

**ISO 16140-2:2016 validation of
GENE-UP® *E. coli* O157:H7 method
for the detection of *Escherichia coli* O157:H7
in fresh and frozen raw meats, cured and fermented meats,
vegetables, raw dairy products using a specific protocol and raw
meats (except poultry) using a short protocol (25 g and 375 g
sample size), and environmental samples**

MicroVal study number	2015LR59
Method/Kit name	GENE-UP® <i>E. coli</i> O157:H7
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Standardized report -
Qualitative methods

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List of abbreviations

Method & protocol

Art. Cont.	artificial contamination
EL	Expert Laboratory
CFU	Colony Forming Units
ILS	Interlaboratory Study
MCS	Method Comparison Study
MVTC	MicroVal Technical Committee
MR	(MicroVal) Method Reviewer
Na	Not applicable
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
IC	Internal Control

Interpretation

AL	Acceptability Limit
alt	Alternative method
$\bar{D}$	Average difference
FN	False Negative results
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

-	No typical colonies but presence of background microflora
(x)	Number of colonies in the plate
*	Dilution of the extract in case of inhibition according to the alternative protocol (1/3)
°	Dilution of the extract in case of inhibition according to the alternative protocol (1/10)
1/2	50% level of target analyte
d	Doubtful result
i	Inhibition
m	Minority level of target analyte
M	Majority level of target analyte
NC	Non-characteristic colony
ne	New DNA extraction
neg (-)	negative/no growth/no reaction/target not detected
NI	No identification
ni	Not isolated colony
No amp	Non characteristic PCR curve
NS	Non-Suspect growth
nt	Not tested

p	Pure culture level of target analyte
pos (+)	Positive/growth/target detected
Purif	Purification
S	Suspect growth
st	Plate without any colony
TP	True Positive
w	Weak reaction
Bold typing	artificially inoculated samples

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

Validation standard	▪ - 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> ▪ MicroVal technical committee interpretation of ISO 16140-2 v.2.6
Reference method[♦]	▪ ISO 16654 (2001): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of <i>Escherichia coli</i> O157 ▪ ISO 16654/A1 (March 2017): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of <i>Escherichia coli</i> O157 - Amendment 1: annex B: result of inter-laboratory studies ▪ ISO 16654/A2 (March 2023): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of <i>Escherichia coli</i> O157 - Amendment 2 (March 2023): Inclusion of performance testing of all culture media and reagents
Method/Kit name	GENE-UP® E. coli O157:H7
Scope of validation	> Fresh and frozen raw meats > Cured and fermented meats > Vegetables > Raw dairy products using a specific protocol, > Raw meats (except poultry) using a short protocol (25 g and 375 g sample size) > Environmental samples
Certification organization	Lloyd's Register

[♦] Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

1 INTRODUCTION

The GENE-UP® *E. coli* O157:H7 method was validated on the 6th of April 2017 (certificate number: 2015LR59) according to the ISO 16140-2:2016.

The study, based on ISO 16140-2:2016, of alternative method(s) for the detection of *E. coli* O157:H7 in 6 different (food and environment) categories was carried out by ADRIA as the MicroVal Expert Laboratory.

The alternative method used is GENE-UP® *E. coli* O157:H7:

- Enrichment:
 - **General protocol (25 g sample size):** 1/10 dilution in **non** preheated Buffered Peptone Water (PBW) and incubation at 41.5 °C ± 1 °C for 18 h – 24 h
 - **Short protocol (25 g sample size):** 1/10 dilution in preheated (41.5°C ± 1°C) BPW and incubation at 41.5°C ± 1°C for 8 h – 24 h
 - **Specific protocol ① (25 g sample size):** 1/10 dilution in **non** preheated BPW + acriflavin (10 mg/l) at 41.5°C ± 1 °C for 20 h – 24 h
 - **Specific protocol ② (375 g sample size):** 1/4 dilution in preheated (41.5°C ± 1°C) BPW and incubation at 41.5°C ± 1 °C for 10 h – 24 h
- Detection with GENE-UP® *E. coli* O157:H7 method (ordering number see **Table 1**)

The reference method used for the initial validation study was the ISO 16654:2001 - Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157.

The scope of the method has been extended to include the VIDAS KUBE as part of the VIDAS family of instruments used in the method protocol for sample preparation.

The extension to the VIDAS KUBE instrument was carried out by bioMérieux and involved a food equivalency and strain reproducibility studies. Testing was reviewed and approved by the MicroVal Technical Committee.

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Scope of the validation study is:

- Fresh and frozen raw meats,
- Cured and fermented meats,
- Vegetables,
- Raw dairy products using a specific protocol,
- Raw meats (except poultry) using a short protocol (25 g and 375 g sample size)
- Environmental samples.

An extension study was performed in 2018 for a modification of the PCR kit format (Unit Dose V1).

Another extension was presented in 2021 for an UDV2 PCR format.

The different steps which are impacted by the modifications are summarized in **Table 1**:

Table 1 - Summary of the changes in the method

	Multi-Dose	Unit-Dose v1	Unit Dose V2 Current kit
Reference of the kit	414152	423108	423108
Production site of PCR reagents	Salt-Lake City	Grenoble	Grenoble
Preparation of PCR reagents	45 µl reconstitution buffer + Mix PCR 5µL / PCR tube	Lyophilized mix PCR in the tube (strip of 8 tubes)	Lyophilized mix PCR in the tube (Plate with 96 tubes) + cap with septum + colored skirt
Volume of lysate	5 µl	10 µl	10 µl
Software version	2.0	3.0	3.2 and 4.0

The GENE-UP thermocycler detects fluorescence at several wave lengths to allow for multi-target detections in the same reaction vessel. The fluorescent signal from a sample is recorded in channel 640, while the signal for the internal amplification control is recorded in channel 705. The software automatically interprets the results. Both the assay for the sample and the internal control use dual Fluorescence Resonance Energy Transfer (FRET) hybridization probes.

The resulting fluorescent signal from the FRET interaction provides a real-time amplification curve. At the end of the PCR program, the PCR products are melted to

determine the presence of the DNA target and a melt peak is obtained. The software uses the melt peak (TM value) to conclude to a positive or to a negative result.

The method was renewed in March 2025 with an updated interpretation and revised calculations in accordance with ISO 16140-2/A1 (2024). Version 2 of the report, published on February 14, 2025, incorporates all updates related to this amendment, along with revisions to method information and corrections to certain calculations.

2 METHOD PROTOCOLS

The Method Comparison Study was carried out using 25 g (general protocol, short protocol and specific protocol ①) or 375 g (specific protocol ②) portions of sample material.

As there is no shared initial (pre)-enrichment step for the reference and the alternative method, different test portions, but coming from the inoculated (or naturally contaminated) product (item), were used for the two methods. All resulting data were treated as unpaired data (ISO 16140-2).

2.1 Reference method♦

See the flow diagram in **Appendix 1**.

The reference method corresponds to the ISO 16654: Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157. Sample preparation was done according to the ISO 6887 parts.

2.2 Alternative method

See the flow diagram of the alternative method in **Appendix 2**.

2.2.1 Principle

The GENE-UP detection kits are based on real time Polymerase Chain reaction (PCR) principle.

The GENE-UP *E. coli* O157:H7 kits (multi doses and unit doses) are used with compatible PCR strip tubes in the GENE-UP thermocycler. Each reaction vial

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

contains all the necessary components for PCR, including sample-specific primers and probes, and an internal amplification control.

The GENE-UP thermocycler detects fluorescence at several wavelengths to allow for multi-target detections in the same reaction vessel. The fluorescent signal from a sample is recorded in channel 640, while the signal for the internal amplification control is recorded in channel 705. The GENE-UP® Routine software (version 3.2 or higher) automatically interprets the results.

Both the assay for the sample and the internal control use dual Fluorescence Resonance Energy Transfer (FRET) hybridization probes.

The resulting fluorescent signal from the FRET interaction provides a real-time amplification curve. At the end of the PCR program, the PCR products are melted to determine the presence of the DNA target.

The software uses both the real-time amplification curve and the melt peak to conclude to a positive result.

2.2.2 Protocols

Four protocols were tested during the initial validation study; they are briefly described in **Table 2**.

Table 2 - Protocols

Protocol	Category	Enrichment
General protocol 25 g sample size	1. Fresh and frozen raw meats 2. Cured and fermented meats 4. Vegetables 5. Environmental samples	1/10 dilution in Buffered Peptone Water (BPW) and incubation at $41.5^{\circ}\text{C} \pm 1^{\circ}\text{C}$ for 18 h – 24 h
Specific protocol ① 25 g sample size	3. Raw milks and raw dairy products	1/10 dilution in Buffered Peptone Water (BPW) +acriflavin (10 mg/l) 20 h – 24 h at $41.5^{\circ}\text{C} \pm 1^{\circ}\text{C}$
Short protocol 25 g sample size	6. Raw meats (except poultry)	1/10 dilution in preheated ($41.5^{\circ}\text{C} \pm 1^{\circ}\text{C}$) BPW and incubation at $41.5^{\circ}\text{C} \pm 1^{\circ}\text{C}$ for 8 h – 24 h
Specific protocol ② 375 g sample size	7. Raw meats (except poultry)	1/4 dilution in preheated ($41.5^{\circ}\text{C} \pm 1^{\circ}\text{C}$) BPW and incubation at $41.5^{\circ}\text{C} \pm 1^{\circ}\text{C}$ for 10 h – 24 h

- Lysis,
- Real time PCR,
- Confirmation by:

- * Direct streaking (10 µl) on CT ChromID *Escherichia coli* O157:H7 and CT-SMAC, followed by a O157 latex test (directly done on characteristic colonies) and H7 test (done after purification).
- * VIDAS ESPT and streaking (30 µl) on ChromID *Escherichia coli* O157:H7 and CT-SMAC, followed by a O157 latex test (directly done on characteristic colonies) and H7 test (done after purification).
- * The ISO 16654 confirmation tests (streaking 50 µl after an IMS step, latex test).

During the validation study, the minimum and the maximum of the incubation times were tested for the short protocol and specific protocol ②. For all other protocols, the minimum incubation times were used.

During the validation study, two DNA extracts were prepared, one was stored directly at -20°C another one was tested immediately and after storage for 72 h at 5°C. The enrichment broths were also stored for 72 h at 5°C ± 3°C and a new extraction was carried out. As the lysates stored frozen are not the lysates tested in the initial study, but additional lysates generated in parallel, and as some lysates are stored for more than 2 years, a bias could be introduced to the initial results. For these reasons, the MVTC agreed during the meeting of June 2018 that the results obtained by the new formulation will be only compared to the results obtained with the current formulation and not to the initial results.

3 METHOD COMPARISON STUDY

3.1 Sensitivity study (SE)

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

3.1.1 Categories and sample types

456 samples were analysed. The distribution per tested category and type is given in Table 3.

Table 3 – Distribution per tested category and type

Category		Type		Positive samples	Negative samples	Total
1	Fresh and frozen raw meats	a	Fresh meats	13	10	23
		b	Frozen meats	11	10	21
		c	Seasoned meats	14	10	24
		Total		38	30	68
2	Cured and fermented meats	a	Cured meats	11	10	21
		b	Dried cured meats	10	10	20
		c	Fermented meats	11	10	21
		Total		32	30	62
3	Raw milks and raw milk cheeses	a	Raw milks	10	11	21
		b	Soft raw milk cheeses	11	11	22
		c	Hard and semi-hard raw milk cheeses	10	11	21
		Total		31	33	64
4	Vegetables	a	Sprouts and fresh aromates	11	10	21
		b	Produce	11	10	21
		c	Bagged vegetables	10	10	20
		Total		32	30	62
5	Environmental samples (Extension study - 2016)	a	Dusts and Residues	9	11	20
		b	Cleaning and Process Waters	10	10	20
		c	Surface samples	14	9	23
		Total		33	30	63
6	Raw meat (except poultry) 25g-8h	a	Fresh meats	12	11	23
		b	Frozen meats	14	10	24
		c	Seasoned meats	11	14	25
		Total		37	35	72
	Raw meat (except poultry) 25g-24h	a	Fresh meats	12	11	23
		b	Frozen meats	14	10	24
		c	Seasoned meats	12	13	25
		Total		38	34	72
7	Raw meat (except poultry) 375g-10h	a	Fresh meats	13	11	24
		b	Frozen meats	10	10	20
		c	Seasoned meats	11	10	21
		Total		34	31	65
	Raw meat (except poultry) 375g- 24h	a	Fresh meats	12	12	24
		b	Frozen meats	10	10	20
		c	Seasoned meats	11	10	21
		Total		33	32	65
All categories - Short incubation time (8h for category 6 and 10h for category 7)				237	219	456
All categories - Long incubation time (24h for category 6 and category 7)				237	219	456

3.1.2 Test sample preparation

286 samples were artificially contaminated, using seeding protocols. 237 gave a positive result. 198 samples were inoculated at level ≤ 3 CFU and 39 samples were inoculated between 3.2 and 6.2 CFU.

The artificial contaminations are presented in **Appendix 3**; the detailed contamination levels per category are provided in Table 4.

Table 4 - Repartition of the positive samples per contamination level

Category		Number of contaminated samples	Positive samples	$x \leq 3$ CFU/ sample	$3 < x < 6.2$ CFU/ sample
1	Fresh and frozen raw meats	43	38	37	1
2	Cured and fermented meats	36	32	27	5
3	Raw milks and raw milk cheeses	43	31	30	1
4	Vegetables	43	32	32	0
5	Environmental samples	36	33	18	15
6	Raw meat (except poultry) (25 g)	45	38	30	8
7	Raw meat (except poultry) (375 g)	40	34	28	6
Total		286	238	202	36

100 % of the samples were artificially contaminated.

3.1.3 Confirmation protocols

During the validation study, the following protocols were tested (See Table 5).

Table 5 - Confirmation protocols

Selective agar plate	Direct streaking	IMS	VIDAS
CT-SMAC	X	X	X
chromID		X	X
CT-chromID	X		

3.1.4 Sensitivity study results

Raw data per category are given in **Appendix 4**. The results are given in Table 6 considering all the confirmatory tests combined.

Table 6 – 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	Fresh and frozen raw meats		21	10	7	30	68
2	Cured and fermented meats		16	11	5	30	62
3	Raw milk and raw milk cheeses		17	6	8	33	64
4	Vegetables		17	11	4	30	62
5	Environmental samples (extension study 2016)		19	10	4	30	63
6	Raw meats (except poultry)	25 g – 8 h	26	5	6	35	72
		25 g – 24 h	27	6	5	34	72
7	Raw meats (except poultry)	375 g – 10 h	14	11	9	31	65
		375 g – 24 h	14	10	9	32	65
All categories - Short incubation time (8h for category 6 and 10h for category 7)			130	64	43	219	456
All categories - Long incubation time (24h for category 6 and category 7)			131	64	42	219	456

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

3.1.5 Sensitivity study calculations

The calculations were done taking into account all the confirmatory tests; they are presented in Table 7.

Table 7 – Overview calculated sensitivity parameters per category and type

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	Fresh and frozen raw meats	a Fresh meats	7	0	10	0	4	2	0	0	2	10	84.6	69.2	73.9	0.0	0.000
		b Frozen meats	8	0	10	0	3	0	0	0	0	10	100.0	72.7	85.7	0.0	0.000
		c Seasoned meats	6	0	10	0	3	5	0	0	5	10	64.3	78.6	66.7	0.0	0.000
		Total	21	0	30	0	10	7	0	0	7	30	81.6	73.7	75.0	0.0	0.000
2	Cured and fermented meats	a Cured meats	9	0	10	0	1	1	0	0	1	10	90.9	90.9	90.5	0.0	0.000
		b Dried cured meats	2	0	10	0	5	3	0	0	3	10	70.0	50.0	60.0	0.0	0.000
		c Fermented meats	5	0	10	0	5	1	0	0	1	10	90.9	54.5	71.4	0.0	0.000
		Total	16	0	30	0	11	5	0	0	5	30	84.4	65.6	74.2	0.0	0.000
3	Raw milk and raw milk cheeses	a Raw milks	5	0	11	0	3	2	0	0	2	11	80.0	70.0	76.2	0.0	0.000
		b Soft raw milk cheeses	6	0	11	0	1	4	0	0	4	11	63.6	90.9	77.3	0.0	0.000
		c Hard and semi-hard raw milk cheeses	6	0	10	1	2	2	0	0	2	11	80.0	80.0	81.0	0.0	0.100
		Total	17	0	32	1	6	8	0	0	8	33	74.2	80.6	78.1	0.0	0.032
4	Vegetables	a Sprouts and fresh aromates	5	0	10	0	3	3	0	0	3	10	72.7	72.7	71.4	0.0	0.000
		b Produces	6	0	10	0	4	1	0	0	1	10	90.9	63.6	76.2	0.0	0.000
		c Bagged vegetables	6	0	10	0	4	0	0	0	0	10	100.0	60.0	80.0	0.0	0.000
		Total	17	0	30	0	11	4	0	0	4	30	87.5	65.6	75.8	0.0	0.000
5	Environmental samples (Extension study - 2016)	a Dusts and Residues	8	0	11	0	1	0	0	0	0	11	100.0	88.9	95.0	0.0	0.000
		b Cleaning and Process Waters	5	0	10	0	5	0	0	0	0	10	100.0	50.0	75.0	0.0	0.000
		c Surface samples	6	0	9	0	4	4	0	0	4	9	71.4	71.4	65.2	0.0	0.000
		Total	19	0	30	0	10	4	0	0	4	30	87.9	69.7	77.8	0.0	0.000

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
6	Raw meat (except poultry) 25g-8h	a	Fresh meats	10	0	11	0	1	0	1	0	1	11	91.7	91.7	91.3	0.0	0.083
		b	Frozen meats	8	0	10	0	3	3	0	0	3	10	78.6	78.6	75.0	0.0	0.000
		c	Seasoned meats	8	0	13	1	1	2	0	0	2	14	81.8	90.9	88.0	0.0	0.091
		Total		26	0	34	1	5	5	1	0	6	35	83.8	86.5	84.7	0.0	0.054
	Raw meat (except poultry) 25g-24h	a	Fresh meats	11	0	11	0	1	0	0	0	0	11	100.0	91.7	95.7	0.0	0.000
		b	Frozen meats	8	0	10	0	3	3	0	0	3	10	78.6	78.6	75.0	0.0	0.000
		c	Seasoned meats	8	0	13	0	2	2	0	0	2	13	83.3	83.3	84.0	0.0	0.000
		Total		27	0	34	0	6	5	0	0	5	34	86.8	84.2	84.7	0.0	0.000
7	Raw meat (except poultry) 375g-10h	a	Fresh meats	4	0	11	0	4	4	1	0	5	11	61.5	69.2	62.5	0.0	0.077
		b	Frozen meats	3	0	10	0	4	3	0	0	3	10	70.0	60.0	65.0	0.0	0.000
		c	Seasoned meats	7	0	10	0	3	1	0	0	1	10	90.9	72.7	81.0	0.0	0.000
		Total		14	0	31	0	11	8	1	0	9	31	73.5	67.6	69.2	0.0	0.029
	Raw meat (except poultry) 375g- 24h	a	Fresh meats	5	0	11	1	3	4	0	0	4	12	66.7	75.0	70.8	0.0	0.083
		b	Frozen meats	2	0	10	0	4	3	1	0	4	10	60.0	60.0	60.0	0.0	0.100
		c	Seasoned meats	7	0	10	0	3	1	0	0	1	10	90.9	72.7	81.0	0.0	0.000
		Total		14	0	31	1	10	8	1	0	9	32	72.7	69.7	70.8	0.0	0.061
All categories - Short incubation time (8h for cat 6 and 10h for cat 7)				130	0	217	2	64	41	2	0	43	219	81.9	73.0	76.5	0.0	0.017
All categories - Long incubation time (24h for cat 6 and cat 7)				131	0	217	2	64	41	1	0	42	219	82.3	73.0	76.8	0.0	0.013

The following results are observed:

Table 8 - Formula to calculate the sensitivity parameters

		All samples with lower incubation times for raw meat (25 g and 375 g sample size)	All samples with longer incubation times for raw meat (25 g and 375 g sample size)
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \times 100 \%$	81.9 %	82.3 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \times 100 \%$	73.0 %	73.0 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} \times 100 \%$	76.5 %	76.8 %
False positive ratio for the alternative method (unpaired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP(alt)}}{TNA} \times 100 \%$	0.0 %	0.0 %
False negative ratio for the alternative method (unpaired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$	0.017	0.013

3.1.6 Discordant results

For all the categories, 43 negative deviations were observed when the lower incubation times were applied and 42 when the longer limits were applied for the raw meats category (25 g or 375 g sample size).

E. coli strains were isolated from the enrichment broth in 3 cases (samples 3682, 3466 and 3203) ($ND_{FN(alt)} = 3$). For these samples, the detection level of the alternative method was probably not reached. In the other cases, the negative deviations were probably due to the unpaired study design.

The *E. coli* strains were isolated from buffered peptone water in 3 additional samples in negative agreement (samples 1332, 3685 and 3187) ($ND_{FN(alt)} = 3$).

Results obtained for the $ND_{FN(alt)}$ and $ND_{FN(alt)}$ samples are described in Table 9

Table 9 - PCR results

Sample n°	Product	PCR		Confirmation	Agreement
		CP	Tm		
3203	Frozen ground beef (375 g – 24 h)	0/32.13/32.45	0/61.45/61.37	+	ND _{FN(alt)}
3466	Pork meat (375 g, 10 h)	0/35.6/0	0/61.82/0	+ (IMS and VIDAS)	ND _{FN(alt)}
3682	Pork meat (25 g, 8 h)	0/0/0	0/0/0	+	ND _{FN(alt)}
1332	Raw cow cheese	0/0/0	0/0/0	+	NA _{FN(alt)}
3685	Seasoned pork meat (25 g, 8 h)	0/0/0	0/0/0	+ (IMS - CT SMAC and VIDAS)	NA _{FN(alt)}
3187	Ground beef (375 g, 24)	0/35.39/35.48	0/61.66/61.59	+	NA _{FN(alt)}

64 positive deviations were observed when the shorter incubation time was applied and 65 for the longer incubation time.

The number of observed deviations confirmed the low level of the inoculation contamination.

The analysis of discordant results according to the ISO 16140-2 is the following (See Table 10).

Table 10 - Analysis of discordant results

Category		Type		N+	TND	PD	TND-PD	AL
1	Fresh and frozen raw meats	a	Fresh meats	13	2	4	-2	
		b	Frozen meats	11	0	3	-3	
		c	Seasoned meats	14	5	3	2	
		Total			38	7	10	
2	Cured and fermented meats	a	Cured meats	11	1	1	0	
		b	Dried cured meats	10	3	5	-2	
		c	Fermented meats	11	1	5	-4	
		Total			32	5	11	
3	Raw milk and raw milk cheeses	a	Raw milks	10	2	3	-1	
		b	Soft raw milk cheeses	11	4	1	3	
		c	Hard and semi-hard raw milk cheeses	10	2	2	0	
		Total			31	8	6	
4	Vegetables	a	Sprouts and fresh aromates	11	3	3	0	
		b	Produces	11	1	4	-3	
		c	Bagged vegetables	10	0	4	-4	
		Total			32	4	11	
5	Environmental samples (Extension study - 2016)	a	Dusts and Residues	9	0	1	-1	
		b	Cleaning and Process Waters	10	0	5	-5	
		c	Surface samples	14	4	4	0	
		Total			33	4	10	
6	Raw meat (except poultry) 25g-8h	a	Fresh meats	12	1	1	0	
		b	Frozen meats	14	3	3	0	
		c	Seasoned meats	11	2	1	1	
		Total			37	6	5	
	Raw meat (except poultry) 25g-24h	a	Fresh meats	12	0	1	-1	
		b	Frozen meats	14	3	3	0	
		c	Seasoned meats	12	2	2	0	
		Total			38	5	6	
7	Raw meat (except poultry) 375g-10h	a	Fresh meats	13	5	4	1	
		b	Frozen meats	10	3	4	-1	
		c	Seasoned meats	11	1	3	-2	
		Total			34	9	11	
	Raw meat (except poultry) 375g- 24h	a	Fresh meats	12	4	3	1	
		b	Frozen meats	10	4	4	0	
		c	Seasoned meats	11	1	3	-2	
		Total			33	9	10	
All categories - Short incubation time (8h for category 6 and 10h for category 7)				237	43	64	-21	7
All categories - Long incubation time (24h for category 6 and category 7)				237	42	64	-22	7

The observed values for (TND - PD) meet the acceptability limit for each category and for all the categories.

3.1.7 Enrichment broth and lysates storage at 5°C ± 3°C for 72 h

243 enrichment broths and lysates from positive and discordant samples were tested again after storage for 72 h at 5°C ± 3°C. The following changes were observed (See Table 11).

