Ralstonia</i>	<i>mannitolilytica</i>	DSM17512	/	+	-	-
90	<i>Serratia</i>	<i>liquefaciens</i>	87a	Gizzard	st	/	-
91	<i>Shewanella</i>	<i>putrefaciens</i>	EN15/34	Trout	st	/	-
92	<i>Shigella</i>	<i>flexneri</i>	Ad2002	Chicken leg	+	-	-
93	<i>Shigella</i>	<i>sonnei</i>	CIP82.49T	/	st	/	-
94	<i>Shigella</i>	<i>sp</i>	Ad1367	Swimming pool water	st	/	-
95	<i>Sphingobacterium</i>	<i>sp</i>	Ad1324	Whole egg	st	/	-
96	<i>Staphylococcus</i>	<i>aureus</i>	Ad906	Sausage	st	/	-
97	<i>Vibrio</i>	<i>alginolyticus</i>	Ad1888	Olster	st	/	-
98	<i>Vibrio</i>	<i>cholerae</i>	Ad1887	Fish filet	st	/	-
99	<i>Vibrio</i>	<i>parahaemolyticus</i>	CIP75.2	/	st	/	-
100	<i>Yersinia</i>	<i>enterocolitica</i>	A00C066	Cockerel	st	/	-

Figure 2 - Example of the results provided by the software



Appendix 10 - Interlaboratory study: raw data (Initial validation - IPL 2010)

Laboratory		A								
Aerobic mesophilic flora: 1.1 10 ⁹ CFU/g										
N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	-	-	-	-	=	5	+	-	-	PD _{FP(alt)}
28	-	-	-	-	=	6	-	/	-	NA
35	-	-	-	-	=	9	-	/	-	NA
36	-	-	-	-	=	10	+	+	+	PD
41	-	-	-	-	=	13	-	/	-	NA
42	-	-	-	-	=	14	-	/	-	NA
43	-	-	-	-	=	19	-	/	-	NA
44	-	-	-	-	=	20	+	+	+	PD
29	-	-	-	-	#	3	+	+	+	PD
30	-	-	-	-	#	4	+	+	+	PD
31	-	-	-	-	#	11	+	+	+	PD
32	-	-	-	-	#	12	+	+	+	PD
39	-	-	-	-	#	17	+	+	+	PD
40	-	-	-	-	#	18	+	+	+	PD
45	-	-	-	-	#	23	+	+	+	PD
46	-	-	-	-	#	24	+	+	+	PD
25	-	-	-	-	#	1	+	+	+	PD
26	-	-	-	-	#	2	+	+	+	PD
33	-	-	-	-	#	7	+	+	+	PD
34	-	-	-	-	#	8	+	+	+	PD
37	-	-	-	-	#	15	+	+	+	PD
38	-	-	-	-	#	16	+	+	+	PD
47	-	-	-	-	#	21	+	+	+	PD
48	-	-	-	-	#	22	+	+	+	PD

Laboratory	B
Aerobic mesophilic flora: 7.7 10 ⁸ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	-	-	-	-	=	5	-	/	-	NA
28	-	-	-	-	=	6	-	/	-	NA
35	-	-	-	-	=	9	-	/	-	NA
36	-	-	-	-	=	10	-	/	-	NA
41	-	-	-	-	=	13	-	/	-	NA
42	-	-	-	-	=	14	-	/	-	NA
43	-	-	-	-	=	19	-	/	-	NA
44	-	-	-	-	=	20	-	/	-	NA
29	-	-	-	-	#	3	+	+	+	PD
30	-	+	+	+	=	4	+	+	+	PA
31	-	+	+	+	=	11	+	+	+	PA
32	-	+	+	+	=	12	+	+	+	PA
39	-	+	+	+	=	17	+	+	+	PA
40	-	+	+	+	=	18	+	+	+	PA
45	-	+	+	+	=	23	+	+	+	PA
46	-	-	/	-	#	24	+	+	+	PD
25	-	+	+	+	=	1	+	+	+	PA
26	-	+	+	+	=	2	+	+	+	PA
33	+	-	+	+	=	7	+	+	+	PA
34	-	+	+	+	=	8	+	+	+	PA
37	-	+	+	+	=	15	+	+	+	PA
38	-	+	+	+	=	16	+	+	+	PA
47	-	+	+	+	=	21	+	+	+	PA
48	-	+	+	+	=	22	+	+	+	PA