Table 11 - Evolution of the results before and after storage

Sample n°	Name	Result before storage			Result after storage						Category	Type
					BPW			Lysate				
		Cp	Tm	Agree- ment	Cp	Tm	Agree- ment	Cp	Tm	Agree- ment		
467	Seasoned beef trim	34.75	61.23	PD	34.13	61.84	PD	0/40/ 0	0/61.80/ 0	NA _{FN(alt)}	1	c
786	Fresh veal trim	34.6	61.23	PD	40.00	49.37	PD _{FP(alt)}	20.66	61.56	PD _{FP(alt)}	1	a
884	Raw cow milk cheese (Raclette)	34.51/ 0/ 0	61.47 /0/ 0	PA	0/0/0	0/0/0	ND _{FN(alt)}	0/0/0	0/0/0	ND _{FN(alt)}	3	c
1333	Raw cow milk cheese (Raclette)	38.34	61.8	PA	0/0/0	49.23 / 0/ 0	ND _{FN(alt)}	0/0/0	0/0/0	ND _{FN(alt)}	3	c
7664	Wipe (vegetables industry)	34.73	60.56	PA	35.46	59.99	PA	0/ 38.28/ 38.68	0/ 0/ 59.85	ND _{FN(alt)}	5	c
7777	Residues (delicatessen industry)	0	59.98	PA	33.81	60.34	PA	0/ 0/ 39.79	0/ 0/ 60,55	ND _{FN(alt)}	5	a

The analysis of discordant results becomes (See Table 12).

Table 12 - Analysis of discordant after storage for 72 h at 5°C ± 3°C

Category		Type		BPW storage					Lysate storage				
				N+	TND	PD	TND- PD	AL	N+	TND	PD	TND- PD	AL
1	Fresh and frozen raw meats	a	Fresh meats	12	2	3	-1		12	2	3	-1	
		b	Frozen meats	11	0	3	-3		11	0	3	-3	
		c	Seasoned meats	14	5	3	2		13	5	2	3	
		Total		37	7	9	-2	3	36	7	8	-1	3
2	Cured and fermented meats	a	Cured meats	11	1	1	0		11	1	1	0	
		b	Dried cured meats	10	3	5	-2		10	3	5	-2	
		c	Fermented meats	11	1	5	-4		11	1	5	-4	
		Total		32	5	11	-6	3	32	5	11	-6	3
3	Raw milk and raw milk cheeses	a	Raw milks	10	2	3	-1		10	2	3	-1	
		b	Soft raw milk cheeses	11	4	1	3		11	4	1	3	
		c	Hard and semi-hard raw milk cheeses	10	4	2	2		10	4	2	2	
		Total		31	10	6	4	3	31	10	6	4	3
4	Vegetables	a	Sprouts and fresh aromates	11	3	3	0		11	3	3	0	
		b	Produce	11	1	4	-3		11	1	4	-3	
		c	Bagged vegetables	10	0	4	-4		10	0	4	-4	
		Total		32	4	11	-7	3	32	4	11	-7	3
5	Environmental samples (Extension study - 2016)	a	Dusts and residues	9	0	1	-1		9	1	1	0	
		b	Cleaning and process Waters	10	0	5	-5		10	0	5	-5	
		c	Surface samples	14	4	4	0		14	5	4	1	
		Total		33	4	10	-6	3	33	6	10	-4	3
6	Raw meat (except poultry) 25g-8h	a	Fresh meats	12	1	1	0		12	1	1	0	
		b	Frozen meats	14	3	3	0		14	3	3	0	
		c	Seasoned meats	11	2	1	1		11	2	1	1	
		Total		37	6	5	1	3	37	6	5	1	3
	Raw meat (except poultry) 25g-24h	a	Fresh meats	12	0	1	-1		12	0	1	-1	
		b	Frozen meats	14	3	3	0		14	3	3	0	
		c	Seasoned meats	11	2	1	1		12	2	2	0	
		Total		37	5	5	0	3	38	5	6	-1	3
7	Raw meat (except poultry) 375g-10h	a	Fresh meats	13	4	4	0		13	4	4	0	
		b	Frozen meats	9	2	4	-2		9	2	4	-2	
		c	Seasoned meats	10	1	2	-1		11	1	3	-2	
		Total		32	7	10	-3	3	33	7	11	-4	3
	Raw meat (except poultry) 375g- 24h	a	Fresh meats	12	5	3	2		13	4	4	0	
		b	Frozen meats	9	2	4	-2		9	2	4	-2	
		c	Seasoned meats	11	1	3	-2		11	1	3	-2	
		Total		32	8	10	-2	3	33	7	11	-4	3
All categories - Short incubation time (8h for category 6 and 10h for category 7)				234	43	62	-19	7	234	45	62	-17	7
All categories - Long incubation time (24h for category 6 and category 7)				234	43	62	-19	7	235	44	63	-19	7

For the raw milk and raw milk cheeses category, the changes in TND-PD values for both storage protocol are attributed to only two samples (884 and 1333) of raw cow milk cheese (Raclette). Repetition of the PCR yielded negative results (see Table 11). The Cp values obtained before storage were late and likely near the detection limit of the method.

Following this result, a root cause analysis was carried out in 2025 during the renewal of the method. Five Raclette sample were inoculated with *E. coli* strains at low level and tested before and after confirmation using the unit dose format as the multi-dose is no longer available. The results obtained are described in Table 13.



Table 13 – Complementary test on Raclette cheese

Year	Sample N°	Product	Artificial contaminations (spiking protocol)		ISO 16654* method Result	Alternative method: GENE-UP E. coli O57:H7													
						BPW + acriflavin 20h at 41.5°C					BPW 20h at 41.5°C +72h at 2-8°C								
			Strain	Inoculation level/25g		PCR			Confirmation	Agreement 20h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation	Agreement 72h BPW	Agreement 72h Lysate
				Mean		Cp	Tm	Result	Confirmation final result		Cp	Tm	Result	Cp	Tm	Result	Confirmation final result		
2025	123142	Raw milk raclette cheese (30% fat)	E.coli O157:H7 Ad581	3.8	+	26.78	59.81	+	+	PA	26.78	60.11	+	26.61	59.98	+	+	PA	PA
2025	123143	Raw milk raclette cheese (30% fat)	E.coli O157:H7 Ad581	3.8	-	27.67	59.63	+	+	PD	28.73	60.88	+	27.24	59.34	+	+	PD	PD
2025	123144	Raw milk raclette cheese (30% fat)	E.coli O157:H7 Ad581	3.8	+	27.94	60.04	+	+	PA	28.13	61.04	+	28.24	58.90	+	+	PA	PA
2025	123145	Raw milk raclette cheese (30% fat)	E.coli O157:H7 EF190	3.4	-	24.25	59.51	+	+	PD	24.43	59.54	+	24.02	59.02	+	+	PD	PD
2025	123146	Raw milk raclette cheese (30% fat)	E.coli O157:H7 EF190	3.4	+	28.85	59.75	+	+	PA	28.99	59.55	+	28.53	59.20	+	-	ND	ND

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

The data show better detection with the alternative method compared to the reference method, regardless of the test conditions (before or after storage). Only one of the samples was found negative after storage, due to the confirmation step rather than the PCR test. This result still exceeded the performance obtained with the reference method (3 positives out of 5).

These findings suggest that the initial TND-PD results were most likely related to the test conditions rather than any specific issue with the storage of raw milk cheese. Consequently, it was agreed with the technical committee to maintain the option of storing the enrichment broth and lysates for dairy products.

The observed values for (TND - PD) meet the acceptability limit for each category and for all the categories. Despite a result above the AL for raw milk and raw milk cheeses, additional investigation indicates that storage of the enrichment broth and lysate is possible for all dairy products.

3.1.8 **Confirmation**

A summary of the differences observed between the different confirmation protocols is provided in Table 14.

Table 14 - Differences observed between the different confirmation protocols

Category	Confirmation protocol	PA	PA _{FP(alt)}	NA	NA _{FN(alt)}	PD	ND	ND _{FN(alt)}	PD _{FP(alt)}	Total	Number of confirmed positive samples	Number of confirmed samples
All samples (lowest incubation time for all categories)	DS CT-SMAC	126	0	220	1	62	46	1	0	456	188	190
	DS chrom-ID	122	0	223	0	60	51	0	0	456	182	182
	IMS CT-SMAC	127	0	218	2	63	44	2	0	456	190	194
	IMS chrom-ID	125	0	221	1	61	46	2	0	456	186	189
	VIDAS CT-SMAC	129	0	220	2	61	42	2	0	456	190	194
	VIDAS chrom-ID	128	0	219	2	62	43	2	0	456	190	194
	All tests combined	130	0	217	2	64	41	2	0	456	194	198
All samples (upper incubation time for raw meats (25 and 375g))	DS CT-SMAC	124	0	222	2	59	48	1	0	456	183	186
	DS chrom-ID	118	0	223	1	59	54	1	0	456	177	179
	IMS CT-SMAC	127	0	218	2	63	45	1	0	456	190	193
	IMS chrom-ID	126	0	221	2	60	46	1	0	456	186	189
	VIDAS CT-SMAC	130	0	220	2	61	42	1	0	456	191	194
	VIDAS chrom-ID	130	0	219	2	62	42	1	0	456	192	195
	All tests combined	131	0	217	2	64	41	1	0	456	195	198

The number of positive samples confirmed was higher when using an IMS step (immunobeads or VIDAS) prior streaking onto selective agar plates.

3.1.9 PCR inhibition

No PCR inhibition was observed during the study.

3.2 Relative level of detection (RLOD)

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

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

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

3.2.1 Categories, sample types and strains

One matrix should be tested as a minimum per category. At least, three inoculation levels were used:

- A blank level, (no contamination), with 5 replicates,
- A low contamination level providing fractional recovery data, with 20 replicates,
- A higher contamination level, with 20 replicates.

Analyses for fractional positive result recovery were realized:

- A total plate count determination on each matrix was performed to estimate the total microbial load on the day of analysis.
- Each matrix was first screened for the presence of *Escherichia coli* O157:H7 using the reference method(s) on 5 replicates.
- Concentration levels were needed to be adjusted accordingly to achieve fractional recovery. A liquid inoculum was used for all the inoculated matrices.
- The matrices were stored for 2 days at 2 - 8°C after inoculation before analysis.

Seven (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 15).

Table 15 - List of selected types and strains per category, as tested within the relative level of detection study

Categories	Matrices	Strains	Inoculation protocols	Protocol	Sample size
① Fresh and frozen meats	Ground beef	<i>Escherichia coli</i> O157:H7 Ad485	Seeding 48 h at 2 - 8°C	General protocol	25 g
② Cured and fermented meat	Raw sausage	<i>Escherichia coli</i> O157:H7 Ad2308	Seeding 48 h at 2 - 8°C	General protocol	25 g
③ Raw milks & raw dairy Products	Raw milk	<i>Escherichia coli</i> O157:H7 Ad1745	Seeding 48 h at 2 - 8°C	Specific protocol ①	25 g
④ Vegetables	Spinach	<i>Escherichia coli</i> O157:H7 Ad556	Seeding 48 h at 2 - 8°C	General protocol	25 g
⑤ Environmental samples	Process water	<i>Escherichia coli</i> O157:H7 Ad1248	Seeding 48 h at 2 - 8°C	General protocol	25 g
⑥ Raw meats	Ground veal	<i>Escherichia coli</i> O157:H7 Ad 486	Seeding 48 h at 2 - 8°C	Short protocol	25 g
⑦ Raw meats	Beef trim	<i>Escherichia coli</i> O157:H7 Ad1278	Seeding 48 h at 2 - 8°C	Specific protocol ②	375 g

3.2.2 RLOD study results

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 results are given in Table 16.

Table 16 – Presentation of RLOD before and after confirmation of the alternative method results

Category	(Strain / matrix) pair	AL	RLOD [95% confidence limit]
1	Ground beef / <i>E. coli</i> O157:H7 Ad485	2.5	0.909 [0.512; 1.616]
2	Sausage meat / <i>E. coli</i> O157:H7 Ad552	2.5	1.090 [0.622; 1.908]
3	Raw milk / <i>E. coli</i> O157:H7 Ad1745	2.5	0.673 [0.382; 1.187]
4	Spinach / <i>E. coli</i> O157:H7 Ad556	2.5	1.165 [0.668; 2.029]
5	Process water / <i>E. coli</i> O157:H7 Ad1248	2.5	0.045 [0.010; 0.195]
6	Veal meat / <i>E. coli</i> O157:H7 Ad486 / 8h and 24h incubation time	2.5	1.119 [0.648; 1.932]
7	Beef trim / <i>E. coli</i> O157:H7 Ad1278 / 375g sample size - 10h incubation time	2.5	0.356 [0.180; 0.706]
Combined short incubation time		2.5	0.667 [0.534; 0.834]

Category	(Strain / matrix) pair	AL	RLOD
1	Ground beef / <i>E. coli</i> O157:H7 Ad485	2.5	0.909 [0.512; 1.616]
2	Sausage meat / <i>E. coli</i> O157:H7 Ad552	2.5	1.090 [0.622; 1.908]
3	Raw milk / <i>E. coli</i> O157:H7 Ad1745	2.5	0.673 [0.382; 1.187]
4	Spinach / <i>E. coli</i> O157:H7 Ad556	2.5	1.165 [0.668; 2.029]
5	Process water / <i>E. coli</i> O157:H7 Ad1248	2.5	0.045 [0.010; 0.195]
6	Veal meat / <i>E. coli</i> O157:H7 Ad486 / 8h and 24h incubation time	2.5	1.119 [0.648; 1.932]
7	Beef trim / <i>E. coli</i> O157:H7 Ad1278 / 375g sample size - 24h incubation time	2.5	0.382 [0.192; 0.761]
Combined long incubation time		2.5	0.675 [0.540; 0.843]

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 17. Calculations were based on results after confirmation.

Table 17 - LOD₅₀ results

Category	(Strain / matrix) pair	Level of detection at 50 % (CFU / sample size) according to Wilrich & Wilrich	
		Reference method	Alternative method
1	Ground beef / <i>E. coli</i> O157:H7 Ad485	0.8 [0.5; 1.3]	0.7 [0.5; 1.0]
2	Sausage meat/ <i>E. coli</i> O157:H7 Ad552	0.7 [0.5; 1.1]	0.8 [0.5; 1.2]
3	Raw milk / <i>E. coli</i> O157:H7 Ad1745	0.8 [0.5; 1.3]	0.5 [0.3; 0.8]
4	Spinach / <i>E. coli</i> O157:H7 Ad556	0.7 [0.5; 1.1]	0.9 [0.6; 1.4]
5	Process water / <i>E. coli</i> O157:H7 Ad1248	35.1 [8.5; 145.8]	1.0 [0.7; 1.7]
6	Veal meat / <i>E. coli</i> O157:H7 Ad486 / 8h and 24h incubation time	0.7 [0.4; 0.2]	0.6 [0.4; 1.0]
7	Beef trim / <i>E. coli</i> O157:H7 Ad1278 / 375g sample size 10h incubation time	2.4 [1.3; 4.1]	0.8 [0.5; 1.2]
	Beef trim / <i>E. coli</i> O157:H7 Ad1278 / 375g sample size 24h incubation time		0.9 [0.6; 1.3]
Combined with 10h incubation time for beef trim		1.4 [1.2; 1.6]	0.8 [0.7; 0.9]
Combined with 24h incubation time for beef trim		1.4 [1.2; 1.6]	0.8 [0.6; 0.9]

Note: the LOD₅₀ have been recalculated according to the most recent spreadsheet available on the ISO website. No change was observed with the previous values.

3.2.3 Conclusion

The RLOD meets the AL fixed at 2.5 for unpaired study design for the seven tested matrix/strain pairs.

The LOD₅₀ varies from 0.7 to 35.1 CFU/test portion for the reference method and from 9.1 to 1.0 CFU/test portion for the alternative method.

3.3 Inclusivity and exclusivity

The inclusivity study involves pure target strains to be detected or enumerated by the alternative method.

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

3.3.1 Protocols

> Inclusivity

As the most challenging protocol shall be used, it was proposed to run the inclusivity testing with the **short protocol** dedicated to raw meats, or the specific protocol dedicated to raw dairy products (BPW + acriflavin). This was submitted to the MicroVal Committee. Finally, the short protocol was applied.

The protocol for raw dairy products was applied for the inter-laboratory study.

Escherichia coli strains cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate 10 CFU/225 ml in preheated BPW. The enrichment broth was incubated for 8h at 41.5°C and the protocol of the alternative method was then run.

> Exclusivity

Negative strains cultures were performed in BHI at 37°C. Dilutions were realized in order to inoculate 10⁵ cells/ml BPW. The BPW broth was then incubated for 24 h at 37°C ± 1°C. The PCR assay of the alternative method was then performed.

3.3.2 Results

Raw data are given in **Appendix 6**.

> Inclusivity

All the 50 strains tested gave positive PCR results.

All the confirmatory tests were positive.

> Exclusivity

No cross reaction was observed among the 30 tested strains.

4 INTER-LABORATORY STUDY

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

4.1 Study organisation

> Collaborators number

Samples were sent to 13 laboratories; 2 collaborators were involved in the study for Lab H.

> Matrix and strain used

Cheese sample (Comté, fat content: 34 %, salt: 0.8 %) was inoculated with *Escherichia coli* O157:H7 ATCC 4388 strain.

> Samples

Samples were prepared and inoculated on Monday 21st November 2016, as described below:

- RED LABEL: 24 blind coded samples for *Escherichia coli* O157:H7 analysis by the GENE-UP® *Escherichia coli* O157:H7 method,
- BLUE LABEL: 24 blind coded samples for *Escherichia coli* O157 analysis by the reference method (ISO 16654)
- 1 sample for aerobic mesophilic flora enumeration by ISO 4833-1 method,
- 1 water flask labelled "Temperature Control" with a temperature probe, which must be incubated simultaneously with the samples during analysis (storage and alternative enrichment incubation).

> Inoculation

The targeted inoculation levels were the following:

- Level: 0 CFU/25 g,
- Level 1: 5 CFU/25 g, in order to provide as much as possible fractional positive recovery data,

- Level 2: 10 CFU/25 g.

> *Labelling and shipping*

Blind coded samples were placed in isothermal boxes, which contained cooling blocks, and express-shipped to the different laboratories.

A temperature control flask containing a sensor was added to the package in order to register the temperature profile during the transport, the package delivery and storage until analyses.

Samples were shipped in 24 h to 48 h to the involved laboratories. The temperature conditions had to stay lower or equal to 8°C during transport, and between 0°C – 8°C in the labs.

> *Analyses*

Collaborative study laboratories and the expert laboratory carried out the analyses on Wednesday 23rd November 2016 with the alternative and reference methods.

> *Expedition conditions*

The collaborative study instructions were sent on 8th November 2016.

4.2 Experimental parameters controls

4.2.1 Strain stability during transport

In order to detect the presence of *Escherichia coli* O157:H7, the reference method was performed on five portions (25 g) before the inoculation. All the results were negative.

Three samples inoculated at a high level (100 CFU/g) were tested for enumeration after 24 h and 48 h storage at 2 - 8°C. Three samples inoculated at a low level were tested for detection after 24 h and 48 h storage (See Table 18).

Table 18 – *Escherichia coli* O157:H7 stability in the matrix

Day of analysis	<i>Escherichia coli</i> O157:H7 detection		Mesophilic aerobic flora (CFU/g)
	CFU/g	Detection/25 g	
Day 0	560	+	5.0 10 ⁶
	680	+	
	650	+	
Day 1	550	+	4.4 10 ⁶
	370	+	
	620	+	
Day 2	180	-	5.4 10 ⁶
	260	-	
	140	-	

A slight decrease was observed during storage for 48 h at 2 - 8°C for enumeration. For detection, no positive result was observed after 2 days storage at 2 - 8°C.

4.2.2 Contamination levels

The contamination levels were the following (See Table 19):

Table 19 - Contamination levels

Level	Samples	Theoretical target level	True level (CFU/25 g sample)	Low limit / CFU/25 g sample	High limit / CFU/25 g sample
Level 0	4 - 6 - 8 - 9 - 12 - 15 - 20 - 21	/	/	/	/
	26 - 28 - 30 - 31 - 34 - 37 - 42 - 45				
Low level	2 - 5 - 11 - 13 - 116 - 18 - 22 - 23	5	7.2	6.5	8.0
	27 - 32 - 36 - 38 - 40 - 43 - 46 - 48				
High level	1 - 3 - 7 - 10 - 14 - 17 - 19 - 24	10	12.2	10.2	15.0
	25 - 29 - 33 - 35 - 39 - 41 - 44 - 47				

Given the decrease in the number of cells during storage at 2 - 8° C (see above), the actual level at the time of the study was probably two to three times lower.

4.2.3 Logistic conditions

The temperatures measured at reception by the collaborators, the temperatures registered by the thermo-probe, and the receipt dates are given in Table 20.

Table 20 - Sample temperatures at receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	Analysis date
A	2.5	4.9	22/11/2016 10h00	23/11/2016
B	2.0	4.6	22/11/2016 10h00	23/11/2016
C	2.0	5.5	22/11/2016 11h30	23/11/2016
D	2.0	4.4	23/11/2016 09h15	23/11/2016
E	2.0	2.7	22/11/2016 12h00	23/11/2016
F	2.0	5.7	22/11/2016 09h40	23/11/2016
G	<i>Impossible to read</i>	3.8	22/11/2016 10h37	23/11/2016
H Technician 1	1.5	4.1	22/11/2016 09h00	23/11/2016
H Technician 2	1.5	3.9	22/11/2016 09h00	23/11/2016
I	2.0	1.7	22/11/2016 10h00	23/11/2016
J	2.0	3.2	22/11/2016 11h00	23/11/2016
K	1.5	4.7	22/11/2016 12h00	23/11/2016
L	3.0	2.8	23/11/2016 12h45	23/11/2016
M	1.5	4.0	23/11/2016 08h00	23/11/2016

All the samples were delivered on time and in appropriate conditions. Temperatures during shipment and at receipt were all correct.

4.3 Results

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

4.3.1 Results obtained by the expert Lab.

The results obtained by the expert Lab. are the following (See Table 21).

Table 21 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	0/8	0/8
L1	1/8	8/8
L2	2/8	8/8

Fractional positive results were observed with the reference method for both inoculation levels, while all the samples gave positive results using the alternative method.

4.3.2 Results observed by the collaborators

Samples were sent to 13 Labs.

> Aerobic mesophilic flora enumeration

The enumeration of the mesophilic aerobic flora varies from 1.5×10^5 to 1.0×10^9 CFU/g.

> Escherichia coli O157:H7 detection

13 labs participated to the study. The results obtained for the reference and the alternative methods are provided in Table 22 (reference method) and Table 23 (alternative method).

**Table 22 - Positive results by the reference method
(ALL the collaborators)**

Collaborators	Contamination level		
	L0	L1	L2
A	1	6	8
B	0	8	8
C	0	7	8
D	1	7	8
E	0	5	8
F	0	5	8
G	0	8	8
H1	0	7	6
H2	0	2	2
I	0	7	8
J	0	3	5
K	3	1	4
L	0	3	5
M	0	0	6
Total	P₀ = 5	P₁ = 69	P₂ = 92

**Table 23 - Positive results (before and after confirmation)
by the alternative method (ALL the collaborators)**

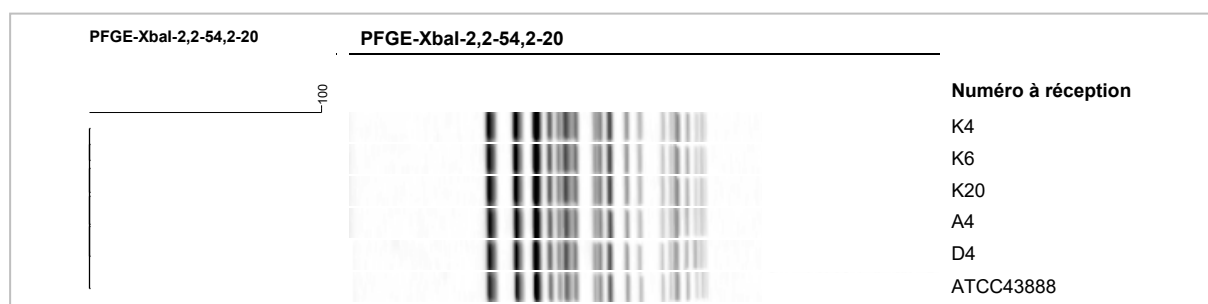
Collaborators	Contamination level					
	L0		L1		L2	
	before confirmation	after confirmation	before confirmation	after confirmation	before confirmation	after confirmation
A	0	0	8	8	8	8
B	0	0	8	8	8	8
C	0	0	8	8	8	8
D	0	0	8	8	8	8
E	0	0	8	8	8	8
F	0	0	8	8	8	8
G	1	0	8	8	8	8
H1	0	0	8	8	8	8
H2	0	0	2	2	7	7
I	0	0	8	8	8	8
J	0	0	8	8	8	8
K	0	0	7	7	8	8
L	0	0	7	7	8	8
M	0	0	6	6	8	8
Total	P₀ = 1	CP₀ = 0	P₁ = 102	CP₁ = 102	P₂ = 111	CP₂ = 111

The collaborators obtained positive results for blank samples analysed with the reference method:

- Lab. A sample 4
- Lab. D sample 4
- Lab. K samples 4, 6 and 20

A fingerprinting using *Xba*I restriction enzyme was run on the strains isolated from unspiked samples in order to compare their profiles to the profile of the inoculated strain (ATCC 43888). The following results were observed (See Figure 1). The strains isolated from the 5 samples were clearly the same as the inoculated one.

Figure 1 - Fingerprinting



One collaborator obtained a positive PCR result but not confirmed for a blank sample:

- Lab. G sample 20

The results from these 4 Labs were not retained for interpretation.

4.3.3 **Results of the collaborators retained for interpretation**

Ten sets of results were kept for interpretation; they are presented in Table 24 (reference method) and Table 25 (alternative method)

**Table 24 – Positive results by the reference method
 (without Collaborators A, D and K)**

Collaborators	Contamination level		
	L0	L1	L2
B	0	8	8
C	0	7	8
E	0	5	8
F	0	5	8
H1	0	7	6
H2	0	2	2
I	0	7	8
J	0	3	5
L	0	3	5
M	0	0	6
Total	P₀ = 0	P₀ = 47	P₀ = 64

**Table 25 – Positive results (before and after confirmation)
 by the alternative method (without Collaborators A, D and K)**

Collaborators	Contamination level					
	L0		L1		L2	
	before confirmation	after confirmation	before confirmation	after confirmation	before confirmation	after confirmation
B	0	0	8	8	8	8
C	0	0	8	8	8	8
E	0	0	8	8	8	8
F	0	0	8	8	8	8
H1	0	0	8	8	8	8
H2	0	0	2	2	7	7
I	0	0	8	8	8	8
J	0	0	8	8	8	8
L	0	0	7	7	8	8
M	0	0	6	6	8	8
Total	P₀ = 0	CP₀ = 0	P₁ = 71	CP₁ = 71	P₂ = 79	CP₂ = 79

4.4 Calculation and summary of data

4.4.1 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 26).

Table 26 - Percentage specificity

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

N: number of all L0 tests

P₀ = total number of false-positive results obtained with the blank samples before confirmation

CP₀ = total number of false-positive results obtained with the blank samples

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

Fractional positive results were obtained for the low inoculation level (L1). These results were retained for calculation.

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 27.

Table 27 - 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 = 45	Positive deviation (R-/A+) PD = 26
	Alternative method negative (A-)	Negative deviation (A-/R+) TND = 2 ($ND_{FN(alt)}=0$)	Negative agreement (A-/R-) TNA = 7 ($NA_{FN(alt)}=0$)
Level 2	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 64	Positive deviation (R-/A+) PD = 15
	Alternative method negative (A-)	Negative deviation (A-/R+) TND = 0	Negative agreement (A-/R-) TNA = 1 ($NA_{FN(alt)}=0$)

Based on the data summarised in Table 27, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 28):

Table 28 - Sensitivity, relative trueness and false positive ratio percentages

		Level L1	Level L2
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} \times 100 \%$	97.3 %	100.0 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} \times 100 \%$	64.4 %	81.0 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} \times 100 \%$	65.0 %	81.3 %
False positive ratio for the alternative method (unpaired evaluation)	$FPR = \frac{PA_{FP(alt)} + PD_{FP(alt)}}{TNA} \times 100 \%$	0.0 %	0.0 %
False negative ratio for the alternative method (unpaired evaluation)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$	0.000	0.000

4.4.3 Interpretation of data

For Level 1 and Level 2, the negative deviations are listed in Table 29 and the positive deviations in Table 30.

Table 29 - Negative deviations

Level	Collaborator	Sample No	PCR	Confirmation
Level 1	H2	27	-	-
		32	-	-

The presence of *E. coli* O157:H7 was not confirmed in the two samples which gave a negative deviation.

Table 30 - Positive deviations

Level	Collaborator	Sample No
Level 1	C	18
	E	2, 16, 23
	F	13, 16, 18
	H1	16
	H2	46, 48
	I	16
	J	2, 5, 11, 13, 22,
	L	5, 18, 22, 23
	M	2, 5, 11, 13, 16, 18
Level 2	H1	19, 24
	H2	25, 33, 35, 44, 47
	J	1, 10, 14
	L	3, 17, 19
	M	19, 24

For an **unpaired study design**, the difference between (TND – PD) is calculated for the level(s) where fractional recovery is obtained (so L_1 and possibly L_2). 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.

In this study, fractional recovery was observed at Level 1. The calculations are the following (See Table 31), according to the ISO 16140-2:

Table 31 - Calculations

	Level 1	Level 2
N_x	80	80
$(p^+)_{ref}$	0.6	0.8
$(p^+)_{alt}$	0.9	1.00
AL = (ND - PD) max	10.18	7.06
TND - PD	- 24	- 15
Conclusion	TND - PD < AL	TND - PD < AL

The ISO 16140-2 and ISO 16140-2/A1 requirements are fulfilled as (TND - PD) meet the acceptability limit for both inoculation levels.

4.4.4 Evaluation of the LOD_{50%} and RLOD between laboratories

The RLOD is the ratio of LODs of the alternative method and of the reference method calculated as follows: $RLOD = LOD_{p;alt} / LOD_{p;ref}$.

The results are given in Table 32.

Table 32 - LOD_{50%} and RLOD

Method	LOD 50%	RLOD
Reference	5.4 [4.3 – 6.8]	0.4
Alternative	2.2 [1.7 - 2.8]	

5 CONCLUSION

The method comparison study conclusions are:

The method comparison study scheme corresponds to an UNPAIRED STUDY design as the alternative and reference methods do have different enrichment procedures.

In the sensitivity study, seven categories were tested:

- ☒ Fresh and frozen raw meats
- ☒ Cured and fermented meats
- ☒ Raw milks and raw milk cheeses
- ☒ Vegetables

- ☒ Raw meat (except poultry) 25 g (8 h and 24 h)
- ☒ Raw meat (except poultry) 375 g (10 h and 24 h).
- ☒ Environmental samples

The alternative method shows 64 positive deviations (PD) and 43 negative deviations (ND) when the lower limit of incubation times was applied and 65 positive deviations (PD) and 42 negative deviations (ND) when the upper limits were tested.

The (TND - PD) values are below the acceptability limits (AL) whatever the categories and for all the tested categories.

It is possible to store the primary enrichment broth for 72 h at 2-8°C.

It is also possible to store the lysates for 72 h at 2-8°C

The Relative Levels of Detection (RLOD) are all below the AL fixed at 2.5 for the unpaired data study whatever the six tested matrix/strain pairs.

For the inclusivity study, the 50 tested strains gave positive results with the lower incubation time for the short protocol dedicated to the raw meats (except poultry).

For the exclusivity study, no cross reaction was observed among the 30 tested strains.

The alternative method fulfils all the ISO 16140-2 and MicroVal technical rules.

The **inter-laboratory study conclusions** are:

The data and interpretations comply with the ISO 16140-2 requirements. **The GENE-UP® E. coli O157:H7 method is considered equivalent to the ISO standard.**

6 EXTENSION STUDY (2018) FOR A MODIFICATION OF THE PCR KIT FORMAT

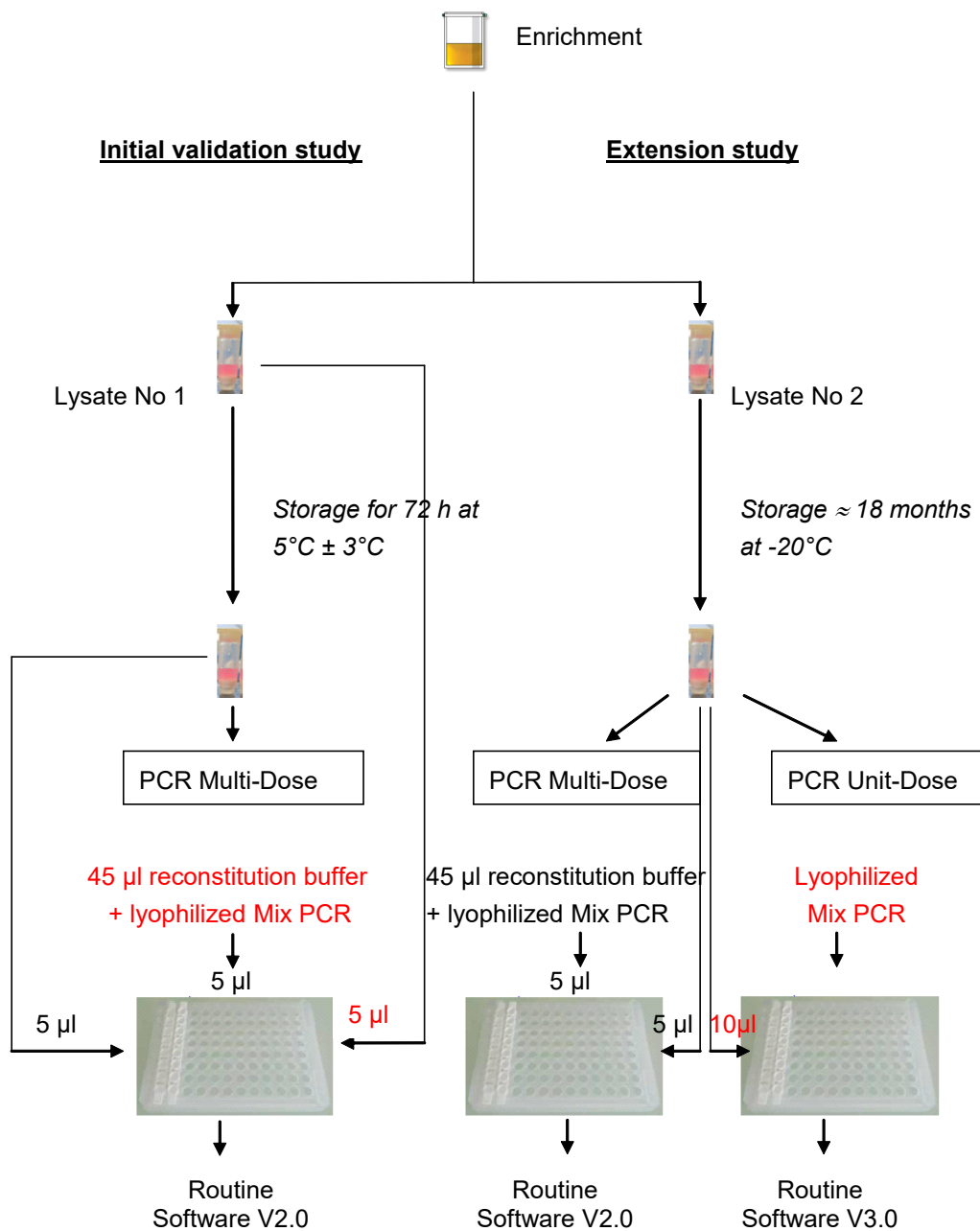
6.1 Analysis

In order to check that the modifications have no impact on the validation study results, the lysates obtained for the different validation studies again were tested.

As agreed during the MVTC meeting of June 2018, only the lysates prepared just after incubation time were tested again. Note that all the lysates were stored at -20°C.

The lysates were tested by both kits, Multi doses associated with the software version 2.0 and the Unit doses associated with the software version 3.0 (See **Figure 2**).

Figure 2



6.2 Results

6.2.1 Sensitivity study

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

6.2.1.1 Number of DNA extracts tested

593 lysates were tested; the raw data are provided in **Appendix 8**.

6.2.1.2 Interpretation

The interpretation was done by comparing the PCR results obtained with the unit dose format to those obtained with the multi-dose format without taking into account the results of confirmatory tests obtained for the initial validation study. A summary of the results is provided in Table 33.

Table 33 - Summary of the results obtained with the Multi-dose and Unit-dose format

Category		Protocol	PA	NA	ND	PD	Total
1	Fresh and frozen meats	General	31	37	0	0	68
2	Cured and fermented meats	General	27	34	1	0	62
3	Raw milks and raw dairy products	Specific ① 25g	23	37	2	2	64
4	Vegetables	General	30	31	0	1	62
5	Environmental samples	General	30	33	0	0	63
6	Raw meats (except poultry)	Short protocol 25 g 8 h	31	41	0	0	72
		Short protocol 25g 24 h	33	39	0	0	72
7	Raw meats (except poultry)	Specific ② 375 g 10 h	22	39	1	3	65
		Specific ② 375 g 24 h	24	37	3	1	65
All categories			251	328	7	7	593

7 negative deviations and 7 positive deviations were observed when comparing both kit formats. The discordant results are listed in Table 34 for negative deviations and Table 35 for positive deviations.

Table 34 - Negative deviations

Protocol	Sample N°	Product	Reference method: ISO 16654*	Initial validation study						Extension study							Category	Type	Comment taking into account confirmation initial validation
				Multi dose						Multi dose			Unit dose			Agreement Multi dose /Unit dose			
				Cp	Tm	Result	Confirmation	Final result	Agreement Ref/Alt	Cp	Tm	Result	Cp	Tm	Result				
General	2960	Cured ham	-	0	0	-	-	-	NA	33.59/0/0	60.88/0/0	+/-/-	0	0	-	ND	2	b	True negative (NA)
Specific ①	872	Raw Ewe milk cheese	-	0	0	-	-	-	NA	32.49/0/0	60.95/0/0	+/-/-	0	0	-	ND	3	b	True negative (NA)
Specific ①	873	Raw cow milk cheese	-	0	0	-	-	-	NA	35.81/0/0	61.17/0/0	+/-/-	0	0	-	ND	3	c	True negative (NA)
Specific ② 375g 10h	3245	Seasoned pork meat	+	27.51	61.39	+	+	+	PA	0/29.03	0/59.74	i/+	0/0/37.09	0/0/59.13	-/i/+	ND	7	c	False negative (FN)
Specific ② 375g 24h	3247	Seasoned ground beef	+	34.87	61.67	+	+	+	PA	0/33.54/27.72*	0/60.36/60.09*	i/+/*	0/0/36.28	0/0/60.59	-/-/+	ND	7	c	False negative (FN)
Specific ② 375g 24h	3253	Lamb trim	-	33.77	61.2	+	+	+	PD	33.04	60	+	0/0/0	0/0/0	-/-/-	ND	7	a	False negative (FN)
Specific ② 375g 24h	3465	Seasoned pork meat	+	0	0	-	-	-	ND	38.38/0/38.14	58.76/0/60.29	+/-/+	0	0	-	ND	7	c	True negative (NA)

Table 35 - Positive deviations

Protocol	Sample N°	Product	Reference method: ISO 16654♦	Initial validation study						Extension study							Category	Type	Comment taking into account confirmation initial validation
				Multi dose						Multi dose			Unit dose			Agreement Multi dose /Unit dose			
				Cp	Tm	Result	Confirmation	Final result	Agreement Ref/Alt	Cp	Tm	Result	Cp	Tm	Result				
General	803	Salads mix	-	0	0	-	-	-	NA	0	0	-	36.23/0/0	60.74/0/0	+/-/-	PD	4	c	False positive (FP)
Specific ①	880	Raw cow milk cheese	+	0	0	-	-	-	ND	0	0	-	35.72/36.72/0	60.07/60.6/0	+/*/-	PD	3	c	False positive (FP)
Specific ①	1771	Raw cow milk	+	31.97	61.76	+	+	+	PA	0	0	-	33.55	61.34	+	PD	3	a	True positive
Specific ② 375g 10h	3190	Beef trim	+	0	61.39	+	+	+	PA	0/33.88/34.32	0/60.83/60.54	-/*/+	36.31	61.23	+	PD	7	a	True positive
Specific ② 375g 10h	3253	Lamb trim	-	33.16	61.36	+	+	+	PD	0/34.74/33.29	0/60.87/61.41	-/*/+	0/32.63*	0/60.96*	i/*+	PD	7	a	True positive
Specific ② 375g 10h	3681	Pork meat	-	35.75	61.67	+	+	+	PD	0/34.4/34.98	0/60.85/60.7	-/*/+	33.99	60.33	+	PD	7	a	True positive
Specific ② 375g 24h	3203	Frozen ground beef	+	0/32.13/32.45	0/61.45/61.37	-/*/+	+	-	ND	0/32.85/32.82	0/60.34/60.19	-/*/+	0/40/28.91*	0/59.76/61.38*	i/*/*	PD	7	b	True positive

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

> **Negative deviations**

For 4 of the samples in negative deviations (2960, 872, 873 and 3465), the confirmatory tests performed for the initial validation study were negative. This means that when the comparison is done with the initial confirmation results, the samples are in negative agreement for the Unit-dose assay. These results are false positive results for the Multi-dose assay.

For 3 samples (3245, 3247 and 3253), the presence of *Escherichia coli* O157:H7 was confirmed in the enrichment broth; these are false negative results for the Unit-dose assay. The PCR was repeated twice for these 3 samples and one positive result was obtained for 2 samples (3245 and 3247). The contamination level was probably at the detection limit of the GENE-UP method.

> **Positive deviations**

For 5 samples in positive deviations (1771, 3190, 3253, 3681 and 3203), the confirmatory tests performed for the initial validation study were positive. This confirms that the positive samples correspond to positive results for the Unit-dose assay and to false negative results for the Multi-dose assay.

Note that the PCR tests were repeated twice using the Multi-dose assay for 4 samples (3190, 3253, 361 and 3203) and positive PCR results were then obtained. The contamination level was probably at the detection limit of the GENE-UP method.

> **Conclusion**

Finally taking into account the confirmatory tests performed for the initial validation study, 3 negative deviations and 5 positive deviations were obtained for the Unit-dose assay (See Table 36).

Table 36 - Differences observed between Multi-Dose and Unit-Dose kit

Sample N°	Product	Protocol	ISO 16654 [♦]	Initial validation Multi-Dose			Extension study			
				Result	Confir- mation	Agreement Ref/Alt	Result Multi dose	Result Unit- Dose	Agreement Multi- Dose/ Unit-Dose	Agreement Multi- Dose/ Unit- Dose with confirmation
2960	Cured ham	General	-	-	-	NA	+/-/-	-	ND	NA
872	Raw ewe milk cheese	Specific ①	-	-	-	NA	+/-/-	-	ND	NA
873	Raw cow milk cheese	Specific ①	-	-	-	NA	+/-/-	-	ND	NA
3245	Seasoned pork meat	Specific ② 375g 10h	+	+	+	PA	i/+	-i/+	ND	ND
3247	Seasoned ground beef	Specific ② 375g 24h	+	+	+	PA	i/+/*	-i/+	ND	ND
3253	Lamb trim	Specific ② 375g 24h	-	+	+	PD	+	-/-	ND	ND
3465	Seasoned pork meta	Specific ② 375g 24h	+	-	-	ND	+/-/+	-	ND	NA
803	Salad mix	General	-	-	-	NA	-	+/-/-	PD	NA
880	Raw cow milk cheese	Specific ①	+	-	-	ND	-	+/-/-	PD	NA
1771	Raw cow milk	Specific ①	+	+	+	PA	-	+	PD	PD
3190	Beef trim	Specific ② 375g 10h	+	+	+	PA	-/+/*	+	PD	PD
3253	Lamb trim	Specific ② 375g 10h	-	+	+	PD	-/+/*	i/+*	PD	PD
3681	Pork meat	Specific ② 375g 10h	-	+	+	PD	-/+/*	+	PD	PD
3203	Frozen ground beef	Specific ② 375g 24h	+	+	+	ND	-/+/*	i/+/*	PD	PD

The results obtained by the Unit-dose assay are satisfying regarding the sensitivity study whatever the protocol tested.

6.2.1.3 Inhibitions

A summary of the inhibitions observed for the extension study is provided in Table 37. 12 inhibitions were observed for the Multi-dose assay and 15 for the Unit-dose assay while no inhibition was observed for the initial validation study. The number of PCR inhibitions is higher with the unit-dose kit; this is linked to the modification of the software version (V3.0) (negative threshold on the height of the peak increased for the internal control) and to the larger lysates volume used for PCR assay.

[♦] Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Table 37 - Inhibitions

Sample N°	Product	Protocol	PCR Multi-Dose			PCR Unit-Dose		
			Cp	Tm	Result	Cp	Tm	Result
251	Baby leaves	General	0	0	-	0/0*	0/0*	i/-*
795	Basil		0	0	-	0/0*	0/0*	i/-*
1321	Raw ewe milk	Specific ①	0/32.49/31.15*	0/60.66/61.35*	i/+/*	33.8	60.94	+
1323	Raw goat milk cheese		0/33.11/30.08*	0/60.58/61.11*	i/+/*	35.84	60.39	+
1325	Raw cow milk cheese		0/0/0*	0/0/0*	i/-/*	0	0	-
1332	Raw cow milk cheese		0/0/0*	0/0/0*	i/-/*	0	0	-
1333	Raw cow milk cheese		0/37.31/0*	0/60.47/0*	i/+/*	37.87	60.18	+
3209	Frozen veal trim	Specific ② 375g 10h	0	0	-	0/0*	0/0*	i/-*
3210	Frozen lamb trim		34.19	60.89	+	0/0/33.66*	0/0/61.5*	i/-/*
3211	Frozen lamb trim		29.57	59.85	+	0/40/28.52*	0/59.22/60.89	i/+/*
3245	Seasoned pork meat		0/29.03	0/59.74	i/+	0/0/37.09	0/0/59.13	-i/+
3249	Veal trim		0/35.32/35.06*	0/60.87/60.94*	i/+/*	33.59	60.64	+
3253	Lamb trim		0/34.74/33.29	0/60.87/61.41	-/+/*	0/32.63*	0/60.96*	i/+*
3260	Pork meat		0	0	-	0/0*	0/0*	i/-*
3262	Pork meat		0/0/0*	0/0/0*	i/-/*	0	0	-
3203	Frozen ground beef	Specific ② 375g 24h	0/32.85/32.82	0/60.34/60.19	-/+/*	0/40/28.91*	0/59.76/61.38*	i/+/*
3205	Frozen ground beef		33.91	60.03	+	0/39.85/29*	0/59.91/61.08*	i/+/*
3244	Seasoned pork meat		0	0	-	0/0*	0/0*	i/-*
3246	Seasoned pork meat		0/32.61/28.99*	0/60.99/60.96*	i/+/*	0/0/27.49*	0/0/60.63*	i/-/*
3247	Seasoned ground beef		0/33.54/27.72*	0/60.36/60.09*	i/+/*	0/0/36.28	0/0/60.59	-i/+
3251	Lamb trim		0	0	-	0/0*	0/0*	i/-*
3257	Veal trim		0/0/0*	0/0/0*	i/-/*	0	0	-
3770	Seasoned pork meat		0	0	-	0/0*	0/0*	i/-*
3779	Frozen ground beef		0/0/0*	0/0/0*	i/-/*	0/0*/0****/0°	0/0*/0****/0°	i/i*/i****/-°
3781	Frozen ground beef		0	0	-	0/0*	0/0*	i/-*

Dilution applied	Number of PCR results obtained when applying the dilution	
	Multi Dose	Unit Dose
*=Lysate 1:3	0	11
°=Lysate 1:10	0	1
None	12	3
Total	12 (2 %)	15 (2.5 %)

6.2.2 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:

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

6.2.2.1 Experimental design

The RLOD determination was done on 7 matrix/strain pairs; they are listed in Table 38.

Table 38 - Matrix/strain pairs

Categories		Matrices	Strains	Inoculation protocols	Protocol	Sample size
1	Fresh and frozen meats	Ground beef	<i>Escherichia coli</i> O157:H7 Ad485	Seeding 48 h at 2 - 8°C	General protocol	25 g
2	Cured and fermented meat	Raw sausage	<i>Escherichia coli</i> O157:H7 Ad2308	Seeding 48 h at 2 - 8°C	General protocol	25 g
3	Raw milks & raw dairy Products	Raw milk	<i>Escherichia coli</i> O157:H7 Ad1745	Seeding 48 h at 2 - 8°C	Specific protocol ①	25 g
4	Vegetables	Spinach	<i>Escherichia coli</i> O157:H7 Ad556	Seeding 48 h at 2 - 8°C	General protocol	25 g
5	Environmental samples	Process water	<i>Escherichia coli</i> O157:H7 Ad1248	Seeding 48 h at 2 - 8°C	General protocol	25 g
6	Raw meats	Ground veal	<i>Escherichia coli</i> O157:H7 Ad 486	Seeding 48 h at 2 - 8°C	Short protocol	25 g
7	Raw meats	Beef trim	<i>Escherichia coli</i> O157:H7 Ad1278	Seeding 48 h at 2 - 8°C	Specific protocol ②	375 g

6.2.2.2 Results - Interpretation

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

The RLOD calculations were performed using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD version 4 (2024-01-10) based on the values obtained with the Unit-dose assay. See Table 39.

**Table 39 – Presentation of RLOD before and after confirmation
of the alternative method results – Unit-Dose extension**

Category	Matrix / strain	AL	RLOD [95% confidence limit]
1	Ground beef / <i>E. coli</i> O157:H7 Ad485	2.5	0.909 [0.512; 1.616]
2	Sausage meat/ <i>E. coli</i> O157:H7 Ad552		1.090 [0.622; 1.908]
3	Raw milk / <i>E. coli</i> O157:H7 Ad1745		0.673 [0.382; 1.187]
4	Spinach / <i>E. coli</i> O157:H7 Ad556		1.165 [0.668; 2.029]
5	Process water / <i>E. coli</i> O157:H7 Ad1248		0.045 [0.010; 0.195]
6	Veal meat / <i>E. coli</i> O157:H7 Ad486 8h incubation time		1.207 [0.697; 2.091]
7	Beef trim / <i>E. coli</i> O157:H7 Ad1278 375g sample size 10h incubation time		0.356 [0.180; 0.706]
Combined short incubation time			0.675 [0.540; 0.843]

Category	Matrix / strain	AL	RLOD [95% confidence limit]
1	Ground beef / <i>E. coli</i> O157:H7 Ad485	2.5	0.909 [0.512; 1.616]
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4	Spinach / <i>E. coli</i> O157:H7 Ad556		1.165 [0.668; 2.029]
5	Process water / <i>E. coli</i> O157:H7 Ad1248		0.045 [0.010; 0.195]
6	Veal meat / <i>E. coli</i> O157:H7 Ad486 24h incubation time		1.207 [0.697; 2.091]
7	Beef trim / <i>E. coli</i> O157:H7 Ad1278 375g sample size 24h incubation time		0.356 [0.180; 0.706]
Combined long incubation time			0.675 [0.540; 0.843]

Some differences were observed between both kits; they are listed in Table 40 for negative deviations and Table 41 for positive deviations.