Laboratory	C
Aerobic mesophilic flora: > 3.0 10 ⁸ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	-	-	-	-	=	5	-	/	-	NA
28	-	-	-	-	=	6	-	/	-	NA
35	-	-	-	-	=	9	+	+	+	PD
36	-	-	-	-	=	10	+	+	+	PD
41	-	-	-	-	=	13	-	/	-	NA
42	-	-	-	-	=	14	-	/	-	NA
43	-	-	-	-	=	19	-	/	-	NA
44	-	-	-	-	=	20	-	/	-	NA
29	-	-	-	-	#	3	+	+	+	PD
30	-	-	-	-	#	4	+	+	+	PD
31	-	-	-	-	#	11	+	+	+	PD
32	-	-	-	-	#	12	+	+	+	PD
39	-	-	-	-	#	17	+	+	+	PD
40	-	-	-	-	#	18	+	+	+	PD
45	-	-	-	-	#	23	+	+	+	PD
46	-	-	-	-	#	24	+	+	+	PD
25	-	-	-	-	#	1	+	+	+	PD
26	-	-	-	-	#	2	+	+	+	PD
33	-	-	-	-	#	7	+	+	+	PD
34	-	-	-	-	#	8	+	+	+	PD
37	-	-	-	-	#	15	+	+	+	PD
38	-	-	-	-	#	16	+	+	+	PD
47	-	-	-	-	#	21	+	+	+	PD
48	-	-	-	-	#	22	+	+	+	PD

Laboratory	D
Aerobic mesophilic flora: > 3.0 10 ⁸ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	+	-	-	-	=	5	-	/	-	NA
28	+	+	+	+	#	6	-	/	-	ND
35	+	+	-	-	=	9	-	/	-	NA
36	+	+	-	-	=	10	-	/	-	NA
41	+	-	-	-	=	13	-	/	-	NA
42	+	+	+	+	#	14	-	/	-	ND
43	+	-	-	-	=	19	-	/	-	NA
44	+	-	-	-	=	20	-	/	-	NA
29	+	+	+	+	=	3	+	+	+	PA
30	+	-	-	-	#	4	+	+	+	PD
31	+	-	-	-	#	11	+	+	+	PD
32	+	-	-	-	#	12	+	+	+	PD
39	+	+	+	+	=	17	+	+	+	PA
40	+	-	-	-	#	18	+	+	+	PD
45	+	1	-	-	#	23	+	+	+	PD
46	+	+	+	+	=	24	+	+	+	PA
25	+	+	+	+	=	1	+	+	+	PA
26	+	+	+	+	=	2	+	+	+	PA
33	+	+	+	+	=	7	+	+	+	PA
34	+	-	-	-	#	8	+	+	+	PD
37	+	-	-	-	#	15	+	+	+	PD
38	+	+	-	-	#	16	+	+	+	PD
47	+	+	+	+	=	21	+	+	+	PA
48	+	+	+	+	=	22	+	+	+	PA

Laboratory	E
Aerobic mesophilic flora: 8.1 10 ⁷ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	+	+	+	+	#	5	-	/	-	ND
28	+	+	+	+	#	6	-	/	-	ND
35	+	+	+	+	#	9	-	/	-	ND
36	+	+	+	+	#	10	-	/	-	ND
41	+	+	+	+	#	13	-	/	-	ND
42	+	+	+	+	#	14	-	/	-	ND
43	-	-	-	-	=	19	-	/	-	NA
44	-	-	-	-	=	20	-	/	-	NA
29	+	+	-	-	#	3	+	+	+	PD
30	+	+	-	-	#	4	+	+	+	PD
31	+	+	+	+	=	11	+	+	+	PA
32	+	+	+	+	=	12	+	+	+	PA
39	+	+	+	+	=	17	+	+	+	PA
40	+	+	+	+	=	18	+	+	+	PA
45	+	+	+	+	=	23	+	+	+	PA
46	+	+	+	+	=	24	+	+	+	PA
25	+	+	+	+	=	1	+	+	+	PA
26	+	+	+	+	=	2	+	+	+	PA
33	+	+	-	-	#	7	+	+	+	PD
34	+	+	-	-	#	8	+	+	+	PD
37	+	+	-	-	#	15	+	+	+	PD
38	+	+	-	-	#	16	+	+	+	PD
47	+	+	+	+	=	21	+	+	+	PA
48	+	+	+	+	=	22	+	+	+	PA