For the 2 samples in negative deviations, the PCR tests were repeated twice for the Unit-dose assay and positive results were then observed.

For the 6 samples in positive deviations, the PCR tests were repeated twice for the Multi-dose and all the results were positive for 4 samples (1875, 1887, 1891 and 3699).

For sample 3755, only one replicate was positive and for sample 3704, the results remained negative while it was positive for the initial validation study.

The calculated values for the RLOD using the Unit-dose assay are similar to the calculated values using the Multi-dose assay (initial study).



Table 40 - Negative deviations

Protocol	Sample N°	Product	Reference method: ISO 16654♦	Initial validation study						Extension study							Comment taking into account confirmation initial validation
				Multi dose						Multi dose			Unit dose			Agreement Multi dose /Unit dose	
				Cp	Tm	Result	Confirmation	Final result	Agreement Ref/Alt	Cp	Tm	Result	Cp	Tm	Result		
Short protocol 25 g 8h	1881	RLOD Ground veal	-	32.51	61.74	+	+	+	PD	35.88	59.85	+	0/33.81/33.44	0/60.36/60.74	-/+ / +	ND	False negative (FN)
Short protocol 25 g 24h	1911	RLOD Ground veal	-	32.66	61.82	+	+	+	PD	33.32	60.92	+	0/37.58/37.5	0/59.26/59.82	-/+ / +	ND	False negative (FN)

Table 41 - Positive deviations

Protocol	Sample N°	Product	Reference method: ISO 16654♦	Initial validation study						Extension study							Comment taking into account confirmation initial validation
				Multi dose						Multi dose			Unit dose			Agreement Multi dose /Unit dose	
				Cp	Tm	Result	Confirmation	Final result	Agreement Ref/Alt	Cp	Tm	Result	Cp	Tm	Result		
Short protocol 25 g 8h	1875	RLOD Ground veal	+	32.93	61.9	+	+	+	PA	0/33.25/33.07	0/60.55/60.48	-/+ / +	33.23	61.53	+	PD	True positive
Short protocol 25 g 8h	1887	RLOD Ground veal	+	34.28	61.62	+	+	+	PA	0/34.13/31.37	0/60.32/60.57	-/+ / +	34.92	60.79	+	PD	True positive
Short protocol 25 g 24h	1891	RLOD Ground veal	+	32.99	61.76	+	+	+	PA	0/33.76/34.64	0/61.01/61.13	-/+ / +	31.62	61.03	+	PD	True positive
Short protocol 375 g 10h	3699	RLOD beef trim 375g	-	0/0/0	0/0/0	-/- / -	+	-	NA	0/34.93/36	0/60.17/59.71	-/+ / +	0	60.81	+	PD	True positive
Short protocol 375 g 10h	3715	RLOD beef trim 375g	-	28.56	61.29	+	+	+	PD	0/31.56/0	0/59.08/0	-/+ / -	28.79	60.53	+	PD	True positive
Short protocol 375 g 24h	3704	RLOD beef trim 375g	-	0/0/40	0/0/61.21	-/- / +	+	-	NA	0/0/0	0/0/0	-/- / -	36.4	61.09	+	PD	True positive

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

The LOD₅₀ calculations of the Unit-Dose were done using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> POD-LOD calculation program - version 12, 2024-03-05. The results are given in Table 42.

Table 42 - LOD₅₀ results

Category	(Strain / matrix) pair	Level of detection at 50 % (CFU / sample size) according to Wilrich & Wilrich	
		Reference method	Alternative method
1	Ground beef / <i>E. coli</i> O157:H7 Ad485	0.8 [0.5;1.3]	0.7 [0.5;1.0]
2	Sausage meat/ <i>E. coli</i> O157:H7 Ad552	0.7 [0.5;1.1]	0.8 [0.5;1.2]
3	Raw milk / <i>E. coli</i> O157:H7 Ad1745	0.8 [0.5;1.3]	0.5 [0.3;0.8]
4	Spinach / <i>E. coli</i> O157:H7 Ad556	0.7 [0.491;1.1]	0.9 [0.6;1.4]
5	Process water / <i>E. coli</i> O157:H7 Ad1248	35.1 [8.466;145.8]	1.0 [0.7;1.7]
6	Veal meat / <i>E. coli</i> O157:H7 Ad486 / 8h incubation time	0.7 [0.4;0.2]	0.7 [0.5;1.0]
	Veal meat / <i>E. coli</i> O157:H7 Ad486 / 24h incubation time		0.7 [0.4;1.0]
7	Beef trim / <i>E. coli</i> O157:H7 Ad1278 / 375g sample size - 10h incubation time	2.4 [1.1;4.1]	0.8 [0.5;1.1]
	Beef trim / <i>E. coli</i> O157:H7 Ad1278 / 375g sample size - 24h incubation time		0.9 [0.6;1.3]
Combined with 10h incubation time for beef trim		1.4 [1.1;1.6]	0.8 [0.7;0.9]
Combined with 24h incubation time for beef trim		1.4 [1.1;1.6]	0.8 [0.6;0.9]

Note: the LOD₅₀ have been recalculated according to the most recent spreadsheet available on the ISO website. No change was observed with the previous values.

6.2.2.3 Inhibitions

A summary of the inhibitions observed for the extension study is provided in Table 43. 7 inhibitions were observed for the Multi-dose assay and 6 for the Unit-dose assay while no inhibition was observed for the initial validation study. These inhibitions are probably due to the storage of the lysates for several years.

Table 43 - Inhibitions

Sample N°	Product	Protocol	PCR Multi Dose			PCR Unit Dose		
			Cp	Tm	Result	Cp	Tm	Result
381	RLOD Ground beef	General	31.96	60.94	+	0/33.54/32.73*	0/60.56/61.07*	i/+/*
1444	RLOD Vegetables		0/0/0	0/0/0	i/-/*	0	0	-
1446	RLOD Vegetables		0/24.59/25.74*	0/60.49/61.04*	i/+/*	30.5	59.67	+
1450	RLOD Vegetables		0/24.4/25.05*	0/60.24/60.95*	i/+/*	26.14	59.98	+
1454	RLOD Vegetables		0/25.64/25.5*	0/60.39/61.19*	i/+/*	27.41	60.13	+
1459	RLOD Vegetables		0/25.55/24.74*	0/60.36/31.15*	i/+/*	26.88	59.96	+
1461	RLOD Vegetables		0/25.43/24.7*	0/60.4/61.29*	i/+/*	25.94	60.1	+
1872	RLOD Veal meat	Short protocol 8h	0/0	0/0	i/-	0	0	-
1874	RLOD Veal meat		0	0	-	0/0	0/0	i/-
1889	RLOD Veal meat		35.55	58.82	+	0/35.97/32.96*	0/60.21/61.59*	i/+/*
1904	RLOD Veal meat	Short protocol 24h	0	0	-	0/0	0/0	i/-
1906	RLOD Veal meat		0	0	-	0/0	0/0	i/-
1888	RLOD Veal meat		32.95	60.34	+	0/36.25/32.15*	0/60.22/61.54*	i/+/*

Dilution applied	Number of PCR results obtained when applying the dilution	
	Multi Dose	Unit Dose
*=Lysate 1:3	0	0
°=Lysate 1:10	0	0
None	7	6
Total	7 (2.2 %)	6 (1.9 %)

6.3 Conclusion

For the sensitivity study, 593 lysates were tested by both PCR kits (Multi-dose and Unit-dose); 7 negative and 7 positive deviations were observed for the overall categories and enrichment protocols tested. Taking into account the initial confirmation results, 3 negative and 5 positive deviations were finally obtained. These results show clearly that both kits have the same performances.

The calculated values for the RLOD using the Unit-dose assay were similar to those obtained using the Multi-dose assay (initial and extension studies) and below the AL fixed at 2.5 for unpaired study design.

The Unit-dose kit format gave reliable results when compared to the Multi-dose kit format.

Quimper, 10 July 2025

Astrid CARIOU

Manager

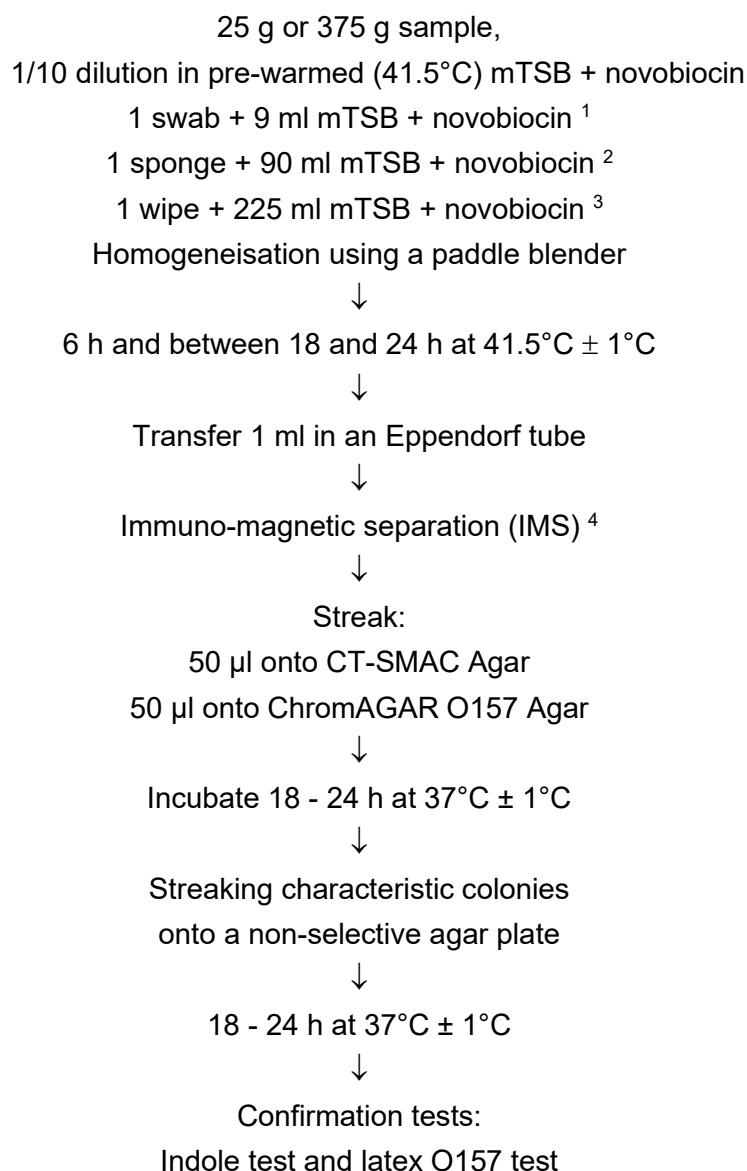
Method performance in food microbiology

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

REFERENCES

- International Standard: ISO 16140-1:2016 Microbiology of the food chain – Method validation. Part 1: Vocabulary. First Edition, 2016-06-15.
- International Standard: ISO 16140-2:2016 Microbiology of the food chain – Method validation. Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method. First Edition, 2016-06-15.
- International Standard: ISO 16654:2001/Amd 1:2017 Microbiology of food and animal feeding stuffs – Horizontal method for detection of *Escherichia coli* O157. First Edition, 2001-05.
- International Standard: ISO 6887-1:2017 Microbiology of the food chain – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination. Part 1: General rules for the preparation of the initial suspension and decimal dilutions. Second Edition, 2017-03.
- International Standard: ISO 6887-2:2017 Microbiology of the food chain – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination. Part 2: Specific rules for the preparation of meat and meat products. Second Edition, 2017-03.
- International Standard: ISO 6887-5:2010 Microbiology of the food and animal feeding stuffs – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination – Part 5: Specific rules for the preparation of milk and milk products. First Edition, 2010-08

Appendix 1 - Flow diagram of the reference method:
ISO 16645 (2001) Microbiology of food and animal feeding stuffs - Horizontal method
for the detection of *Escherichia coli* O157 - Amendment 1
(March 2017): annex B: result of inter-laboratory studies
Amendment 2 (March 2023): Inclusion of performance testing of all culture media and reagents



¹ For sampling before cleaning process, the swab is humidified with 1 ml BPW.

For sampling after cleaning process, the swab is humidified with 1 ml of neutralising solution.

² For sampling before cleaning process, the sponge is humidified with 10 ml BPW.

For sampling after cleaning process, the sponge is humidified with 10 ml of neutralising solution.

³ For sampling before cleaning process, the wipe is humidified with 10 ml BPW.

For sampling after cleaning process, the wipe is humidified with 10 ml BPW + 10 % neutralising solution.

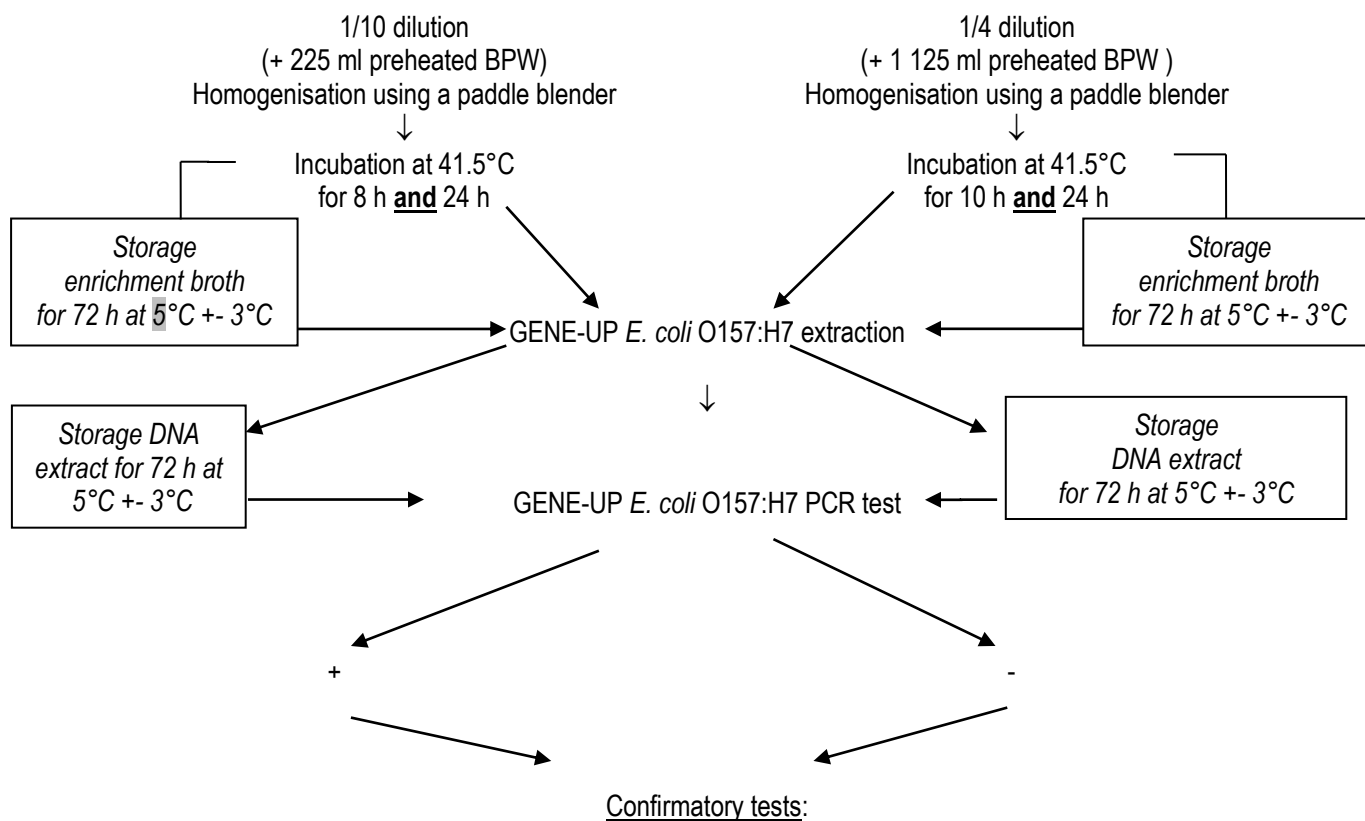
Neutralising solution: Lecithin, Tween 80, L-Histidin, Thiosulfate, Disodium Phosphate

⁴ Captivate immunobeads were used for the validation study

**Short Protocol with 25g sample size and
 Specific protocol ② with 375 g sample size
 Raw beef and veal meat products**

**Short protocol
 25 g sample**

**Specific protocol ②
 375 g sample**



Direct streaking (10 µl) on CT ChromID *Escherichia coli* O157:H7 and CT-SMAC
 VIDAS ESPT, streaking (30 µl) on ChromID *Escherichia coli* O157:H7 and CT-SMAC
 IMS (immunobeads), streaking 50 µl onto ChromID *Escherichia coli* O157:H7 and CT-SMAC
 ↓
 Ilcolex O157 and H7 latex tests on typical colonies (a purification step is required for the H7 test)

OR

Tests described in the ISO 16654 method

Appendix 3 - Artificial contamination of the samples

Sample N°	Product (french name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g		
							Enumeration	Mean	
7318	Veau haché surgelé	Frozen ground veal	E. coli O157:H7 Ad1174	Frozen ground beef meat	Seeding 2 weeks at -20°C	/	1-3-5-3-3 (3.0)	3	+
7319	Sauté de veau surgelé	Frozen veal trim	E. coli O157:H7 Ad1174	Frozen ground beef meat	Seeding 2 weeks at -20°C	/	1-3-5-3-3 (3.0)	3	+
7320	Paupiettes de veau surgelées	Frozen veal trim	E. coli O157:H7 Ad1174	Frozen ground beef meat	Seeding 2 weeks at -20°C	/	1-3-5-3-3 (3.0)	3	+
7321	Carré d'agneau surgelé	Frozen lamb meat	E. coli O157:H7 Ad685	Slaughterhouse environment	Seeding 2 weeks at -20°C	/	4-3-3-2-2 (2.8)	2.8	+
7322	Carré d'agneau surgelé	Frozen lamb meat	E. coli O157:H7 Ad552	Slaughterhouse environment	Seeding 2 weeks at -20°C	/	5-1-8-0-8 (4.4)	4.4	+
7323	Souris d'agneau surgelée	Frozen lamb meat	E. coli O157:H7 Ad552	Slaughterhouse environment	Seeding 2 weeks at -20°C	/	5-1-8-0-8 (4.4)	4.4	+
7324	Steak haché bio surgelé	Frozen ground beef	E. coli O157:H7 Ad485	Ground beef meat	Seeding 2 weeks at -20°C	/	3-3-6-1-2 (3.0)	3	+
7325	Steak haché façon bouchère surgelé	Frozen ground beef	E. coli O157:H7 Ad485	Ground beef meat	Seeding 2 weeks at -20°C	/	3-3-6-1-2 (3.0)	3	+
7326	Viande de boeuf à pot au feu	Frozen beef trim	E. coli O157:H7 Ad485	Ground beef meat	Seeding 2 weeks at -20°C	/	3-3-6-1-2 (3.0)	3	+
7594	Fines pousses ALALFA roquette	Sprouts	E. coli O157:H7 Ad556	Environment	Seeding 48h at 4°C	/	1-1-2-0-0 (0.8)	0.8	-
7595	Fines pousses ALALFA radis, fenouil	Sprouts	E. coli O157:H7 Ad557	Environment	Seeding 48h at 4°C	/	1-0-0-0-1 (0.4)	0.4	-
7596	Fines pousses ALALFA	Sprouts	E. coli O157:H7 Ad558	Environment	Seeding 48h at 4°C	/	1-3-0-1-1 (1.2)	1.2	-
7597	Alfa blanches	Sprouts	E. coli O157:H7 Ad575	cattle feces	Seeding 48h at 4°C	/	1-3-0-1-1 (1.2)	1.2	+
7599	Ciboulette	Chive	E. coli O157:H7 Ad576	cattle feces	Seeding 48h at 4°C	/	0-1-0-2-0 (0.6)	0.6	+
7600	Ciboulette	Chive	E. coli O157:H7 Ad556	Environment	Seeding 48h at 4°C	/	1-1-2-0-0 (0.8)	0.8	+
7601	Mesclum vrac	Baby leaves	E. coli O157:H7 Ad557	Environment	Seeding 48h at 4°C	/	1-0-0-0-1 (0.4)	0.4	+
7602	Jeunes pousses d'épinards vrac	Baby leaves	E. coli O157:H7 Ad558	Environment	Seeding 48h at 4°C	/	1-3-0-1-1 (1.2)	1.2	+

Sample N°	Product (french name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g		
							Enumeration	Mean	
7603	Jeunes pousses d'épinards vrac	Baby leaves	E. coli O157:H7 Ad575	cattle feces	Seeding 48h at 4°C	/	1-3-0-1-1 (1.2)	1.2	+
7604	Jeunes pousses (épinards, mache, roquette, blette)	Baby leaves	E. coli O157:H7 Ad576	cattle feces	Seeding 48h at 4°C	/	0-1-0-2-0 (0.6)	0.6	+
7605	Mesclum vrac	Baby leaves	E. coli O157:H7 Ad556	Environment	Seeding 48h at 4°C	/	1-1-2-0-0 (0.8)	0.8	+
7606	Pousses d'épinards vrac	Baby leaves	E. coli O157:H7 Ad557	Environment	Seeding 48h at 4°C	/	1-0-0-0-1 (0.4)	0.4	-
7607	Pousses d'épinards sachet	Baby leaves	E. coli O157:H7 Ad575	cattle feces	Seeding 48h at 4°C	/	1-3-0-1-1 (1.2)	1.2	+
7608	Laitue iceberg	Salad	E. coli O157:H7 Ad558	Environment	Seeding 48h at 4°C	/	1-3-0-1-1 (1.2)	1.2	+
7609	Carottes râpées	Grated carrots	E. coli O157:H7 Ad576	cattle feces	Seeding 48h at 4°C	/	0-1-0-2-0 (0.6)	0.6	-
7611	Salade 4 saveurs (frièse, roquette, mâche, chicorée rouge)	Salad	E. coli O157:H7 Ad557	Environment	Seeding 48h at 4°C	/	1-0-0-0-1 (0.4)	0.4	+
7612	Salade frisée	Salad	E. coli O157:H7 Ad576	cattle feces	Seeding 48h at 4°C	/	0-1-0-2-0 (0.6)	0.6	+
7615	Mélange chou blanc, carotte, frisée, poivron rouge	Vegetables mix	E. coli O157:H7 Ad557	Environment	Seeding 48h at 4°C	/	1-0-0-0-1 (0.4)	0.4	+
7616	Chou rouge râpé	Grated cubbage	E. coli O157:H7 Ad575	cattle feces	Seeding 48h at 4°C	/	1-3-0-1-1 (1.2)	1.2	-
7708	Manchette boeuf	Fresh beef trim	E. coli O157:H7 Ad486	Ground beef meat	Seeding 48h at 4°C	/	1-2-3-0-2 (1.6)	1.6	-
7709	Steak haché	Fresh ground beef	E. coli O157:H7 Ad486	Ground beef meat	Seeding 48h at 4°C	/	1-2-3-0-2 (1.6)	1.6	+
7710	Collier d'agneau	Fresh lamb meat	E. coli O157:H7 Ad553	Slaughterhouse environment	Seeding 48h at 4°C	/	2-2-0-3-3 (2.0)	2	+
7711	Poitrine de mouton congelée	Fresh lamb meat	E. coli O157:H7 Ad554	Slaughterhouse environment	Seeding 48h at 4°C	/	2-2-1-5-6 (3.2)	3.2	+
7712	Rôti de jambon	Fresh pork meat	E. coli O157:H7 Ad555	Slaughterhouse environment	Seeding 48h at 4°C	/	5-3-0-1-7 (3.2)	3.2	+
7713	Coppa	Coppa	E. coli O157:H7 Ad553	Slaughterhouse environment	Seeding 48h at 4°C	/	2-2-0-3-3 (2.0)	2	+
7714	Merguez	Merguez	E. coli O157:H7 Ad554	Slaughterhouse environment	Seeding 48h at 4°C	/	2-2-1-5-6 (3.2)	3.2	+

Sample N°	Product (french name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g		
							Enumeration	Mean	
7715	Chipolatas	Sausages	E. coli O157:H7 Ad555	Slaughterhouse environment	Seeding 48h at 4°C	/	5-3-0-1-7 (3.2)	3.2	-
7716	Chipolatas	Sausages	E. coli O157:H7 Ad553	Slaughterhouse environment	Seeding 48h at 4°C	/	2-2-0-3-3 (2.0)	2	+
7717	Chipolatas	Sausages	E. coli O157:H7 Ad554	Slaughterhouse environment	Seeding 48h at 4°C	/	2-2-1-5-6 (3.2)	3.2	+
7718	Saucisse	Sausages	E. coli O157:H7 Ad555	Slaughterhouse environment	Seeding 48h at 4°C	/	5-3-0-1-7 (3.2)	3.2	+
7719	Saucisse	Sausages	E. coli O157:H7 Ad553	Slaughterhouse environment	Seeding 48h at 4°C	/	2-2-0-3-3 (2.0)	2	+
7720	Saucisse	Sausages	E. coli O157:H7 Ad554	Slaughterhouse environment	Seeding 48h at 4°C	/	2-2-1-5-6 (3.2)	3.2	+
7721	Saucisse	Sausages	E. coli O157:H7 Ad555	Slaughterhouse environment	Seeding 48h at 4°C	/	5-3-0-1-7 (3.2)	3.2	+
78	Jambon sec	Low moisture ham	E. coli O157:H7 Ad568	Slaughterhouse environment	Seeding 48h at 4°C	/	3-1-1-2-2 (1.8)	1.8	+
79	Jambon sec	Low moisture ham	E. coli O157:H7 Ad569	Slaughterhouse environment	Seeding 48h at 4°C	/	1-1-1-1-1 (1.0)	1	+
80	Bacon fumé	Smoked bacon	E. coli O157:H7 Ad568	Slaughterhouse environment	Seeding 48h at 4°C	/	3-1-1-2-2 (1.8)	1.8	+
81	Bacon fumé	Bacon	E. coli O157:H7 Ad569	Slaughterhouse environment	Seeding 48h at 4°C	/	1-1-1-1-1 (1.0)	1	+
82	Salami	Salami	E. coli O157:H7 Ad568	Slaughterhouse environment	Seeding 48h at 4°C	/	3-1-1-2-2 (1.8)	1.8	+
83	Salami	Salami	E. coli O157:H7 Ad569	Slaughterhouse environment	Seeding 48h at 4°C	/	1-1-1-1-1 (1.0)	1	+
84	Rosette	Low moisture sausage	E. coli O157:H7 Ad568	Slaughterhouse environment	Seeding 48h at 4°C	/	3-1-1-2-2 (1.8)	1.8	+
85	Saucisson sec	Low moisture sausage	E. coli O157:H7 Ad569	Slaughterhouse environment	Seeding 48h at 4°C	/	1-1-1-1-1 (1.0)	1	+
86	Entrecôte surgelée	Frozen beef trim	E. coli O157:H7 Ad489	Ground beef meat	Seeding 2 weeks at -20°C	/	1-0-1-2-4 (1.6)	1.6	+

Sample N°	Product (french name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g		
							Enumeration	Mean	
87	Effeillé de Charolais surgelé	Frozen beef trim	E. coli O157:H7 Ad489	Ground beef meat	Seeding 2 weeks at -20°C	/	1-0-1-2-4 (1.6)	1.6	+
243	Fines pousses de poireaux	Sprouts	E. coli O157:H7 Ad577	cattle feces	Seeding 48h at 4°C	/	2-3-3-3-0 (2.2)	2.2	-
244	Fines pousses de radis	Sprouts	E. coli O157:H7 Ad577	cattle feces	Seeding 48h at 4°C	/	2-3-3-3-0 (2.2)	2.2	+
245	Fines pousses de radis roses	Sprouts	E. coli O157:H7 Ad578	cattle feces	Seeding 48h at 4°C	/	2-1-3-5-1 (2.4)	2.4	+
246	Fines pousses de brocolis	Sprouts	E. coli O157:H7 Ad578	cattle feces	Seeding 48h at 4°C	/	2-1-3-5-1 (2.4)	2.4	-
247	Allalfa	Sprouts	E. coli O157:H7 Ad571	cattle feces	Seeding 48h at 4°C	/	1-1-4-3-1 (2.0)	2	-
248	Fines pousses de roquette	Sprouts	E. coli O157:H7 Ad571	cattle feces	Seeding 48h at 4°C	/	1-1-4-3-1 (2.0)	2	+
249	Fines pousses de betteraves rouges	Sprouts	E. coli O157:H7 Ad571	cattle feces	Seeding 48h at 4°C	/	1-1-4-3-1 (2.0)	2	+
250	Jeunes pousses d'épinards vrac	Baby leaves	E. coli O157:H7 Ad577	cattle feces	Seeding 48h at 4°C	/	2-3-3-3-0 (2.2)	2.2	+
251	Jeunes pousses de mesclum vrac	Baby leaves	E. coli O157:H7 Ad577	cattle feces	Seeding 48h at 4°C	/	2-3-3-3-0 (2.2)	2.2	-
252	Jeunes pousses de roquette vrac	Baby leaves	E. coli O157:H7 Ad578	cattle feces	Seeding 48h at 4°C	/	2-1-3-5-1 (2.4)	2.4	+
253	Mélange de jeunes pousses	Baby leaves	E. coli O157:H7 Ad571	cattle feces	Seeding 48h at 4°C	/	1-1-4-3-1 (2.0)	2	+
254	Chou rouge râpé	Garted red cubbage	E. coli O157:H7 Ad577	cattle feces	Seeding 48h at 4°C	/	2-3-3-3-0 (2.2)	2.2	+
255	Carottes râpées	Grated carrots	E. coli O157:H7 Ad578	cattle feces	Seeding 48h at 4°C	/	2-1-3-5-1 (2.4)	2.4	+
256	Mélange de crudités (carottes, chou blanc)	Vegetables mix	E. coli O157:H7 Ad578	cattle feces	Seeding 48h at 4°C	/	2-1-3-5-1 (2.4)	2.4	+
257	Crudités mélangées (carottes, chou blanc, céleri)	Vegetables mix	E. coli O157:H7 Ad571	cattle feces	Seeding 48h at 4°C	/	1-1-4-3-1 (2.0)	2	+

Sample N°	Product (french name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g		
							Enumeration	Mean	
258	Assiette saveur (chou blanc, frisée, courgette, poivron)	Vegetables mix	E. coli O157:H7 Ad571	cattle feces	Seeding 48h at 4°C	/	1-1-4-3-1 (2.0)	2	+
460	Steak haché 15% MG	Fresh ground beef	E. coli O157:H7 Ad487	Ground beef meat	Seeding 48h at 4°C	/	2-0-2-2-0 (1.2)	1.2	+
461	Steak	Fresh beef trim	E. coli O157:H7 Ad487	Ground beef meat	Seeding 48h at 4°C	/	2-0-2-2-0 (1.2)	1.2	+
462	Steak	Fresh beef trim	E. coli O157:H7 Ad563	Ground beef meat	Seeding 48h at 4°C	/	2-1-0-0-1 (0.8)	0.8	+
463	Steak haché 5% MG	Fresh ground beef	E. coli O157:H7 Ad563	Ground beef meat	Seeding 48h at 4°C	/	2-1-0-0-1 (0.8)	0.8	+
464	Poitrine de veau	Fresh Veal trim	E. coli O157:H7 Ad590	Ground beef meat	Seeding 48h at 4°C	/	1-2-1-1-0 (1.0)	1	+
465	Escalope de veau	Fresh Veal trim	E. coli O157:H7 Ad1071	Ground beef meat	Seeding 48h at 4°C	/	2-0-1-1-1 (1.0)	1	-
466	Pavé de veau	Fresh Veal trim	E. coli O157:H7 Ad487	Ground beef meat	Seeding 48h at 4°C	/	2-0-2-2-0 (1.2)	1.2	-
467	Pavé de rumsteck à l'échalotte	Seasoned beef trim	E. coli O157:H7 Ad487	Ground beef meat	Seeding 48h at 4°C	/	2-0-2-2-0 (1.2)	1.2	+
468	Pavé de rumsteck au poivre	Seasoned beef trim	E. coli O157:H7 Ad563	Ground beef meat	Seeding 48h at 4°C	/	2-1-0-0-1 (0.8)	0.8	+
469	Carpaccio au pistou	Seasoned beef meat	E. coli O157:H7 Ad590	Ground beef meat	Seeding 48h at 4°C	/	1-2-1-1-0 (1.0)	1	+
470	Carpaccio huile d'olive/basilic	Seasoned beef meat	E. coli O157:H7 Ad590	Ground beef meat	Seeding 48h at 4°C	/	1-2-1-1-0 (1.0)	1	-
471	Haché bolognaise	Seasoned ground beef	E. coli O157:H7 Ad590	Ground beef meat	Seeding 48h at 4°C	/	1-2-1-1-0 (1.0)	1	-
472	Haché bolognaise	Seasoned ground beef	E. coli O157:H7 Ad1071	Ground beef meat	Seeding 48h at 4°C	/	2-0-1-1-1 (1.0)	1	+
473	Haché bolognaise	Seasoned ground beef	E. coli O157:H7 Ad563	Ground beef meat	Seeding 48h at 4°C	/	2-1-0-0-1 (0.8)	0.8	+
474	Carpaccio aux olives	Seasoned beef meat	E. coli O157:H7 Ad1071	Ground beef meat	Seeding 48h at 4°C	/	2-0-1-1-1 (1.0)	1	+
475	Pavé de rumsteck à l'échalotte	Seasoned beef trim	E. coli O157:H7 Ad1071	Ground beef meat	Seeding 48h at 4°C	/	2-0-1-1-1 (1.0)	1	+
476	Pavé de rumsteck à l'échalotte	Seasoned beef trim	E. coli O157:H7 Ad1071	Ground beef meat	Seeding 48h at 4°C	/	2-0-1-1-1 (1.0)	1	+
477	Carpaccio aux olives	Seasoned beef meat	E. coli O157:H7 Ad590	Ground beef meat	Seeding 48h at 4°C	/	1-2-1-1-0 (1.0)	1	+
746	Chipolatas aux herbes	Sausages	E. coli O157:H7 Ad570	Environment	Seeding 48h at 4°C	/	2-1-1-3-3 (2.0)	2	+
747	Saucisse	Sausages	E. coli O157:H7 Ad570	Environment	Seeding 48h at 4°C	/	2-1-1-3-3 (2.0)	2	+

Sample N°	Product (french name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g		
							Enumeration	Mean	
748	Chipolatas	Sausages	E. coli O157:H7 Ad570	Environment	Seeding 48h at 4°C	/	2-1-1-3-3 (2.0)	2	+
749	Chipolatas	Sausages	E. coli O157:H7 Ad570	Environment	Seeding 48h at 4°C	/	2-1-1-3-3 (2.0)	2	+
785	Sauté de veau	Veal trim	E. coli O157:H7 Ad559	Ground beef meat	Seeding 48h at 4°C	/	2-2-0-1-1 (1.2)	1.2	+
786	Escalope de veau	Fresh veal trim	E. coli O157:H7 Ad560	Ground beef meat	Seeding 48h at 4°C	/	1-3-1-1-2 (1.6)	1.6	+
787	Pavé de veau	Fresh veal trim	E. coli O157:H7 Ad561	Ground beef meat	Seeding 48h at 4°C	/	3-1-0-2-4 (2.0)	2	+
788	Côtes de veau	Fresh veal trim	E. coli O157:H7 Ad559	Ground beef meat	Seeding 48h at 4°C	/	2-2-0-1-1 (1.2)	1.2	+
789	Pavé de rumsteck à l'échalotte	Seasoned beef trim	E. coli O157:H7 Ad560	Ground beef meat	Seeding 48h at 4°C	/	1-3-1-1-2 (1.6)	1.6	+
790	Haché bolognaise	Seasoned ground beef	E. coli O157:H7 Ad561	Ground beef meat	Seeding 48h at 4°C	/	3-1-0-2-4 (2.0)	2	+
791	Carpaccio basilic	Seasoned beef meat	E. coli O157:H7 Ad559	Ground beef meat	Seeding 48h at 4°C	/	2-2-0-1-1 (1.2)	1.2	+
792	Carpaccio pistou	Seasoned beef meat	E. coli O157:H7 Ad560	Ground beef meat	Seeding 48h at 4°C	/	1-3-1-1-2 (1.6)	1.6	+
793	Carpaccio noisette	Seasoned beef meat	E. coli O157:H7 Ad561	Ground beef meat	Seeding 48h at 4°C	/	3-1-0-2-4 (2.0)	2	+
794	Ciboulette	Chive	E. coli O157:H7 Ad572	cattle feces	Seeding 48h at 4°C	/	2-3-3-1-4 (2.6)	2.6	+
795	Basilic	Basil	E. coli O157:H7 Ad573	cattle feces	Seeding 48h at 4°C	/	1-1-1-1-1 (1.0)	1	+
796	Coriandre	Coriander	E. coli O157:H7 Ad574	cattle feces	Seeding 48h at 4°C	/	1-0-2-5-3 (2.2)	2.2	+
797	Persil	Parsley	E. coli O157:H7 Ad572	cattle feces	Seeding 48h at 4°C	/	2-3-3-1-4 (2.6)	2.6	+
798	Jeunes pousses	Baby leaves	E. coli O157:H7 Ad573	cattle feces	Seeding 48h at 4°C	/	1-1-1-1-1 (1.0)	1	+
799	Jeunes pousses	Baby leaves	E. coli O157:H7 Ad574	cattle feces	Seeding 48h at 4°C	/	1-0-2-5-3 (2.2)	2.2	+
800	Cresson	Cress	E. coli O157:H7 Ad572	cattle feces	Seeding 48h at 4°C	/	2-3-3-1-4 (2.6)	2.6	-
807	Mélange de jeunes pousses	Baby leaves	E. coli O157:H7 Ad573	cattle feces	Seeding 48h at 4°C	/	1-1-1-1-1 (1.0)	1	+
2943	Lomo	Dried cured meat	E. coli O157:H7 Ad567	Environment	Seeding 48h at 4°C	/	1-1-2-5-2 (2.2)	2.2	-
2944	Jambon sec	Cured ham	E. coli O157:H7 Ad567	Environment	Seeding 48h at 4°C	/	1-1-2-5-2 (2.2)	2.2	+
2945	Jambon serano	Cured ham	E. coli O157:H7 Ad567	Environment	Seeding 48h at 4°C	/	1-1-2-5-2 (2.2)	2.2	+
2946	Magret de canard	Dried cured meat	E. coli O157:H7 Ad555	Environment	Seeding 48h at 4°C	/	2-1-0-1-2 (1.2)	1.2	+
2947	Dinde séchée	Dried cured meat	E. coli O157:H7 Ad555	Environment	Seeding 48h at 4°C	/	2-1-0-1-2 (1.2)	1.2	+
2948	Viande séchée fermentée	Fermented meat	E. coli O157:H7 Ad686	Environment	Seeding 48h at 4°C	/	2-0-0-1-1 (0.8)	0.8	+
2949	Noix de jambon	Cured ham	E. coli O157:H7 Ad570	Environment	Seeding 48h at 4°C	/	4-2-2-3-1 (2.4)	2.4	+
2950	Salami	Salami	E. coli O157:H7 Ad567	Environment	Seeding 48h at 4°C	/	1-1-2-5-2 (2.2)	2.2	+

Sample N°	Product (french name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g		
							Enumeration	Mean	
2951	Chorizo	Chorizo	E. coli O157:H7 Ad567	Environment	Seeding 48h at 4°C	/	1-1-2-5-2 (2.2)	2.2	+
2952	Rosette	Low moisture sausage	E. coli O157:H7 Ad555	Environment	Seeding 48h at 4°C	/	2-1-0-1-2 (1.2)	1.2	+
2953	Rosette	Low moisture sausage	E. coli O157:H7 Ad686	Environment	Seeding 48h at 4°C	/	2-0-0-1-1 (0.8)	0.8	-
2954	Saucisson sec	Low moisture sausage	E. coli O157:H7 Ad686	Environment	Seeding 48h at 4°C	/	2-0-0-1-1 (0.8)	0.8	+
2955	Pavé au poivre vert	Low moisture sausage	E. coli O157:H7 Ad570	Environment	Seeding 48h at 4°C	/	4-2-2-3-1 (2.4)	2.4	+
2956	Salami	Salami	E. coli O157:H7 Ad569	Environment	Seeding 48h at 4°C	/	0-5-0-3-2 (2.0)	2	+
2957	Saucisson aux noisettes	Low moisture sausage	E. coli O157:H7 Ad569	Environment	Seeding 48h at 4°C	/	0-5-0-3-2 (2.0)	2	-
7569	Eau de rinçage (industrie végétaux)	Cleaning water (vegetables industry)	E. coli O157:H7 Ad574	cattle feces	Seeding 48h at 4°C	/	3-3-1-1-0	1.6	+
7570	Eau de rinçage (industrie végétaux)	Cleaning water (vegetables industry)	E. coli O157:H7 Ad578	cattle feces	Seeding 48h at 4°C	/	1-2-5-4-2	2.8	+
7571	Eau de process (industrie porcine)	Process water (vegetables industry)	E. coli O157:H7 Ad567	Environment	Seeding 48h at 4°C	/	2-2-6-3-3	3.2	-
7572	Déchets (industrie végétaux)	Residues (vegetables industry)	E. coli O157:H7 Ad574	cattle feces	Seeding 48h at 4°C	/	3-3-1-1-0	1.6	-
7573	Déchets (industrie végétaux)	Residues (vegetables industry)	E. coli O157:H7 Ad578	cattle feces	Seeding 48h at 4°C	/	1-2-5-4-2	2.8	+
7661	Lingette ustensiles (industrie végétaux)	Wipe (vegetables industry)	E. coli O157:H7 Ad572	cattle feces	Spiking HT 15min 56°C	0,4	4-1-1-0-4	2.0	+
7662	Lingette plats pesés (industrie végétaux)	Wipe (vegetables industry)	E. coli O157:H7 Ad573	cattle feces	Spiking HT 15min 56°C	0,5	1-1-4-5-2	2.6	+
7663	Lingette cutter (industrie végétaux)	Wipe (vegetables industry)	E. coli O157:H7 Ad572	cattle feces	Spiking HT 15min 56°C	0,4	4-1-1-0-4	2.0	+
7664	Lingette cutter (industrie végétaux)	Wipe (vegetables industry)	E. coli O157:H7 Ad573	cattle feces	Spiking HT 15min 56°C	0,5	1-1-4-5-2	2.6	+

Sample N°	Product (french name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g		
							Enumeration	Mean	
7667	Poussières industrie laitière	Dust from dairy industry	E. coli O157:H7 Ad572	cattle feces	Spiking HT 15min 56°C	0,4	4-1-1-0-4	2.0	+
7668	Poussières industrie laitière	Dust from dairy industry	E. coli O157:H7 Ad572	cattle feces	Spiking HT 15min 56°C	0,4	4-1-1-0-4	2.0	+
7669	Poussières industrie laitière	Dust from dairy industry	E. coli O157:H7 Ad573	cattle feces	Spiking HT 15min 56°C	0,5	1-1-4-5-2	2.6	+
7670	Poussières industrie laitière	Dust from dairy industry	E. coli O157:H7 Ad573	cattle feces	Spiking HT 15min 56°C	0,5	1-1-4-5-2	2.6	-
7773	Eau de rinçage (Charcuterie)	Cleaning water (delicatessen industry)	E. coli O157:H7 Ad554	Environment	Spiking pH4 72h	0,4	4-6-7-6-8	6.2	+
7774	Eau de rinçage (Charcuterie)	Cleaning water (delicatessen industry)	E. coli O157:H7 Ad568	Environment	Spiking pH4 72h	0,4	7-6-7-6-2	5.6	+
7775	Eau de rinçage (Charcuterie)	Cleaning water (delicatessen industry)	E. coli O157:H7 Ad2301	Environment	Spiking pH4 72h	0,4	5-5-0-3-10	4.6	+
7776	Eau de rinçage (Charcuterie)	Cleaning water (delicatessen industry)	E. coli O157:H7 Ad2301	Environment	Spiking pH4 72h	0,4	5-5-0-3-10	4.6	+
7777	Déchets (Charcuterie)	Residues (delicatessen industry)	E. coli O157:H7 Ad686	Environment	Seeding 48h 2-8°C	/	1-2-0-1-1	1.0	+
7778	Déchets (Charcuterie)	Residues (delicatessen industry)	E. coli O157:H7 Ad688	Environment	Seeding 48h 2-8°C	/	3-2-3-4-1	2.6	+
7779	Déchets (Charcuterie)	Residues (delicatessen industry)	E. coli O157:H7 Ad688	Environment	Seeding 48h 2-8°C	/	3-2-3-4-1	2.6	+

Sample N°	Product (french name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g		
							Enumeration	Mean	
7780	Déchets (Charcuterie)	Residues (delicatessen industry)	E. coli O157:H7 Ad685	Environment	Seeding 48h 2-8°C	/	3-2-4-2-5	3.2	+
7781	Déchets (Charcuterie)	Residues (delicatessen industry)	E. coli O157:H7 Ad685	Environment	Seeding 48h 2-8°C	/	3-2-4-2-5	3.2	+
7782	Eau de rinçage (industrie laitière)	Cleaning water (dairy industry)	E. coli O157:H7 Ad566	Environmental sample	Seeding 48h 2-8°C	/	1-3-2-1-2	1.8	+
7783	Eau de rinçage (industrie laitière)	Cleaning water (dairy industry)	E. coli O157:H7 Ad566	Environmental sample	Seeding 48h 2-8°C	/	1-3-2-1-2	1.8	+
7784	Eau de rinçage (industrie laitière)	Cleaning water (dairy industry)	E. coli O157:H7 Ad589	Environmental sample	Seeding 48h 2-8°C	/	2-1-1-4-1	1.8	+
7785	Eau de rinçage (industrie laitière)	Cleaning water (dairy industry)	E. coli O157:H7 Ad589	Environmental sample	Seeding 48h 2-8°C	/	2-1-1-4-1	1.8	+
7786	Lingette (charcuterie)	Wipe (delicatessen industry)	E. coli O157:H7 Ad554	Environment	Spiking pH4 72h	0,4	4-6-7-6-8	6.2	+
7787	Lingette (charcuterie)	Wipe (delicatessen industry)	E. coli O157:H7 Ad568	Environment	Spiking pH4 72h	0,4	7-6-7-6-2	5.6	+
7788	Lingette après désinfection (charcuterie)	Wipe after cleaning (delicatessen industry)	E. coli O157:H7 Ad569	Environment	Spiking pH4 72h	0,4	2-3-4-2-1	2.4	+
7789	Lingette après désinfection (charcuterie)	Wipe after cleaning (delicatessen industry)	E. coli O157:H7 Ad2301	Environment	Spiking pH4 72h	0,4	5-5-0-3-10	4.6	+
7790	Lingette après désinfection (charcuterie)	Wipe after cleaning (delicatessen industry)	E. coli O157:H7 Ad2301	Environment	Spiking pH4 72h	0,4	5-5-0-3-10	4.6	+
7791	Lingette (indutrie laitère)	Wipe (dairy industry)	E. coli O157:H7 Ad486	Beef	Spiking pH4 72h	0,4	4-3-3-2-5	3.4	+
7792	Lingette (indutrie laitère)	Wipe (dairy industry)	E. coli O157:H7 Ad564	Beef	Spiking pH4 72h	0,4	3-4-9-3-4	4.6	+



Sample N°	Product (french name)	Product	Artificial contaminations (spiking protocol)						Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g		
							Enumeration	Mean	
7793	Lingette après désinfection (industrie laitière)	Wipe after cleaning (dairy industry)	E. coli O157:H7 Ad486	Beef	Spiking pH4 72h	0,4	4-3-3-2-5	3.4	+
7794	Lingette après désinfection (industrie laitière)	Wipe after cleaning (dairy industry)	E. coli O157:H7 Ad486	Beef	Spiking pH4 72h	0,4	4-3-3-2-5	3.4	+
7795	Lingette après désinfection (industrie laitière)	Wipe after cleaning (dairy industry)	E. coli O157:H7 Ad564	Beef	Spiking pH4 72h	0,4	3-4-9-3-4	4.6	+