Laboratory	G
Aerobic mesophilic flora: >3.0 10 ⁶ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	-	+	+	+	#	5	-	/	-	ND
28	-	+	+	+	#	6	-	/	-	ND
35	-	+	+	+	#	9	+	+	+	PA
36	+	+	+	+	#	10	+	+	+	PA
41	-	-	-	-	=	13	-	/	-	NA
42	-	-	-	-	=	14	+	-	-	PDFP(alt)
43	-	-	-	-	=	19	+	-	-	PDFP(alt)
44	+	-	-	-	=	20	+	-	-	PDFP(alt)
29	-	-	-	-	#	3	+	+	+	PD
30	-	-	-	-	#	4	+	+	+	PD
31	-	-	-	-	#	11	+	+	+	PD
32	+	-	-	-	#	12	+	+	+	PD
39	+	-	-	-	#	17	+	+	+	PD
40	-	-	-	-	#	18	+	+	+	PD
45	-	-	-	-	#	23	+	+	+	PD
46	+	+	+	+	=	24	+	+	+	PA
25	+	+	+	+	=	1	+	+	+	PA
26	+	-	-	-	#	2	+	+	+	PD
33	+	-	-	-	#	7	+	+	+	PD
34	-	+	+	+	=	8	+	+	+	PA
37	+	+	+	+	=	15	+	+	+	PA
38	-	-	-	-	#	16	+	+	+	PD
47	+	+	+	+	=	21	+	+	+	PA
48	-	+	+	+	=	22	+	+	+	PA

Laboratory	H
Aerobic mesophilic flora: >3.0 10 ³ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	-	-	/	-	=	5	-	/	-	NA
28	-	-	/	-	=	6	-	/	-	NA
35	-	-	/	-	=	9	-	/	-	NA
36	-	-	/	-	=	10	-	/	-	NA
41	-	-	/	-	=	13	-	/	-	NA
42	-	-	/	-	=	14	-	/	-	NA
43	-	-	/	-	=	19	-	/	-	NA
44	-	-	/	-	=	20	-	/	-	NA
29	-	-	/	-	#	3	+	+	+	PD
30	-	-	/	-	#	4	+	+	+	PD
31	-	-	/	-	#	11	+	+	+	PD
32	-	-	/	-	#	12	+	+	+	PD
39	-	-	/	-	#	17	+	+	+	PD
40	+	+	+	+	=	18	+	+	+	PA
45	-	-	/	-	#	23	+	+	+	PD
46	-	-	/	-	#	24	+	+	+	PD
25	-	+	+	+	=	1	+	+	+	PA
26	+	+	+	+	=	2	+	+	+	PA
33	+	+	+	+	=	7	+	+	+	PA
34	+	+	+	+	=	8	+	+	+	PA
37	+	+	+	+	=	15	+	+	+	PA
38	-	-	/	-	#	16	+	+	+	PD
47	+	+	+	+	=	21	+	+	+	PA
48	+	+	+	+	=	22	+	+	+	PA