Appendix 4 - Sensitivity study: raw data

Page 75: results taking into account all the confirmatory tests

Page 99: detailed results of the confirmatory tests

Results Taking into account all the confirmatory tests

GENERAL PROTOCOL – FRESH AND FROZEN RAW MEATS																															
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654♦					Alternative method: GENE-UP <i>E. coli</i> O57:H7																	Category	Type				
				IMS 6h				IMS 24h				Result	BPW 18h at 41.5°C						BPW 18h at 41.5°C + 72h at 2-8°C												
													PCR			Confirmation final result	Final result 18h	Agreement 18h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result			Final result 72h		Agreement 72h	
				Cp	Tm	Result	Cp	Tm	Result	Cp	Tm		Result	Cp	Tm				Result	BPW	Lysate	BPW	Lysate								
2015	7708	Manchette boeuf	Fresh beef trim	st	-	-	-	-	0	0	-	-	-	NA										0	0	1	a				
2015	7709	Steak haché	Fresh ground beef	st	-	st	-	-	26.11	61.61	+	+	+	PD	26.97	61.3	+	25.56	61.5	+	+	+	+	PD	PD	1	a				
2015	7710	Collier d'agneau	Fresh lamb meat	+p	+p	/	/	+	23.67	61.62	+	+	+	PA	24.47	61.38	+	23.97	61.03	+	+	+	+	PA	PA	1	a				
2015	7711	Poitrine de mouton congelée	Fresh lamb meat	+p	+p	/	/	+	28.36	61.21	+	+	+	PA	27.97	61.34	+	28.17	61.18	+	+	+	+	PA	PA	1	a				
2015	7712	Rôti de jambon	Fresh pork meat	st	st	st	st	-	23.72	61.2	+	+	+	PD	22.54	61.29	+	22.72	61.15	+	+	+	+	PD	PD	1	a				
2016	460	Steak haché 15% MG	Fresh ground beef	+M	+1/2	/	/	+	28.7	61.52	+	+	+	PA	29	61.67	+	28.57	61.76	+	+	+	+	PA	PA	1	a				
2016	461	Steak	Fresh beef trim	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	1	a				
2016	462	Steak	Fresh beef trim	+p	+p	/	/	+	22.51	61.46	+	+	+	PA	22.86	61.5	+	22.23	61.88	+	+	+	+	PA	PA	1	a				
2016	463	Steak haché 5% MG	Fresh ground beef	st	-	st	-	-	25.42	61.41	+	+	+	PD	24.74	61.54	+	24.29	61.74	+	+	+	+	PD	PD	1	a				
2016	464	Poitrine de veau	Fresh Veal trim	+p	+M	/	/	+	28.08	61.39	+	+	+	PA	28.39	61.57	+	28.82	61.82	+	+	+	+	PA	PA	1	a				
2016	465	Escalope de veau	Fresh Veal trim	st	-	-	-	-	0	0	-	-	-	NA										0	0	1	a				
2016	466	Pavé de veau	Fresh Veal trim	st	-	st	-	-	0	0	-	-	-	NA										0	0	1	a				
2016	785	Sauté de veau	Veal trim	+p	+M	/	/	+	28.43	61.56	+	+	+	PA	27.49	61.39	+	26.78	61.18	+	+	+	+	PA	PA	1	a				
2016	786	Escalope de veau	Fresh veal trim	st	-	st	-	-	34.6	61.23	+	+	+	PD	40	59.37	+	32.85	61.56	+	-	-	-	PDFP(alt)	PDFP(alt)	1	a				
2016	787	Pavé de veau	Fresh veal trim	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	1	a				
2016	788	Côtes de veau	Fresh veal trim	+p	+p	/	/	+	30.49	61.62	+	+	+	PA	30.66	61.17	+	29.73	61.37	+	+	+	+	PA	PA	1	a				
2016	1698	Côte d'agneau	Fresh lamb meat	st	-	-	-	-	0	0	-	-	-	NA										0	0	1	a				
2016	1699	Steak de bœuf	Fresh beef trim	st	-	-	-	-	0	0	-	-	-	NA										0	0	1	a				
2016	1700	Bavette d'aloyau	Fresh beef trim	st	-	st	-	-	0	0	-	-	-	NA										0	0	1	a				
2016	1701	Gigot d'agneau	Fresh lamb meat	st	-	-	-	-	0	0	-	-	-	NA										0	0	1	a				
2016	2922	Steak haché 15% MG	Ground beef	st	st	-	-	-	0	0	-	-	-	NA										0	0	1	a				
2016	2923	Steak haché 15% MG	Ground beef	st	-	st	-	-	0	0	-	-	-	NA										0	0	1	a				
2016	2924	Steak haché 15% MG	Ground beef	st	st	st	-	-	0	0	-	-	-	NA										0	0	1	a				
2015	7318	Veau haché surgelé	Frozen ground veal	+p	+p	/	/	+	25.38	61.33	+	+	+	PA	25.49	61.74	+	24.58	61.5	+	+	+	+	PA	PA	1	b				
2015	7319	Sauté de veau surgelé	Frozen veal trim	st	st	-	-	-	25.17	61.5	+	+	+	PD	26	61.49	+	26.52	61.36	+	+	+	+	PD	PD	1	b				
2015	7320	Paupiettes de veau surgelées	Frozen veal trim	+p	+p	/	/	+	23.78	61.55	+	+	+	PA	24.56	61.52	+	23.42	61.34	+	+	+	+	PA	PA	1	b				
2015	7321	Carré d'agneau surgelé	Frozen lamb meat	st	st	+p	+p	+	21.76	61.54	+	+	+	PA	22.39	61.51	+	21.95	61.18	+	+	+	+	PA	PA	1	b				
2015	7322	Carré d'agneau surgelé	Frozen lamb meat	+p	+p	/	/	+	21.43	61.53	+	+	+	PA	21.99	61.52	+	21.64	61.17	+	+	+	+	PA	PA	1	b				
2015	7323	Souris d'agneau surgelée	Frozen lamb meat	st	st	-	-	-	24.64	61.48	+	+	+	PD	24.84	61.54	+	24.85	61.31	+	+	+	+	PD	PD	1	b				
2015	7324	Steak haché bio surgelé	Frozen ground beef	st	st	-	-	-	24.17	61.4	+	+	+	PD	25.07	61.37	+	24.61	61.43	+	+	+	+	PD	PD	1	b				
2015	7325	Steak haché façon bouchère surgelé	Frozen ground beef	+p	+p	+p	+p	+	25.99	61.61	+	+	+	PA	27.12	61.6	+	25	61.25	+	+	+	+	PA	PA	1	b				
2015	7326	Viande de boeuf à pot au feu	Frozen beef trim	+p	+p	+p	+p	+	22.62	61.64	+	+	+	PA	22.77	61.55	+	22.06	61.57	+	+	+	+	PA	PA	1	b				
2016	86	Entrecôte surgelée	Frozen beef trim	+p	+p	/	/	+	21.73	61.4	+	+	+	PA	24.69	54.13	+	24.08	61.22	+	+	+	+	PA	PA	1	b				
2016	87	Effeillé de Charolais surgelé	Frozen beef trim	+p	+p	/	/	+	22.84	61.39	+	+	+	PA	23.4	61.27	+	23.3	61.39	+	+	+	+	PA	PA	1	b				
2016	1702	Viande d'agneau surgelée	Frozen lamb meat	st	st	st	-	-	0	0	-	-	-	NA										0	0	1	b				

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

GENERAL PROTOCOL – FRESH AND FROZEN RAW MEATS																												
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654♦					Alternative method: GENE-UP <i>E. coli</i> O57:H7																	Category	Type	
				IMS 6h		IMS 24h		Result	BPW 18h at 41.5°C						BPW 18h at 41.5°C + 72h at 2-8°C													
									PCR			Confirmation final result	Final result 18h	Agreement 18h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h				
									Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		BPW	Lysate	BPW	Lysate			
				CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157																					
2016	1703	Côte d'agneau surgelée	Frozen lamb meat	st	st	st	st	-	0	0	-	-	-	NA										0	0	1	b	
2016	1704	Bavette d'ailoyau surgelée	Frozen beef trim	st	st	st	-	-	0	0	-	-	-	NA										0	0	1	b	
2016	1705	Steak haché surgelé	Frozen ground beef	st	st	st	-	-	0	0	-	-	-	NA										0	0	1	b	
2016	1706	Tournedos surgelé	Frozen beef trim	st	-	st	-	-	0	0	-	-	-	NA										0	0	1	b	
2016	1707	Haché de bœuf surgelé	Frozen ground beef	st	-	st	-	-	0	0	-	-	-	NA										0	0	1	b	
2016	1708	Haché de veau surgelé	Frozen ground beef	st	-	-	-	-	0	0	-	-	-	NA										0	0	1	b	
2016	1709	Paupiettes de veau surgelées	Frozen veal meat	st	st	st	-	-	0	0	-	-	-	NA										0	0	1	b	
2016	1710	Escalope de veau	Frozen veal meat	st	st	st	st	-	0	0	-	-	-	NA										0	0	1	b	
2016	2939	Sauté de veau surgelé	Frozen veal meat	st	-	st	st	-	0	0	-	-	-	NA										0	0	1	b	
2016	467	Pavé de rumsteck à l'échalotte	Seasoned beef trim	st	st	st	-	-	34.75	61.23	+	+	+	PD	34.13	61.84	+	0/40/0	0/61,08/0	-/+/-	+	+	-	PD	NA _{FN(alt)}	1	c	
2016	468	Pavé de rumsteck au poivre	Seasoned beef trim	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	1	c	
2016	469	Carpaccio au pistou	Seasoned beef meat	+p	+p	/	/	+	20.66	61.24	+	+	+	PA	21.82	61.49	+	22.04	61.11	+	+	+	+	PA	PA	1	c	
2016	470	Carpaccio huile d'olive/basilic	Seasoned beef meat	st	st	st	-	-	0	0	-	-	-	NA										0	0	1	c	
2016	471	Haché bolognaise	Seasoned ground beef	st	-	-	-	-	0	0	-	-	-	NA										0	0	1	c	
2016	472	Haché bolognaise	Seasoned ground beef	+p	+M	/	/	+	28.87	61.13	+	+	+	PA	29.68	61.72	+	29.85	61.29	+	+	+	+	PA	PA	1	c	
2016	473	Haché bolognaise	Seasoned ground beef	+p	+M	/	/	+	27.51	61.43	+	+	+	PA	28.34	61.73	+	27.9	61.25	+	+	+	+	PA	PA	1	c	
2016	474	Carpaccio aux olives	Seasoned beef meat	+p	+p	/	/	+	21.71	61.61	+	+	+	PA	23.9	61.53	+	23.47	61.4	+	+	+	+	PA	PA	1	c	
2016	475	Pavé de rumsteck à l'échalotte	Seasoned beef trim	st	st	+p	+(3)	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	1	c	
2016	476	Pavé de rumsteck à l'échalotte	Seasoned beef trim	+p	+M	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	1	c	
2016	477	Carpaccio aux olives	Seasoned beef meat	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	1	c	
2016	789	Pavé de rumsteck à l'échalotte	Seasoned beef trim	st	-	st	-	-	21.82	61.58	+	+	+	PD	22.48	61.71	+	20.94	61.44	+	+	+	+	PD	PD	1	c	
2016	790	Haché bolognaise	Seasoned ground beef	+p	+p	/	/	+	30.58	61.57	+	+	+	PA	30.73	61.49	+	29.86	61.4	+	+	+	+	PA	PA	1	c	
2016	791	Carpaccio basilic	Seasoned beef meat	st	st	st	st	-	20.63	61.22	+	+	+	PD	21.49	61.47	+	19.62	61.21	+	+	+	+	PD	PD	1	c	
2016	792	Carpaccio pistou	Seasoned beef meat	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	1	c	
2016	793	Carpaccio noisettes	Seasoned beef meat	+p	+p	/	/	+	22.08	61.17	+	+	+	PA	22.21	61.33	+	24.57	61	+	+	+	+	PA	PA	1	c	
2016	1711	Carpaccio pistou	Seasoned beef meat	st	st	st	-	-	0	0	-	-	-	NA										0	0	1	c	
2016	1712	Carpaccio noisettes	Seasoned beef meat	st	st	st	-	-	0	0	-	-	-	NA										0	0	1	c	
2016	1713	Carpaccio	Seasoned beef meat	st	st	st	st	-	0	0	-	-	-	NA										0	0	1	c	
2016	1714	Rumsteak à l'échalotte	Seasoned beef trim	st	-	st	-	-	0	0	-	-	-	NA										0	0	1	c	



GENERAL PROTOCOL – FRESH AND FROZEN RAW MEATS																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654♦					Alternative method: GENE-UP <i>E. coli</i> O57:H7																Category	Type	
				IMS 6h		IMS 24h		Result	BPW 18h at 41.5°C						BPW 18h at 41.5°C + 72h at 2-8°C												
									PCR			Confirmation final result	Final result 18h	Agreement 18h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h			
									Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		BPW	Lysate	BPW			Lysate
				CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157		Cp	Tm	Result	Cp	Tm	Result	Cp	Tm	Result	BPW	Lysate	BPW	Lysate						
2016	1715	Haché bolognaise	Seasoned ground beef	st	-	-	-	-	0	0	-	-	-	NA									0	0	1	c	
2016	2936	Carpaccio au pistou surgelé	Frozen seasoned meat	st	-	st	-	-	0	0	-	-	-	NA									0	0	1	c	
2016	2937	Carpaccio olives/basilic surgelé	Frozen seasoned meat	st	st	st	-	-	0	0	-	-	-	NA									0	0	1	c	
2016	2938	Pavé de bœuf mariné surgelé	Frozen seasoned meat	st	st	st	-	-	0	0	-	-	-	NA									0	0	1	c	

GENERAL PROTOCOL – CURED AND FERMENTATED MEATS																												
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654*					Alternative method: GENE-UP <i>E. coli</i> O57:H7																	Category	Type	
				IMS 6h		IMS 24h		Result	BPW 18h at 41.5°C						BPW 18h at 41.5°C + 72h at 2-8°C													
									PCR			Confirmation final result	Final result 18h	Agreement 18h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h				
				CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157		Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		BPW	Lysate	BPW	Lysate			
2015	7714	Merguez	Merguez	+p	+p	/	/	+	29.4	61.6	+	+	+	PA	29.18	61.3	+	30.05	61.13	+	+	+	+	PA	PA	2	a	
2015	7715	Chipolatas	Sausages	st	st	-	-	-	0	0	-	-	-	NA	0	0	-	0	0	-	-	-	-	NA	NA	2	a	
2015	7716	Chipolatas	Sausages	+p	+p	/	/	+	24.11	61.38	+	+	+	PA	23.42	61.64	+	23.35	61.52	+	+	+	+	PA	PA	2	a	
2015	7717	Chipolatas	Sausages	+p	+p	/	/	+	30.2	61.27	+	+	+	PA	29.89	61.22	+	30.61	61.67	+	+	+	+	PA	PA	2	a	
2015	7718	Saucisse	Sausages	+p	+M	/	/	+	24.59	61.48	+	+	+	PA	23.64	61.4	+	21.41	61.54	+	+	+	+	PA	PA	2	a	
2015	7719	Saucisse	Sausages	+M	+1/2	/	/	+	28.51	61.53	+	+	+	PA	28.45	61.27	+	27.69	61.76	+	+	+	+	PA	PA	2	a	
2015	7720	Saucisse	Sausages	+p	+m	/	/	+	30.51	61.44	+	+	+	PA	29.98	61.28	+	31.18	61.53	+	+	+	+	PA	PA	2	a	
2015	7721	Saucisse	Sausages	+p	+p	/	/	+	23.09	61.43	+	+	+	PA	22.71	61.42	+	24.82	61.48	+	+	+	+	PA	PA	2	a	
2016	746	Chipolatas aux herbes	Sausages	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	2	a	
2016	747	Saucisse	Sausages	st	st	-	-	-	30.93	61.24	+	+	+	PD	29.77	61.37	+	29.98	61.18	+	+	+	+	PD	PD	2	a	
2016	748	Chipolatas	Sausages	+p	+M	/	/	+	23.74	61.65	+	+	+	PA	24.52	61.39	+	24.67	61.56	+	+	+	+	PA	PA	2	a	
2016	749	Chipolatas	Sausages	+p	+M	/	/	+	28.72	61.73	+	+	+	PA	30.02	61.51	+	29.67	61.74	+	+	+	+	PA	PA	2	a	
2016	2925	Merguez	Merguez	st	st	st	-	-	0	0	-	-	-	NA									0	0	2	a		
2016	2926	Chipolata	Sausages	st	st	-	-	-	0	0	-	-	-	NA									0	0	2	a		
2016	2927	Merguez	Merguez	st	st	st	-	-	0	0	-	-	-	NA									0	0	2	a		
2016	2928	Saucisse nature	Sausages	st	-	-	-	-	0	0	-	-	-	NA									0	0	2	a		
2016	2929	Chair à saucisse	Sausages	st	-	st	-	-	0	0	-	-	-	NA									0	0	2	a		
2016	2930	Chipolata	Sausages	st	-	st	-	-	0	0	-	-	-	NA									0	0	2	a		
2016	2931	Merguez	Merguez	st	st	st	-	-	0	0	-	-	-	NA									0	0	2	a		
2016	2932	Jarret de porc saumuré	Cured meat	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	a		
2016	2933	Médallions de porc saumuré	Cured meat	st	st	st	-	-	0	0	-	-	-	NA									0	0	2	a		
2015	7713	Coppa	Coppa	+p	+p	/	/	+	32.11	61.3	+	+	+	PA	32.75	61.36	+	32.86	61.09	+	+	+	+	PA	PA	2	b	
2016	78	Jambon sec	Low moisture ham	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	2	b	
2016	79	Jambon sec	Low moisture ham	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	2	b	
2016	80	Bacon fumé	Smoked bacon	+p	+p	/	/	+	21.71	61.57	+	+	+	PA	21.42	61.5	+	24.14	61.38	+	+	+	+	PA	PA	2	b	
2016	81	Bacon fumé	Bacon	st	st	st	st	-	27.04	61.45	+	+	+	PD	26.6	61.55	+	29.79	61.34	+	+	+	+	PD	PD	2	b	
2016	2943	Lomo	Dried cured meat	st	st	st	-	-	0	0	-	-	-	NA									0	0	2	b		
2016	2944	Jambon sec	Cured ham	st	st	st	st	-	24.5	61.48	+	+	+	PD	24.87	61.5	+	23.05	61.49	+	+	+	+	PD	PD	2	b	
2016	2945	Jambon serano	Cured ham	st	st	st	st	-	26.72	61.42	+	+	+	PD	27.64	61.32	+	25.59	61.48	+	+	+	+	PD	PD	2	b	
2016	2946	Magret de canard	Dried cured meat	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	2	b	
2016	2947	Dinde séchée	Dried cured meat	st	st	st	st	-	25.94	61.38	+	+	+	PD	25.46	61.13	+	23.88	60.92	+	+	+	+	PD	PD	2	b	
2016	2949	Noix de jambon	Cured ham	st	st	st	st	-	26.49	61.26	+	+	+	PD	25.01	61.33	+	26.1	61.58	+	+	+	+	PD	PD	2	b	
2016	2958	Dinde séchée	Dried cured meat	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	b		
2016	2959	Jambon serano	Cured ham	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	b		
2016	2960	Jambon sec italien	Cured ham	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	b		
2016	2961	Viande séchée	Low moisture meat	st	st	st	-	-	0	0	-	-	-	NA									0	0	2	b		
2016	3762	Viande séchée fermentée	Fermented dried meat	st	st	st	-	-	0	0	-	-	-	NA									0	0	2	b		
2016	3763	Coppa	Coppa	st	st	st	-	-	0	0	-	-	-	NA									0	0	2	b		
2016	3764	Viande séchée de bœuf	Dried beef meat	st	st	st	-	-	0	0	-	-	-	NA									0	0	2	b		
2016	3765	Viande séchée fermentée	Fermented dried meat	st	st	st	-	-	0	0	-	-	-	NA									0	0	2	b		
2016	3766	Jambon sec	Cured ham	st	st	-	-	-	0	0	-	-	-	NA									0	0	2	b		
2016	82	Salami	Salami	st	st	st	st	-	23.67	61.47	+	+	+	PD	23.58	61.3	+	26.49	61.49	+	+	+	+	PD	PD	2	c	
2016	83	Salami	Salami	+(1)	+(3)	+p	+p	+	24.65	61.46	+	+	+	PA	25.07	61.53	+	25.05	61.48	+	+	+	+	PA	PA	2	c	

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

GENERAL PROTOCOL – CURED AND FERMENTATED MEATS																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654♦					Alternative method: GENE-UP <i>E. coli</i> O57:H7																	Category	Type
				IMS 6h		IMS 24h		Result	BPW 18h at 41.5°C						BPW 18h at 41.5°C + 72h at 2-8°C												
									PCR			Confirmation final result	Final result 18h	Agreement 18h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h			
				Cp	Tm	Result	Cp		Tm	Result	Cp				Tm	Result	Cp	Tm	Result	BPW		Lysate	BPW	Lysate			
2016	84	Rosette	Low moisture sausage	st	st	+p	+p	+	30.66	61.11	+	+	+	PA	28.57	61.27	+	31.9	61.58	+	+	+	+	PA	PA	2	c
2016	85	Saucisson sec	Low moisture sausage	+p	+p	/	/	+	25.08	61.42	+	+	+	PA	25.46	61.6	+	25.46	61.68	+	+	+	+	PA	PA	2	c
2016	2948	Viande séchée fermentée	Fermented meat	st	st	st	st	-	26.06	61.22	+	+	+	PD	27.65	61.3	+	27.81	61.02	+	+	+	+	PD	PD	2	c
2016	2950	Salami	Salami	+p	+p	/	/	+	26.16	61.53	+	+	+	PA	24.8	61.28	+	26.16	61.58	+	+	+	+	PA	PA	2	c
2016	2951	Chorizo	Chorizo	st	st	st	st	-	24.41	61.24	+	+	+	PD	24.82	61.36	+	24.05	61.48	+	+	+	+	PD	PD	2	c
2016	2952	Rosette	Low moisture sausage	st	st	st	st	-	25.67	61.56	+	+	+	PD	25.53	61.32	+	24.74	61.58	+	+	+	+	PD	PD	2	c
2016	2953	Rosette	Low moisture sausage	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	c	
2016	2954	Saucisson sec	Low moisture sausage	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	2	c
2016	2955	Pavé au poivre vert	Low moisture sausage	+p	+p	/	/	+	24.2	61.66	+	+	+	PA	24.39	61.45	+	23.46	61.54	+	+	+	+	PA	PA	2	c
2016	2956	Salami	Salami	st	st	st	st	-	25.35	61.72	+	+	+	PD	25.71	61.05	+	24.65	61.45	+	+	+	+	PD	PD	2	c
2016	2957	Saucisson au noisettes	Low moisture sausage	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	c	
2016	2962	Salami	Salami	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	c	
2016	2963	Chorizo	Chorizo	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	c	
2016	2964	Saucisson sec	Low moisture sausage	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	c	
2016	2965	Rosette	Low moisture sausage	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	c	
2016	2966	Pavé au poivre vert	Low moisture sausage	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	c	
2016	2967	Rosette	Low moisture sausage	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	c	
2016	2968	Saucisson au noisettes	Low moisture sausage	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	c	
2016	2969	Salami	Salami	st	st	st	st	-	0	0	-	-	-	NA									0	0	2	c	

SPECIFIC PROTOCOL ① - RAW MILK AND RAW MILK CHEESES																												
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 16654*					Alternative method: GENE- UP <i>E. coli</i> O57:H7																Category	Type		
				IMS 6h		IMS 24h		Result	BPW + acriflavin 20h at 41.5°C						BPW 20h at 41.5°C + 72h at 2-8°C													
									PCR			Confirmation final result	Final result 20h	Agreement 20h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h				
									Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		BPW	Lysate	BPW	Lysate			
2016	864	Lait cru de brebis	Raw ewe milk	+p	+p	/	/	+	21.17	61.71	+	+	+	PA	20.86	61.72	+	20.53	61.83	+	+	+	PA	PA	3	a		
2016	865	Lait cru de brebis	Raw ewe milk	+p	+m	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	ND	ND	3	a		
2016	866	Lait cru de brebis	Raw ewe milk	+p	+1/2	/	/	+	21.56	61.65	+	+	+	PA	20.8	61.74	+	20.94	61.63	+	+	+	PA	PA	3	a		
2016	867	Lait cru de brebis	Raw ewe milk	st	st	st	st	-	21.56	61.58	+	+	+	PD	20.99	61.7	+	21.39	61.75	+	+	+	PD	PD	3	a		
2016	868	Lait cru de vache	Raw cow milk	+p	+p	/	/	+	21.93	61.65	+	+	+	PA	20.68	61.7	+	21.82	61.46	+	+	+	PA	PA	3	a		
2016	1320	Lait cru de brebis	Raw ewe milk	+1/2d (indol -)	+d(2) (indol-)	-	-	-	0	0	-	-	-	NA									0	0	3	a		
2016	1321	Lait cru de brebis	Raw ewe milk	+m	+m	/	/	+	30.63	61.67	+	+	+	PA	30.93	61.71	+	30.75	61.44	+	+	+	PA	PA	3	a		
2016	1322	Lait cru de vache	Raw cow milk	+d(3) (indol -)	-	-	-	-	29.29	61.84	+	+	+	PD	29.69	61.42	+	29.74	61.25	+	+	+	PD	PD	3	a		
2016	1334	Lait cru de vache	Raw cow milk	-	+md (latex -)	-	-	-	0	0	-	-	-	NA									0	0	3	a		
2016	1335	Lait cru de vache	Raw cow milk	+M	+1/2	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	ND	ND	3	a		
2016	1336	Lait cru de vache	Raw cow milk	+1/2d (indol -)	+d(2) (indol-)	-	-	-	32.76	61.71	+	+	+	PD	33.04	61.47	+	34.52	61.17	+	+	+	PD	PD	3	a		
2016	1341	Lait cru de vache	Raw cow milk	st	-	-	-	-	0	0	-	-	-	NA									0	0	3	a		
2016	1342	Lait cru de vache	Raw cow milk	-	-	-	-	-	0	0	-	-	-	NA									0	0	3	a		
2016	1770	Lait cru de vache	Raw cow milk	+m (indol -)	+m (latex -)	+m (indol -)	+m (latex -)	-	0	0	-	-	-	NA	0	0	-	0	0	-	-	-	NA	NA	3	a		
2016	1771	Lait cru de vache	Raw cow milk	+m	+m	+m	+m	+	31.97	61.76	+	+	+	PA	35.49	61.56	+	32.81	61.53	+	+	+	PA	PA	3	a		
2016	1781	Lait cru de vache	Raw cow milk	st	-	-	-	-	0	0	-	-	-	NA									0	0	3	a		
2016	1782	Lait cru de vache	Raw cow milk	st	-	-	-	-	0	0	-	-	-	NA									0	0	3	a		
2016	1783	Lait cru de vache	Raw cow milk	st	-	st	-	-	0	0	-	-	-	NA									0	0	3	a		
2016	1784	Lait cru de vache	Raw cow milk	st	-	st	-	-	0	0	-	-	-	NA									0	0	3	a		
2016	1785	Lait cru de vache	Raw cow milk	st	-	st	-	-	0	0	-	-	-	NA									0	0	3	a		
2016	1786	Lait cru de vache	Raw cow milk	st	-	-	+md(indol -)	-	0	0	-	-	-	NA									0	0	3	a		
2016	869	Neufchâtel	Raw cow milk cheese	+p	+m	/	/	+	34.44	61.13	+	+	+	PA	34.86	61.47	+	36.19	61.24	+	+	+	PA	PA	3	b		
2016	870	Camembert	Raw cow milk cheese	-	-	+Md	+md	+	40	55.96	-	-	-	ND	40	55.71	-	40	55.84	-	-	-	ND	ND	3	b		
2016	871	Brie de Meaux	Raw cow milk cheese	+p	+1/2	/	/	+	37.06	61.71	+	+	+	PA	40	61.48	+	40	61.36	+	+	+	PA	PA	3	b		
2016	872	Roquefort	Raw Ewe milk cheese	st	st	st	-	-	0	0	-	-	-	NA									0	0	3	b		
2016	874	Rocamadour	Raw goat milk cheese	+m	-	+Md	+1/2	+	0	0	-	-	-	ND	34,81/34,47/34,88	61,56/61,77/61,76	+ / + / +	0	0	-	-	-	PA _{FP(alt)}	ND	3	b		

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

SPECIFIC PROTOCOL ① - RAW MILK AND RAW MILK CHEESES																												
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 16654*					Alternative method: GENE- UP <i>E. coli</i> O57:H7																Category	Type		
				IMS 6h		IMS 24h		Result	BPW + acriflavin 20h at 41.5°C						BPW 20h at 41.5°C + 72h at 2-8°C													
									PCR			Confirmation final result	Final resul t 20h	Agreemen t 20h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h				
									Cp	Tm	Resul t				Cp	Tm	Resul t	Cp	Tm	Resul t		BPW	Lysat e	BPW			Lysate	
2016	875	Crottin de chèvre	Raw goat milk cheese	+p	+m	/	/	+	33.75	61.5	+	+	+	PA	32.67	61.55	+	31.83	61.74	+	+	+	PA	PA	3	b		
2016	876	Selles-sur-cher	Raw goat milk cheese	+p	+M	/	/	+	27.37	61.61	+	+	+	PA	26.58	61.57	+	25.97	61.93	+	+	+	PA	PA	3	b		
2016	1323	Picodon	Raw goat milk cheese	+p	+M	/	/	+	31.85	61.35	+	+	+	PA	31.41	61.45	+	31.51	61.25	+	+	+	PA	PA	3	b		
2016	1324	Coulomier	Raw cow milk cheese	st	+d (latex -)	-	-	-	0	0	-	-	-	NA									0	0	3	b		
2016	1326	Chabichou	Raw goat milk cheese	st	st	st	-	-	27.54	61.52	+	+	+	PD	28.43	61.38	+	27.86	60.96	+	+	+	PD	PD	3	b		
2016	1327	Sainte Maure	Raw goat milk cheese	+p	+M	/	/	+	33.86	61.78	+	+	+	PA	33.7	61.64	+	33.81	61.45	+	+	+	PA	PA	3	b		
2016	1765	Camembert	Raw cow milk cheese	-	-	-	-	-	0	0	-	-	-	NA									0	0	3	b		
2016	1766	Coulommier	Raw cow milk cheese	st	-	-	-	-	0	0	-	-	-	NA									0	0	3	b		
2016	1767	Camembert	Raw cow milk cheese	-	-	-	-	-	0	0	-	-	-	NA									0	0	3	b		
2016	1768	Neufchâtel	Raw cow milk cheese	-	-	st	-	-	0	0	-	-	-	NA									0	0	3	b		
2016	1775	Chabichou	Raw goat milk cheese	st	-	st	-	-	0	0	-	-	-	NA									0	0	3	b		
2016	1776	Roquefort	Raw Ewe milk cheese	st	st	st	-	-	0	0	-	-	-	NA									0	0	3	b		
2016	1778	Brie de Meaux	Raw cow milk cheese	st	-	st	-	-	0	0	-	-	-	NA									0	0	3	b		
2016	1779	Selles-sur-cher	Raw cow milk cheese	st	-	st	-	-	0	0	-	-	-	NA									0	0	3	b		
2016	1780	Rocamadour	Raw goat milk cheese	-	-	-	-	-	0	0	-	-	-	NA									0	0	3	b		
2016	2940	Roquefort	Raw Ewe milk cheese	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	ND	ND	3	b		
2016	2942	Rocamadour	Raw goat milk cheese	+p(10)	+m/+	+M	+m	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	ND	ND	3	b		
2016	873	Reblochon	Raw cow milk cheese	-	-	-	-	-	0	0	-	-	-	NA									0	0	3	c		
2016	877	Cantal entre deux	Raw cow milk cheese	st	-	st	+1/2d (latex -)	-	33.73	61.3	+	+	+	PD	32.76	61.54	+	32.09	61.81	+	+	+	PD	PD	3	c		
2016	878	Tomme de montagne	Raw cow milk cheese	-	-	-	-	-	0	0	-	-	-	NA									0	0	3	c		
2016	879	Saint Nectaire	Raw cow milk cheese	+(7)	+m/+	+Md	+M	+	33.67	61.43	+	+	+	PA	33.58	61.7	+	32.2	61.5	+	+	+	PA	PA	3	c		
2016	880	Bethmale	Raw cow milk cheese	+M	+m	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	ND	ND	3	c		
2016	881	Comté	Raw cow milk cheese	st	st	st	st	-	0	0	-	-	-	NA									0	0	3	c		
2016	882	Emmental	Raw cow milk cheese	+p	+p	/	/	+	24.51	61.37	+	+	+	PA	24.59	61.38	+	25.07	61.51	+	+	+	PA	PA	3	c		
2016	884	Raclette	Raw cow milk cheese	+M	+m	/	/	+	34,51/ 0/0	61,47/ 0/0	+/-/-	+	+	PA	0/0/0	0/0/0	-/-/-	0/0/0	0/0/0	-/-/-	+	-	-	ND _{FN(alt)}	ND _{FN(alt)}	3	c	



SPECIFIC PROTOCOL ① - RAW MILK AND RAW MILK CHEESES																												
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 16654*					Alternative method: GENE- UP <i>E. coli</i> O57:H7																	Category	Type	
				IMS 6h		IMS 24h		Result	BPW + acriflavin 20h at 41.5°C						BPW 20h at 41.5°C + 72h at 2-8°C													
									PCR			Confirmation final result	Final resul t 20h	Agreemen t 20h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h				
									Cp	Tm	Resul t				Cp	Tm	Resul t	Cp	Tm	Resul t		BPW	Lysat e	BPW	Lysate			
2016	1325	Reblochon	Raw cow milk cheese	+m	+m	/	/	+	0	0	-	-	-	ND	0/0/0	0/0/0	-/-/-	0	0	-	-	-	-	ND	ND	3	c	
2016	1328	Beaumont	Raw cow milk cheese	+p	+p	/	/	+	25.79	61.43	+	+	+	PA	25.55	61.51	+	24.72	61.11	+	+	+	+	PA	PA	3	c	
2016	1329	Comté	Raw cow milk cheese	+p	+p	/	/	+	25.82	61.31	+	+	+	PA	26.75	61.76	+	32.24	61.17	+	+	+	+	PA	PA	3	c	
2016	1330	Beaufort	Raw cow milk cheese	st	st	st	-	-	25.15	61.76	+	+	+	PD	25.86	61.39	+	24.58	61.44	+	+	+	+	PD	PD	3	c	
2016	1331	Cœur de savoie	Raw cow milk cheese	st	st	st	st	-	0	0	-	-	-	NA									0	0	3	c		
2016	1332	Tome de savoie	Raw cow milk cheese	-	-	-	-	-	0/0/0	0/0/0	-/-/-	+	-	NA _{FN(alt)}	0/0/0	0/0/0	-/-/-	0	0	-	+	-	-	NA _{FN(alt)}	NA _{FN(alt)}	3	c	
2016	1333	Raclette	Raw cow milk cheese	+p	+m	/	/	+	38.34	61.8	+	+	+	PA	0/0/0	49,23/0/0	-/-/-	0/0/0	0/0/0	-/-/-	+	-	-	ND _{FN(alt)}	ND _{FN(alt)}	3	c	
2016	1337	Morbier	Raw cow milk cheese	st	-	st	-	-	0	0	-	-	-	NA									0	0	3	c		
2016	1338	Abondance	Raw cow milk cheese	-	-	st	-	-	0	0	-	-	-	NA									0	0	3	c		
2016	1339	Parmigiano Reggiano	Raw cow milk cheese	st	st	st	st	-	0	0	-	-	-	NA									0	0	3	c		
2016	1340	Grana Padano	Raw cow milk cheese	st	st	st	st	-	0	0	-	-	-	NA									0	0	3	c		
2016	1769	Cœur de savoie	Raw cow milk cheese	st	st	st	st	-	0	0	-	-	-	NA									0	0	3	c		
2016	1777	Reblochon	Raw cow milk cheese	-	-	-	-	-	0	0	-	-	-	NA									0	0	3	c		

GENERAL PROTOCOL – VEGETABLES																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654♦					Alternative method: GENE-UP <i>E. coli</i> O57:H7																Category	Type	
				IMS 6h		IMS 24h		Result	BPW 18h at 41.5°C						BPW 18h 4at 1.5°C + 72h at 2-8°C												
									PCR			Confirmation final result	Final result 18h	Agreement 18h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h			
				Cp	Tm	Result	Cp		Tm	Result	Cp				Tm	Result	Cp	Tm	Result	BPW		Lysate	BPW	Lysate			
2015	7594	Fines pousses ALALFA roquette	Sprouts	-	-	-	-	-	0	0	-	-	-	NA									0	0	4	a	
2015	7595	Fines pousses ALALFA radis, fenouil	Sprouts	-	-	-	-	-	0	0	-	-	-	NA									0	0	4	a	
2015	7596	Fines pousses ALALFA	Sprouts	-	-	-	-	-	0	0	-	-	-	NA									0	0	4	a	
2015	7597	Alfa blanches	Sprouts	+m	+ (1)	+m	+m	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	ND	ND	4	a	
2015	7599	Ciboulette	Chive	+p	+p	/	/	+	20.03	61.15	+	+	+	PA	20.08	61.39	+	21.35	61.48	+	+	+	+	PA	PA	4	a
2015	7600	Ciboulette	Chive	+p	+p	/	/	+	19.83	61.43	+	+	+	PA	20.53	61.7	+	21.47	61.51	+	+	+	+	PA	PA	4	a
2016	243	Fines pousses de poireaux	Sprouts	-	-	-	-	-	0	0	-	-	-	NA									0	0	4	a	
2016	244	Fines pousses de radis	Sprouts	-	-	-	-	-	34.72	61.62	+	+	+	PD	33.79	61.47	+	35.93	61.46	+	+	+	+	PD	PD	4	a
2016	245	Fines pousses de radis roses	Sprouts	+m	+m	/	/	+	34.02	61.79	+	+	+	PA	33.54	61.45	+	35.24	61.38	+	+	+	+	PA	PA	4	a
2016	246	Fines pousses de brocolis	Sprouts	-	-	-	-	-	0	0	-	-	-	NA									0	0	4	a	
2016	247	Allafa	Sprouts	-	-	-	-	-	0	0	-	-	-	NA									0	0	4	a	
2016	248	Fines pousses de roquette	Sprouts	-	-	+m	-	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	ND	ND	4	a	
2016	249	Fines pousses de betteraves rouges	Sprouts	-	-	+1/2	+m	+	36.19	61.46	+	+	+	PA	40	61.28	+	40	61.41	+	+	+	+	PA	PA	4	a
2016	794	Ciboulette	Chive	-	-	-	-	-	26.47	61.2	+	+	+	PD	27.12	61.9	+	28.48	61.14	+	+	+	+	PD	PD	4	a
2016	795	Basilic	Basil	+p	+p	/	/	+	0	0	-	-	-	ND	0/0/0	0/0/0	i/i/-	0	0	-	-	-	ND	ND	4	a	
2016	796	Coriandre	Coriander	st	st	st	-	-	25.94	61.34	+	+	+	PD	36.3	61.54	+	27.37	61.43	+	+	+	+	PD	PD	4	a
2016	797	Persil	Parsley	+p	+p	/	/	+	24.42	61.37	+	+	+	PA	24.87	61.5	+	26.34	61.24	+	+	+	+	PA	PA	4	a
2016	806	Pousses de haricots	Sprouts	st	-	-	-	-	0	0	-	-	-	NA									0	0	4	a	
2016	1716	Alfalfa	Sprouts	-	-	-	-	-	0	0	-	-	-	NA									0	0	4	a	
2016	1717	Persil plat	Parsley	st	st	-	-	-	0	0	-	-	-	NA									0	0	4	a	
2016	2934	Persil	Parsley	st	st	st	-	-	0	0	-	-	-	NA									0	0	4	a	
2015	7601	Mesclum vrac	Baby leaves	+1/2	+m	+M	+m	+	34.16	61.57	+	+	+	PA	34.56	61.63	+	35.93	61.29	+	+	+	+	PA	PA	4	b
2015	7602	Jeunes pousses d'épinards vrac	Baby leaves	+m	+m	+M	-	+	0	0	-	-	-	ND	0	49.51	-	0	0	-	-	-	ND	ND	4	b	
2015	7603	Jeunes pousses d'épinards vrac	Baby leaves	-	-	-	-	-	32.79	60.41	+	+	+	PD	30.36	61.25	+	31.97	61.43	+	+	+	+	PD	PD	4	b
2015	7604	Jeunes pousses (épinards, mache, roquette, blette)	Baby leaves	+M	+1/2	/	/	+	33.22	61.68	+	+	+	PA	33.4	61.69	+	34.23	61.18	+	+	+	+	PA	PA	4	b
2015	7605	Mesclum vrac	Baby leaves	-	-	-	-	-	33.19	61.3	+	+	+	PD	32.94	61.63	+	33.56	61.51	+	+	+	+	PD	PD	4	b
2015	7606	Pousses d'épinards vrac	Baby leaves	st	-	-	-	-	0	0	-	-	-	NA									0	0	4	b	
2015	7607	Pousses d'épinards sachet	Baby leaves	+M	+1/2	/	/	+	27.65	61.44	+	+	+	PA	27.53	61.32	+	28.67	61.31	+	+	+	+	PA	PA	4	b
2016	250	Jeunes pousses d'épinards vrac	Baby leaves	+m	+m	/	/	+	34.08	61.75	+	+	+	PA	33.24	61.42	+	34.19	61.2	+	+	+	+	PA	PA	4	b
2016	251	Jeunes pousses de mesclum vrac	Baby leaves	-	-	-	-	-	0	0	-	-	-	NA									0	0	4	b	
2016	252	Jeunes pousses de roquette vrac	Baby leaves	+m	+m	/	/	+	29.54	61.69	+	+	+	PA	29.51	61.5	+	31.2	61.46	+	+	+	+	PA	PA	4	b

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

GENERAL PROTOCOL – VEGETABLES																												
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654♦					Alternative method: GENE-UP <i>E. coli</i> O57:H7																	Category	Type	
				IMS 6h		IMS 24h		Result	BPW 18h at 41.5°C						BPW 18h 4at 1.5°C + 72h at 2-8°C													
									PCR			Confirmation final result	Final result 18h	Agreement 18h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h				
				Cp	Tm	Result	Cp		Tm	Result	Cp				Tm	Result	BPW	Lysate	BPW	Lysate								
																						CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157			
2016	798	Jeunes pousses	Baby leaves	+p	+p	/	/	+	24.88	61.2	+	+	+	PA	25.19	61.28	+	27.16	60.96	+	+	+	+	PA	PA	4	b	
2016	799	Jeunes pousses	Baby leaves	st	st	+ d(4) (NC)	+1/2d (indol -)	-	25.61	61.1	+	+	+	PD	26.67	61.13	+	28.06	61.19	+	+	+	+	PD	PD	4	b	
2016	807	Mélange de jeunes pousses	Baby leaves	+1/2 (indol -)	-	+md (indol -)	-	-	29.15	61.09	+	+	+	PD	30.89	61.18	+	33.43	61.88	+	+	+	+	PD	PD	4	b	
2016	1720	Jeunes pousses	Baby leaves	st	st	st	-	-	0	0	-	-	-	NA									0	0	4	b		
2016	1721	Mesclun	Baby leaves	st	st	st	-	-	0	0	-	-	-	NA									0	0	4	b		
2016	1722	Mélange de jeunes pousses	Baby leaves	st	-	st	-	-	0	0	-	-	-	NA									0	0	4	b		
2016	1723	Jeunes pousses d'épinards	Baby leaves	st	st	st	-	-	0	0	-	-	-	NA									0	0	4	b		
2016	1724	Jeunes pousses de printemps	Baby leaves	st	st	-	-	-	0	0	-	-	-	NA									0	0	4	b		
2016	1725	Jeunes pousses corsées	Baby leaves	st	st	st	-	-	0	0	-	-	-	NA									0	0	4	b		
2016	1726	Jeunes pousses	Baby leaves	st	st	st	-	-	0	0	-	-	-	NA									0	0	4	b		
2016	2935	Jeunes pousses	Baby leaves	st	st	st	-	-	0	0	-	-	-	NA									0	0	4	b		
2015	7608	Laitue iceberg	Salad	st	st	st	st	-	20.74	61.18	+	+	+	PD	20.92	61.71	+	21.58	61.38	+	+	+	+	PD	PD	4	c	
2015	7609	Carottes râpées	Grated carrots	st	st	st	-	-	0	0	-	-	-	NA									0	0	4	c		
2015	7611	Salade 4 saveurs (frièse, roquette,mâche,chicorée rouge)	Salad	+p	+p	/	/	+	23.82	61.39	+	+	+	PA	23.75	61.55	+	25.11	61.27	+	+	+	+	PA	PA	4	c	
2015	7612	Salade frisée	Salad	st	-	st	-	-	23.68	61.72	+	+	+	PD	23.01	61.56	+	25.59	61.74	+	+	+	+	PD	PD	4	c	
2015	7615	Mélange chou blanc, carotte, frisée , poivron rouge	Vegetables mix	st	-	st	-	-	25.73	61.56	+	+	+	PD	25.51	61.7	+	25.87	61.59	+	+	+	+	PD	PD	4	c	
2015	7616	Chou rouge râpé	Grated cubbage	st	st	st	st	-	0	0	-	-	-	NA									0	0	4	c		
2016	253	Mélange de jeunes pousses	Baby leaves	+M	+M	/	/	+	25.41	61.68	+	+	+	PA	26.49	61.27	+	27.09	61.42	+	+	+	+	PA	PA	4	c	
2016	254	Chou rouge râpé	Garted red cubbage	st	+(10)	+1/2	+p	+	20.41	61.75	+	+	+	PA	21.1	61.73	+	20.01	61.63	+	+	+	+	PA	PA	4	c	
2016	255	Carottes râpées	Grated carrots	st	-	st	-	-	23.66	61.64	+	+	+	PD	24.78	61.92	+	24.56	61.5	+	+	+	+	PD	PD	4	c	
2016	256	Mélange de crudités (carottes, chou blanc)	Vegetables mix	+M	+1/2	/	/	+	22.34	61.63	+	+	+	PA	22.81	61.83	+	22.39	61.42	+	+	+	+	PA	PA	4	c	
2016	257	Crudités mélangées (carottes, chou blanc, céleri)	Vegetables mix	+M	+M	/	/	+	21.48	61.51	+	+	+	PA	21.8	61.79	+	22.98	61.54	+	+	+	+	PA	PA	4	c	
2016	258	Assiette saveur (chou blanc, frisée, courgette, poivron)	Vegetables mix	-	+m	+1/2	+m	+	26.08	61.75	+	+	+	PA	26.06	61.69	+	26	61.63	+	+	+	+	PA	PA	4	c	
2016	800	Cresson	Cress	st	+(1)/+ (indol -)	+p d (NC)	-	-	0	0	-	-	-	NA	0	0	-	0	0	-	-	-	-	NA	NA	4	c	
2016	801	Carottes râpées	Grated carrots	st	-	st	-	-	0	0	-	-	-	NA									0	0	4	c		
2016	802	Mélange crudités	Vegetables mix	st	st	st	-	-	0	0	-	-	-	NA									0	0	4	c		
2016	803	Salade mélangée	Salads mix	st	st	st	-	-	0	0	-	-	-	NA									0	0	4	c		
2016	804	Carottes/salade	Vegetables mix	st	-	-	-	-	0	0	-	-	-	NA									0	0	4	c		
2016	805	Chou rouge râpé	Garted red cubbage	st	st	st	-	-	0	0	-	-	-	NA									0	0	4	c		
2016	1718	Cœur de laitue	Salad	st	-	-	st	-	0	0	-	-	-	NA									0	0	4	c		
2016	1719	Salade mélangée	Salad	st	st	-	-	-	0	0	-	-	-	NA									0	0	4	c		

GENERAL PROTOCOL – ENVIRONMENTAL SAMPLES																												
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654♦					Alternative method: GENE-UP <i>E. coli</i> O57:H7																Category	Type		
				IMS 6h		IMS 24h		Result	BPW 18h at 41.5°C						BPW 18h at 41.5°C + 72h at 2-8°C													
									PCR			Confirmation final result	Final result 18h	Agreement 18h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h				
									Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		BPW	Lysate	BPW			Lysate	
2016	7572	Déchets (industrie végétaux)	Residues (vegetables industry)	st	st	-	-	-	0	0	-	-	-	NA										0	0	5	a	
2016	7573	Déchets (industrie végétaux)	Residues (vegetables industry)	st	st	+p	+m	+	22.88	60.45	+	+	+	PA	23.28	60.3	+	23.08	60.44	+	+	+	+	+	PA	PA	5	a
2016	7667	Poussières industrie laitière	Dust from dairy industry	st	st	+p	+p	+	33.37	59.76	+	+	+	PA	33.13	59.56	+	34.67	59.65	+	+	+	+	+	PA	PA	5	a
2016	7668	Poussières industrie laitière	Dust from dairy industry	st	st	+p	+m	+	26.49	59.81	+	+	+	PA	27.73	59.51	+	28.74	59.78	+	+	+	+	+	PA	PA	5	a
2016	7669	Poussières industrie laitière	Dust from dairy industry	st	st	+p	+p	+	27.4	59.64	+	+	+	PA	29.13	59.11	+	31.7	59.24	+	+	+	+	+	PA	PA	5	a
2016	7670	Poussières industrie laitière	Dust from dairy industry	st	st	st	st	-	0	0	-	-	-	NA										0	0	5	a	
2016	7777	Déchets (Charcuterie)	Residues (delicatessen industry)	+p	+m	/	/	+	0	59.98	+	+	+	PA	33.81	60.34	+	0/0/39.79	0/0/60.55	-	+	+	-	PA	ND _{FN(alt)}	5	a	
2016	7778	Déchets (Charcuterie)	Residues (delicatessen industry)	+p	+p	/	/	+	28.53	60.27	+	+	+	PA	28.75	60.34	+	27.67	60.13	+	+	+	+	+	PA	PA	5	a
2016	7779	Déchets (Charcuterie)	Residues (delicatessen industry)	-	-	+md	+md	+	27.42	58.78	+	+	+	PA	26.22	59.97	+	26.13	60.33	+	+	+	+	+	PA	PA	5	a
2016	7780	Déchets (Charcuterie)	Residues (delicatessen industry)	-	-	-	-	-	24.59	60.59	+	+	+	PD	25.61	60.22	+	24.71	60.52	+	+	+	+	+	PD	PD	5	a
2016	7781	Déchets (Charcuterie)	Residues (delicatessen industry)	+m	+m	/	/	+	28.82	60.17	+	+	+	PA	28.48	60.34	+	28.45	60.3	+	+	+	+	+	PA	PA	5	a
2016	7963	Déchets (industrie végétaux)	Residues (vegetables industry)	-	-	-	-	-	0	0	-	-	-	NA										0	0	5	a	
2016	7964	Déchets (Charcuterie)	Residues (delicatessen industry)	-	-	-	-	-	0	0	-	-	-	NA										0	0	5	a	
2016	7965	Déchets (Charcuterie)	Residues (delicatessen industry)	st	st	st	st	-	0	0	-	-	-	NA										0	0	5	a	
2016	7966	Déchets (Charcuterie)	Residues (delicatessen industry)	st	-	st	-	-	0	0	-	-	-	NA										0	0	5	a	
2016	7967	Déchets (viande de bœuf)	Residues (Beef meat)	st	st	st	-	-	0	0	-	-	-	NA										0	0	5	a	
2016	7968	Déchets (viande de bœuf)	Residues (Beef meat)	st	st	st	st	-	0	0	-	-	-	NA										0	0	5	a	
2016	7969	Déchets (poussières industrie laitières)	Residues (dusts from dairy industry)	st	st	st	st	-	0	0	-	-	-	NA										0	0	5	a	