Laboratory	J
Aerobic mesophilic flora: 4.4 10 ⁹ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	-	-	-	-	=	5	+	-	-	PD _{FP(alt)}
28	-	-	-	-	=	6	+	-	-	PD _{FP(alt)}
35	-	-	-	-	=	9	-	/	-	NA
36	-	-	-	-	=	10	+	-	-	PD _{FP(alt)}
41	-	-	-	-	=	13	-	/	-	NA
42	-	-	-	-	=	14	+	-	-	PD _{FP(alt)}
43	-	-	-	-	=	19	-	-	-	NA
44	-	-	-	-	=	20	-	-	-	NA
29	-	-	-	-	#	3	+	+	+	PD
30	-	-	-	-	#	4	+	+	+	PD
31	-	-	-	-	#	11	+	+	+	PD
32	-	-	-	-	#	12	+	+	+	PD
39	-	-	-	-	#	17	+	+	+	PD
40	-	-	-	-	#	18	+	+	+	PD
45	-	-	-	-	#	23	+	+	+	PD
46	-	-	-	-	#	24	+	+	+	PD
25	-	-	-	-	#	1	+	+	+	PD
26	-	-	-	-	#	2	+	+	+	PD
33	-	-	-	-	#	7	+	+	+	PD
34	-	-	-	-	#	8	+	+	+	PD
37	-	-	-	-	#	15	+	+	+	PD
38	-	-	-	-	#	16	+	+	+	PD
47	-	-	-	-	#	21	+	+	+	PD
48	-	-	-	-	#	22	+	+	+	PD

Laboratory	K
Aerobic mesophilic flora: 9.4 10 ⁷ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	-	+	-	-	=	5	+	-	-	PD _{FP(alt)}
28	-	+	-	-	=	6	+	-	-	PD _{FP(alt)}
35	-	+	-	-	=	9	-	/	-	NA
36	-	+	-	-	=	10	-	/	-	NA
41	-	+	-	-	=	13	-	/	-	NA
42	-	+	-	-	=	14	-	/	-	NA
43	-	+	-	-	=	19	-	/	-	NA
44	-	+	-	-	=	20	-	/	-	NA
29	-	+	-	-	#	3	+	+	+	PD
30	-	+	-	-	#	4	+	+	+	PD
31	-	+	-	-	#	11	+	+	+	PD
32	-	+	-	-	#	12	+	+	+	PD
39	-	+	-	-	#	17	+	+	+	PD
40	-	+	-	-	#	18	+	+	+	PD
45	-	+	-	-	#	23	+	+	+	PD
46	-	+	-	-	#	24	+	+	+	PD
25	-	+	-	-	#	1	+	+	+	PD
26	-	+	-	-	#	2	+	+	+	PD
33	-	+	-	-	#	7	+	+	+	PD
34	-	+	-	-	#	8	+	+	+	PD
37	-	+	-	-	#	15	+	+	+	PD
38	-	+	-	-	#	16	+	+	+	PD
47	-	+	-	-	#	21	+	+	+	PD
48	-	+	-	-	#	22	+	+	+	PD

Laboratory	L
Aerobic mesophilic flora: 2.8 10 ⁸ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	+	+	+	+	#	5	-	/	-	ND
28	-	-	-	-	=	6	-	/	-	NA
35	+	+	+	+	#	9	+	-	-	PAFP(alt)
36	-	-	-	-	=	10	+	-	-	PD _{FP(alt)}
41	-	-	-	-	=	13	-	/	-	NA
42	+	+	+	+	#	14	-	/	-	ND
43	+	+	+	+	#	19	-	/	-	ND
44	+	+	+	+	#	20	-	/	-	ND
29	+	+	+	+	=	3	-	/	-	ND
30	+	+	+	+	=	4	-	/	-	ND
31	+	+	+	+	=	11	+	-	-	PAFP(alt)
32	-	-	-	-	#	12	+	+	+	PD
39	-	-	-	-	#	17	+	+	+	PD
40	-	-	-	-	#	18	+	+	+	PD
45	+	+	+	+	=	23	+	+	+	PA
46	+	+	+	+	=	24	+	+	+	PA
25	+	+	+	+	=	1	-	/	-	ND
26	-	-	-	-	#	2	-	/	-	NA
33	+	+	+	+	=	7	+	+	+	PA
34	+	+	+	+	=	8	+	+	+	PA
37	+	+	+	+	=	15	+	+	+	PA
38	-	-	-	-	#	16	+	+	+	PD
47	+	+	+	+	=	21	+	+	+	PA
48	+	+	+	+	=	22	+	+	+	PA

Laboratory	M
Aerobic mesophilic flora: 3.6 10 ⁷ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	+	+	+	+	#	5	+	-	-	PA _{FP(alt)}
28	+	-	-	-	=	6	+	-	-	PD _{FP(alt)}
35	-	+	-	-	=	9	+	-	-	PD _{FP(alt)}
36	+	+	+	+	#	10	+	-	-	PA _{FP(alt)}
41	-	+	-	-	=	13	+	-	-	P _{DFP(alt)}
42	+	+	+	+	=	14	+	+	+	PA
43	-	-		-	=	19	+	-	-	PD _{FP(alt)}
44	+	-	-	-	=	20	+	-	-	PD _{FP(alt)}
29	+	+	+	+	=	3	+	+	+	PA
30	-	-	-	-	#	4	+	+	+	PD
31	-	-	-	-	#	11	+	+	+	PD
32	+	+	+	+	=	12	+	-	-	PA _{FP(alt)}
39	+	+	+	+	=	17	+	+	+	PA
40	+	+	+	+	=	18	+	+	+	PA
45	-	-	-	-	#	23	+	+	+	PD
46	-	-	-	-	#	24	+	+	+	PD
25	+	+	+	+	=	1	+	+	+	PA
26	+	+	+	+	=	2	+	+	+	PA
33	+	+	+	+	=	7	+	+	+	PA
34	-	+	-	-	#	8	+	+	+	PD
37	-	-	-	-	#	15	+	+	+	PD
38	+	+	+	+	=	16	+	+	+	PA
47	+	+	+	+	=	21	+	+	+	PA
48	+	+	+	+	=	22	+	+	+	PA

Laboratory	N
Aerobic mesophilic flora: 2.9 10 ⁷ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	-	-	-	-	=	5	-	/	-	NA
28	-	-	-	-	=	6	+	+	+	PD
35	-	-	-	-	=	9	-	/	-	NA
36	-	-	-	-	=	10	-	/	-	NA
41	-	-	-	-	=	13	-	/	-	NA
42	-	-	-	-	=	14	-	/	-	NA
43	-	-	-	-	=	19	-	/	-	NA
44	-	-	-	-	=	20	-	/	-	NA
29	-	-	-	-	#	3	+	+	+	PD
30	-	-	-	-	#	4	+	+	+	PD
31	-	-	-	-	#	11	+	+	+	PD
32	-	-	-	-	#	12	+	+	+	PD
39	-	-	-	-	#	17	+	+	+	PD
40	-	-	-	-	#	18	+	+	+	PD
45	-	-	-	-	#	23	+	+	+	PD
46	-	-	-	-	#	24	+	+	+	PD
25	-	-	-	-	#	1	+	+	+	PD
26	-	-	-	-	#	2	+	+	+	PD
33	-	-	-	-	#	7	+	+	+	PD
34	-	-	-	-	#	8	+	+	+	PD
37	-	-	-	-	#	15	+	+	+	PD
38	-	-	-	-	#	16	+	+	+	PD
47	-	-	-	-	#	21	+	+	+	PD
48	-	-	-	-	#	22	+	+	+	PD

Laboratory	O
Aerobic mesophilic flora: 2.9 10 ⁷ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	-	-	-	-	=	5	-	/	-	NA
28	-	-	-	-	=	6	+	+	+	PD
35	-	-	-	-	=	9	-	/	-	NA
36	-	-	-	-	=	10	-	/	-	NA
41	-	-	-	-	=	13	-	/	-	NA
42	-	-	-	-	=	14	-	/	-	NA
43	-	-	-	-	=	19	-	/	-	NA
44	-	-	-	-	=	20	-	/	-	NA
29	-	-	-	-	#	3	+	+	+	PD
30	-	-	-	-	#	4	+	+	+	PD
31	-	-	-	-	#	11	+	+	+	PD
32	-	-	-	-	#	12	+	+	+	PD
39	-	+	+	+	=	17	-	-	-	ND
40	-	-	-	-	#	18	+	+	+	PD
45	-	-	-	-	#	23	+	+	+	PD
46	-	-	-	-	#	24	+	+	+	PD
25	-	+	+	+	=	1	+	+	+	PA
26	-	-	-	-	#	2	+	+	+	PD
33	-	-	-	-	#	7	+	+	+	PD
34	-	-	-	-	#	8	+	+	+	PD
37	-	-	-	-	#	15	+	+	+	PD
38	-	-	-	-	#	16	+	+	+	PD
47	-	-	-	-	#	21	+	+	+	PD
48	-	-	-	-	#	22	+	+	+	PD

Laboratory	P
Aerobic mesophilic flora: 5.5 10 ⁷ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	-	-	-	-	=	5	-	/	-	NA
28	-	-	-	-	=	6	-	/	-	NA
35	-	-	-	-	=	9	+	+	+	PD
36	-	-	-	-	=	10	-	/	-	NA
41	-	-	-	-	=	13	-	/	-	NA
42	-	-	-	-	=	14	-	/	-	NA
43	-	-	-	-	=	19	-	/	-	NA
44	-	-	-	-	=	20	-	/	-	NA
29	-	-	-	-	#	3	+	+	+	PD
30	-	-	-	-	#	4	+	+	+	PD
31	-	-	-	-	#	11	+	+	+	PD
32	-	-	-	-	#	12	+	+	+	PD
39	-	-	-	-	#	17	+	+	+	PD
40	-	-	-	-	#	18	+	+	+	PD
45	-	-	-	-	#	23	+	+	+	PD
46	-	-	-	-	#	24	+	+	+	PD
25	-	-	-	-	#	1	+	+	+	PD
26	-	-	-	-	#	2	+	+	+	PD
33	-	-	-	-	#	7	+	+	+	PD
34	-	-	-	-	#	8	+	+	+	PD
37	-	-	-	-	#	15	+	+	+	PD
38	-	-	-	-	#	16	+	+	+	PD
47	-	-	-	-	#	21	+	+	+	PD
48	-	-	-	-	#	22	+	+	+	PD

Laboratory	Q
Aerobic mesophilic flora: 8.7 10 ⁷ CFU/g	

N°Sample	Reference method: EN ISO 10272-1					Alternative method: CFB - CFA				Agreement
	Presence of characteristic CFU		Confirmation	Final result	Comparison / Expected result	N° sample	Presence of characteristic CFU on CFA	VIDAS CAM confirmation	Final result	
	mCCDA	Campylosel								
27	+	-	-	-	=	5	-	/	-	NA
28	-	-	-	-	=	6	-	/	-	NA
35	-	-	-	-	=	9	-	/	-	NA
36	-	-	-	-	=	10	-	/	-	NA
41	-	-	-	-	=	13	-	/	-	NA
42	-	-	-	-	=	14	-	/	-	NA
43	-	-	-	-	=	19	-	/	-	NA
44	-	-	-	-	=	20	-	/	-	NA
29	-	-	-	-	#	3	+	+	+	PD
30	-	-	-	-	#	4	+	+	+	PD
31	-	-	-	-	#	11	+	+	+	PD
32	-	-	-	-	#	12	+	+	+	PD
39	+	+	+	+	=	17	+	+	+	PA
40	-	-	-	-	#	18	+	+	+	PD
45	-	-	-	-	#	23	+	+	+	PD
46	-	-	-	-	#	24	+	+	+	PD
25	+	+	+	+	=	1	+	+	+	PA
26	-	-	-	-	#	2	+	+	+	PD
33	+	+	+	+	=	7	+	+	+	PA
34	-	-	-	-	#	8	+	+	+	PD
37	-	-	-	-	#	15	+	+	+	PD
38	+	+	+	+	=	16	+	+	+	PA
47	+	+	+	+	=	21	+	+	+	PA
48	+	+	+	+	=	22	+	+	+	PA