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GENERAL PROTOCOL – ENVIRONMENTAL SAMPLES																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654♦					Alternative method: GENE-UP <i>E. coli</i> O57:H7																Category	Type	
				IMS 6h		IMS 24h		Result	BPW 18h at 41.5°C						BPW 18h at 41.5°C + 72h at 2-8°C												
									PCR			Confirmation final result	Final result 18h	Agreement 18h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h			
				CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157		Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		BPW	Lysate	BPW	Lysate		
2016	7970	Déchets (poussières industrie laitières)	Residues (dusts from dairy industry)	st	st	st	st	-	0	0	-	-	-	NA									0	0	5	a	
2016	7971	Déchets (poussières industrie laitières)	Residues (dusts from dairy industry)	st	st	st	st	-	0	0	-	-	-	NA									0	0	5	a	
2016	7569	Eau de rinçage (industrie végétaux)	Cleaning water (vegetables industry)	st	-	st	-	-	21.64	60.56	+	+	+	PD	22.51	60.5	+	21.9	60.42	+	+	+	+	PD	PD	5	b
2016	7570	Eau de rinçage (industrie végétaux)	Cleaning water (vegetables industry)	+p	+1/2	/	/	+	25.67	60.42	+	+	+	PA	25.78	60.12	+	25.71	60.2	+	+	+	+	PA	PA	5	b
2016	7571	Eau de process (industrie porcine)	Process water (vegetables industry)	st	st	st	-	-	0	0	-	-	-	NA									0	0	5	b	
2016	7773	Eau de rinçage (Charcuterie)	Cleaning water (delicatessen industry)	st	st	st	-	-	20.63	60.56	+	+	+	PD	20.54	60.23	+	20.66	60.47	+	+	+	+	PD	PD	5	b
2016	7774	Eau de rinçage (Charcuterie)	Cleaning water (delicatessen industry)	st	st	st	st	-	20.63	60.36	+	+	+	PD	20.51	60.28	+	20.56	60.2	+	+	+	+	PD	PD	5	b
2016	7775	Eau de rinçage (Charcuterie)	Cleaning water (delicatessen industry)	+p	+p	/	/	+	21.53	60.42	+	+	+	PA	21.29	60.41	+	21.44	60.33	+	+	+	+	PA	PA	5	b
2016	7776	Eau de rinçage (Charcuterie)	Cleaning water (delicatessen industry)	+p	+p	/	/	+	20.82	60.31	+	+	+	PA	20.87	60.38	+	20.77	60.22	+	+	+	+	PA	PA	5	b
2016	7782	Eau de rinçage (industrie laitière)	Cleaning water (dairy industry)	+p	+p	/	/	+	19.82	60.22	+	+	+	PA	19.35	60.09	+	19.75	60.36	+	+	+	+	PA	PA	5	b
2016	7783	Eau de rinçage (industrie laitière)	Cleaning water (dairy industry)	+p	+p	/	/	+	20.2	60.36	+	+	+	PA	19.72	60.25	+	20.11	60.4	+	+	+	+	PA	PA	5	b
2016	7784	Eau de rinçage (industrie laitière)	Cleaning water (dairy industry)	st	st	st	st	-	20.08	60.26	+	+	+	PD	19.6	60.17	+	19.78	60.28	+	+	+	+	PD	PD	5	b
2016	7785	Eau de rinçage (industrie laitière)	Cleaning water (dairy industry)	st	st	st	st	-	20.01	60.28	+	+	+	PD	19.64	60.14	+	19.97	60.24	+	+	+	+	PD	PD	5	b
2016	7972	Eau de rinçage (Charcuterie)	Cleaning water (delicatessen industry)	st	st	-	-	-	0	0	-	-	-	NA									0	0	5	b	
2016	7973	Eau de process (Charcuterie)	Process water (delicatessen industry)	st	st	st	st	-	0	0	-	-	-	NA									0	0	5	b	
2016	7974	Eau de process (Charcuterie)	Process water (delicatessen industry)	st	st	st	st	-	0	0	-	-	-	NA									0	0	5	b	
2016	7975	Eau de rinçage (industrie végétaux)	Cleaning water (vegetables industry)	st	st	-	-	-	0	0	-	-	-	NA									0	0	5	b	
2016	7976	Eau de rinçage (industrie végétaux)	Cleaning water (vegetables industry)	st	-	-	-	-	0	0	-	-	-	NA									0	0	5	b	

GENERAL PROTOCOL – ENVIRONMENTAL SAMPLES																											
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				IMS 6h		IMS 24h		Result	BPW 18h at 41.5°C						BPW 18h at 41.5°C + 72h at 2-8°C												
									PCR			Confirmation final result	Final result 18h	Agreement 18h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h			
									Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		BPW	Lysate	BPW	Lysate		
				CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157																				
2016	7977	Eau de process (industrie végétaux)	Process water (vegetables industry)	st	-	-	-	-	0	0	-	-	-	NA									0	0	5	b	
2016	7978	Eau de rinçage (industrie laitière)	Cleaning water (dairy industry)	st	st	st	-	-	0	0	-	-	-	NA									0	0	5	b	
2016	7979	Eau de rinçage (industrie laitière)	Cleaning water (dairy industry)	st	st	st	-	-	0	0	-	-	-	NA									0	0	5	b	
2016	7980	Eau de rinçage (industrie laitière)	Cleaning water (dairy industry)	st	st	st	-	-	0	0	-	-	-	NA									0	0	5	b	
2016	7661	Lingette ustensiles (industrie végétaux)	Wipe (vegetables industry)	st	-	+p	+p	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	5	c
2016	7662	Lingette plats pesés (industrie végétaux)	Wipe (vegetables industry)	st	-	-	+m (indol -)	-	26.45	60.61	+	+	+	PD	26.1	60.13	+	26.63	60.02	+	+	+	+	PD	PD	5	c
2016	7663	Lingette cutter (industrie végétaux)	Wipe (vegetables industry)	+p	+m	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	+	-	-	ND _{FN(alt)}	ND _{FN(alt)}	5	c
2016	7664	Lingette cutter (industrie végétaux)	Wipe (vegetables industry)	+p	+1/2	/	/	+	34.73	60.56	+	- (+ at 72h)	+	PA	35.46	59.99	+	0/38,28/38,68	0/0/59,85	-/-/+	+	+	-	PA	ND _{FN(alt)}	5	c
2016	7665	Lingette ustensiles (industrie laitière)	Wipe (dairy industry)	st	st	st	-	-	0	0	-	-	-	NA									0	0	5	c	
2016	7666	Lingette table (industrie laitière)	Wipe (dairy industry)	st	st	st	st	-	0	0	-	-	-	NA									0	0	5	c	
2016	7786	Lingette (charcuterie)	Wipe (delicatessen industry)	+p	+p	/	/	+	20.84	60.31	+	+	+	PA	20.59	60.27	+	20.66	60.16	+	+	+	+	PA	PA	5	c
2016	7787	Lingette (charcuterie)	Wipe (delicatessen industry)	+p	+m	+M	+1/2	+	20.81	60.17	+	+	+	PA	20.51	59.98	+	20.7	60.11	+	+	+	+	PA	PA	5	c
2016	7788	Lingette après désinfection (charcuterie)	Wipe after cleaning (delicatessen industry)	st	st	st	st	-	24.37	60.36	+	+	+	PD	24.45	60.22	+	24.7	60.2	+	+	+	+	PD	PD	5	c
2016	7789	Lingette après désinfection (charcuterie)	Wipe after cleaning (delicatessen industry)	+m	+m	/	/	+	21.11	60.34	+	+	+	PA	20.61	60.48	+	20.7	60.22	+	+	+	+	PA	PA	5	c
2016	7790	Lingette après désinfection (charcuterie)	Wipe after cleaning (delicatessen industry)	+p	+p	/	/	+	19.87	60.14	+	+	+	PA	19.8	60.4	+	19.98	60.16	+	+	+	+	PA	PA	5	c
2016	7791	Lingette (industrie laitière)	Wipe (dairy industry)	st	st	+p	+p	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	5	c
2016	7792	Lingette (industrie laitière)	Wipe (dairy industry)	st	st	+p	+p	+	20.46	60.09	+	+	+	PA	20.21	60.44	+	20.48	60.43	+	+	+	+	PA	PA	5	c
2016	7793	Lingette après désinfection (industrie laitière)	Wipe after cleaning (dairy industry)	st	st	st	st	-	28.76	59.9	+	+	+	PD	28.49	60.19	+	28.58	60.19	+	+	+	+	PD	PD	5	c
2016	7794	Lingette après désinfection (industrie laitière)	Wipe after cleaning (dairy industry)	st	st	st	st	-	20.32	60.19	+	+	+	PD	19.69	60.16	+	19.61	60.29	+	+	+	+	PD	PD	5	c
2016	7795	Lingette après désinfection (industrie laitière)	Wipe after cleaning (dairy industry)	st	st	+p	+p	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	5	c



GENERAL PROTOCOL – ENVIRONMENTAL SAMPLES																												
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654♦					Alternative method: GENE-UP <i>E. coli</i> O57:H7																	Category	Type	
				IMS 6h		IMS 24h		Result	BPW 18h at 41.5°C						BPW 18h at 41.5°C + 72h at 2-8°C													
									PCR			Confirmation final result	Final result 18h	Agreement 18h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h				
				Cp	Tm	Result	Cp		Tm	Result	Cp				Tm	Result	BPW	Lysate	BPW	Lysate								
2016	7981	Lingette poussoir (charcuterie)	Wipe (delicatessen industry)	st	st	st	-	-	0	0	-	-	-	NA									0	0	5	c		
2016	7982	Lingette cutter après désinfection (charcuterie)	Wipe after cleaning (delicatessen industry)	st	st	st	st	-	0	0	-	-	-	NA									0	0	5	c		
2016	7983	Lingette mélangeur après désinfection (charcuterie)	Wipe after cleaning (delicatessen industry)	st	st	st	st	-	0	0	-	-	-	NA									0	0	5	c		
2016	7984	Lingette cutter (industrie végétaux)	Wipe (delicatessen industry)	-	-	-	-	-	0	0	-	-	-	NA									0	0	5	c		
2016	7985	Lingette Bande (abattoir porc)	Wipe (slaughterhouse)	-	-	-	-	-	0	0	-	-	-	NA									0	0	5	c		
2016	8248	Lingette poussoir (charcuterie)	Wipe (delicatessen industry)	st	st	-	-	-	0	0	-	-	-	NA									0	0	5	c		
2016	8249	Lingette ustensiles (charcuterie)	Wipe (delicatessen industry)	st	st	-	-	-	0	0	-	-	-	NA									0	0	5	c		

SHORT PROTOCOL - RAW MEAT (EXCEPT POULTRY) – 25 g sample size																												
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654*					Alternative method : GENE- UP <i>E. coli</i> O57:H7																Category	Type		
				IMS 6h				IMS 24h		Result	BPW 8h at 41.5°C						BPW 8h at 41.5°C + 72h at 2-8°C											
											PCR			Confirmation final result	Final result 8h	Agree- ment 8h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h			Agreement 72h	
				CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157	Cp	Tm		Result	Cp	Tm				Result	Cp	Tm	Result	BPW	Lysate		BPW	Lysate			
2016	547	Osso bucco de veau	Fresh veal trim	st	-	st	-	-	33.31	61.88	+	+	+	PD	33.22	61.72	+	36.21	60.85	+	+	+	+	PD	PD	6	a	
2016	548	Escalope de veau	Fresh veal trim	+p	+p	/	/	+	29.03	61.23	+	+	+	PA	28.06	61.43	+	31.81	60.95	+	+	+	+	PA	PA	6	a	
2016	549	Côte de veau	Fresh veal trim	+p	+p	/	/	+	28.62	61.56	+	+	+	PA	27.27	61.58	+	29.8	61.42	+	+	+	+	PA	PA	6	a	
2016	550	Poitrine d'agneau	Fresh lamb meat	+p	+M	/	/	+	31.61	61.56	+	+	+	PA	31.21	61.55	+	32.9	61.24	+	+	+	+	PA	PA	6	a	
2016	551	Gigot d'agneau	Fresh lamb meat	+p	+M	/	/	+	31.86	61.56	+	+	+	PA	31.98	61.58	+	32.72	61.21	+	+	+	+	PA	PA	6	a	
2016	552	Steak haché 5% matière grasse	Fresh ground beef	+p	+M	/	/	+	31.15	61.52	+	+	+	PA	30.63	61.35	+	31.63	61.18	+	+	+	+	PA	PA	6	a	
2016	553	Steak haché 15% matière grasse	Fresh ground beef	+M	+M	/	/	+	30.91	61.25	+	+	+	PA	31.56	61.18	+	33.09	61.15	+	+	+	+	PA	PA	6	a	
2016	554	Steak haché boucher 5% matière grasse	Fresh ground beef	+p	+p	/	/	+	30.96	61.11	+	+	+	PA	30.49	61.45	+	31.76	61.16	+	+	+	+	PA	PA	6	a	
2016	555	Viande à bourguignon	Fresh beef trim	+p	+p	/	/	+	28.47	61.66	+	+	+	PA	27.79	61.63	+	29.66	61.05	+	+	+	+	PA	PA	6	a	
2016	556	Steak à griller	Fresh beef trim	+p	+p	/	/	+	27.15	60.99	+	+	+	PA	27.51	61.36	+	29.07	61.14	+	+	+	+	PA	PA	6	a	
2016	1162	Jarret de bœuf	Fresh beef trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a		
2016	1163	Steak charolais	Fresh beef trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a		
2016	1164	Bavette	Fresh beef trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a		
2016	1165	Steak haché	Fresh ground	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	a		
2016	1166	Boulettes de bœuf	Fresh ground	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	a		
2016	1167	Onglet de veau	Fresh veal trim	-	-	-	-	-	0	0	-	-	-	NA									0	0	6	a		
2016	1168	Escalope de veau	Fresh veal trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a		
2016	1169	Côte de veau	Fresh veal trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a		
2016	1170	Côte d'agneau	Fresh lamb meat	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a		
2016	1171	Collier d'agneau	Fresh lamb meat	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a		
2016	3682	Côte échine de porc	Pork meat	+p	+m	/	/	+	0/0/0	0/0/0	-/-/-	+	-	ND _{FN(alt)}	0/ 38.15/ 40	0/ 61.44/ 60.69	- /+/-	0/0/0	0/0/0	-/- /-	+	-	-	ND _{FN(alt)}	ND _{FN(alt)}	6	a	
2016	3683	Filet mignon de porc	Pork meat	-	-	-	-	-	0	0	-	-	-	NA									0	0	6	a		
2016	3684	Rôti de porc	Pork meat	+p	+M	/	/	+	32.27	61.42	+	+	+	PA	31.31	61.14	+	31.34	61.39	+	+	+	+	PA	PA	6	a	
2015	7327	Sauté de veau surgelé	Frozen veal trim	st	-	st	-	-	27.26	61.52	+	+	+	PD	26.6	60.69	+	28.17	61.04	+	+	+	+	PD	PD	6	b	
2015	7328	Paupiette de veau surgelée	Frozen veal trim	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	6	b	
2015	7329	Escalope de veau surgelée	Frozen veal trim	+p	+p	/	/	+	29.86	61.43	+	+	+	PA	29.91	61.36	+	30.16	61.07	+	+	+	+	PA	PA	6	b	
2015	7330	Carré d'agneau surgelé	Frozen lamb meat	+p	+p	/	/	+	26.87	61.46	+	+	+	PA	26.5	61.43	+	28.05	61.16	+	+	+	+	PA	PA	6	b	
2015	7331	Souris d'agneau surgelée	Frozen lamb meat	+p	+p	/	/	+	28.44	61.48	+	+	+	PA	28.01	61.61	+	29.42	61.28	+	+	+	+	PA	PA	6	b	
2015	7332	Souris d'agneau surgelée	Frozen lamb meat	+p	+p	/	/	+	29.01	61.44	+	+	+	PA	28.47	61.62	+	29.36	61.15	+	+	+	+	PA	PA	6	b	
2015	7333	Steak haché surgelé	Frozen ground beef	+p	+p	/	/	+	28.52	61.18	+	+	+	PA	27.66	61.55	+	27.81	61.33	+	+	+	+	PA	PA	6	b	
2015	7334	Haché de bœuf surgelé	Frozen ground beef	+p	+p	/	/	+	26.78	61.52	+	+	+	PA	27.52	61.88	+	26.97	61.54	+	+	+	+	PA	PA	6	b	
2015	7335	Steak haché surgelé	Frozen ground beef	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	b		
2015	7336	Steak haché surgelé	Frozen ground beef	+p	+m	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	6	b	
2015	7337	Steak haché surgelé	Frozen ground beef	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	b		

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



SHORT PROTOCOL - RAW MEAT (EXCEPT POULTRY) – 25 g sample size																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654*					Alternative method : GENE- UP <i>E. coli</i> O57:H7																	Category	Type
				IMS 6h		IMS 24h		Result	BPW 8h at 41.5°C					BPW 8h at 41.5°C + 72h at 2-8°C													
									PCR			Confirmation final result	Final result 8h	Agree- ment 8h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h			
				CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157		Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		BPW	Lysate	BPW	Lysate		
2015	7338	Viande de bœuf à pot au feu	Frozen beef trim	+ (7)	+(10)	+p	+p	+	31.79	61.57	+	+	+	PA	30.85	61.4	+	32.66	61.21	+	+	+	+	PA	PA	6	b
2015	7339	Bavette d'aloyau surgelée	Frozen beef trim	st	st	st	-	-	28.93	61.38	+	+	+	PD	26.2	61.4	+	27.79	61.14	+	+	+	+	PD	PD	6	b
2015	7340	Rumsteak surgelé	Frozen beef trim	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	6	b
2015	7341	Viande bovine pour bourguignon	Frozen beef trim	st	-	-	-	-	26.94	61.33	+	+	+	PD	25.59	61.49	+	28.81	61.05	+	+	+	+	PD	PD	6	b
2015	7342	Faux filet de bœuf	Frozen beef trim	+p	+p	/	/	+	25.79	61.47	+	+	+	PA	24	61.13	+	27.18	61.12	+	+	+	+	PA	PA	6	b
2016	1154	Steak haché surgelé	Frozen ground beef	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	b	
2016	1155	Bavette d'aloyau surgelée	Frozen beef trim	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	b	
2016	1156	Steak haché surgelé	Frozen ground beef	st	st	st	-	-	0	0	-	-	-	NA									0	0	6	b	
2016	1157	Entrecôte surgelée	Frozen beef trim meat	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	b	
2016	1158	Haché de veau surgelé	Frozen ground veal	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	b	
2016	1159	Egréné de bœuf surgelé	Frozen ground beef	st	-	-	-	-	0	0	-	-	-	NA									0	0	6	b	
2016	1160	Souris d'agneau surgelée	Frozen lamb meat	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	b	
2016	1161	Haché de veau surgelé	Frozen ground veal	st	st	st	-	-	0	0	-	-	-	NA									0	0	6	b	
2015	7343	Haché Bolognaise	Frozen seasoned ground beef	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	c	
2015	7344	Haché Bolognaise	Frozen seasoned ground beef	+p	+p	/	/	+	27.52	61.17	+	+	+	PA	25.97	61.17	+	29.46	60.74	+	+	+	+	PA	PA	6	c
2015	7345	Pavé de bœuf aux 3 poivres surgelé	Frozen seasoned beef trim	+p	+p	/	/	+	29.47	61.46	+	+	+	PA	27.83	61.13	+	31.45	61.04	+	+	+	+	PA	PA	6	c
2015	7346	Pavé de bœuf aux 3 poivres surgelé	Frozen seasoned beef trim	+p	+p	/	/	+	31.52	60.96	+	+	+	PA	30.23	61.38	+	32.39	61.25	+	+	+	+	PA	PA	6	c
2015	7347	Rumsteak mariné aux 3 poivres	Fresh seasoned beef trim	+p	+M	/	/	+	0	47.36	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	6	c
2015	7881	Pavé de runmsteak mariné aux 3 poivres	Fresh seasoned beef trim	st	-	+p	+m	+	28.8	61.27	+	+	+	PA	27.41	61.42	+	30.6	60.95	+	+	+	+	PA	PA	6	c
2015	7882	Haché de bœuf à la Bolognaise	Fresh seasoned ground beef	st	-	-	-	-	0	0	-	-	-	NA									0	0	6	c	
2015	7883	Carpaccio de bœuf	Fresh seasoned beef meat	+p	+M	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	6	c
2015	7884	Tartare de boeuf	Fresh seasoned ground beef	+p	+M	/	/	+	32.29	61.57	+	+	+	PA	32.77	60.7	+	32.96	61.09	+	+	+	+	PA	PA	6	c
2015	7885	Pavé de rumsteak mariné à l'échalotte	Fresh seasoned beef trim	st	-	st	-	-	28.45	61.37	+	+	+	PD	27.71	61.08	+	30.2	60.99	+	+	+	+	PD	PD	6	c
2015	7886	Carpaccio de bœuf	Fresh seasoned beef meat	+p	+m	/	/	+	31.65	61.45	+	+	+	PA	32.49	61.43	+	32.8	60.79	+	+	+	+	PA	PA	6	c
2016	1172	Carpaccio de bœuf au pistou	Fresh seasoned beef meat	st	st	st	-	-	0	0	-	-	-	NA									0	0	6	c	
2016	1173	Carpaccio de bœuf aux noisettes	Fresh seasoned beef meat	st	st	st	-	-	0	0	-	-	-	NA									0	0	6	c	
2016	1174	Carpaccio de bœuf au parmesan	Fresh seasoned beef meat	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	c	
2016	1175	Carpaccio de bœuf au basilic	Fresh seasoned beef meat	st	st	-	-	-	0	0	-	-	-	NA									0	0	6	c	
2016	1176	Pavé de rumsteak mariné à l'échalotte	Fresh seasoned beef trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	c	



SHORT PROTOCOL - RAW MEAT (EXCEPT POULTRY) – 25 g sample size																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654*					Alternative method : GENE- UP <i>E. coli</i> O57:H7																	Category	Type
				IMS 6h		IMS 24h		Result	BPW 8h at 41.5°C						BPW 8h at 41.5°C + 72h at 2-8°C												
									PCR			Confirmation final result	Final result 8h	Agree- ment 8h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h			
									Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		BPW	Lysate	BPW	Lysate		
				CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157		Cp	Tm	Result	Cp	Tm	Result	Cp	Tm	Result	BPW	Lysate	BPW	Lysate						
2016	1177	Pavé de rumsteak mariné au poivre	Fresh seasoned beef trim	-	-	-	-	-	0	0	-	-	-	NA									0	0	6	c	
2016	1178	Tartare de boeuf	Fresh seasoned ground beef	-	-	st	-	-	0	0	-	-	-	NA									0	0	6	c	
2016	1179	Pavé de bœuf mariné à l'échalotte	Fresh seasoned beef trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	c	
2016	1915	Pavé de rumsteak mariné à l'échalotte	Fresh seasoned beef trim	st	st	st	-	-	0	0	-	-	-	NA									0	0	6	c	
2016	3244	Côte de porc à la provençale	Seasoned pork meat	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	c	
2016	3245	Côte de porc à la mexicaine	Seasoned pork meat	+p	+p	/	/	+	23.46	61.31	+	+	+	PA	23.79	61.53	+	24.62	61.5	+	+	+	+	PA	PA	6	c
2016	3246	Poitrine de porc à la provençale	Seasoned pork meat	+p	+p	/	/	+	23.13	61.58	+	+	+	PA	22.7	61.33	+	22.78	61.28	+	+	+	+	PA	PA	6	c
2016	3685	Poitrine de porc Tex Mex	Seasoned pork meat	-	-	-	-	-	0/0/0	0/0/0	-/-/-	+	-	NA _{FN(alt)}	0/0/0	0/0/0	-/-/-	0/0/0	0/0/0	-/-/-	+	-	-	NA _{FN(alt)}	NA _{FN(alt)}	6	c
2016	3686	Brochettes de porc provençales	Seasoned pork meat	st	-	-	-	-	0	0	-	-	-	NA									0	0	6	c	



SHORT PROTOCOL - RAW MEAT (EXCEPT POULTRY) – 25 g sample size																													
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 16654*					Alternative method : GENE- UP <i>E. coli</i> O57:H7																Category	Type			
				IMS 6h				IMS 24h				BPW 24h at 41.5°C					BPW 24h at 41.5°C +72h at 2-8°C												
												PCR			Confirmation final result	Final result 24h	Agree-ment 24h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result			Final result 72h		Agreement 72h
												Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		BPW		Lysate	BPW	Lysate
				CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157	Result	Result	Result	Result	Result	Result	Result	Result	Result	Result	Result	Result	Result	Result	Result	Result	Result	Result		Result	Result	Result
2016	547	Osso bucco de veau	Fresh veal trim	st	-	st	-	-	32.4	61.68	+	+	+	PD	32.17	61.23	+	36.21	60.85	+	+	+	+	PD	PD	6	a		
2016	548	Escalope de veau	Fresh veal trim	+p	+p	/	/	+	25.59	61.58	+	+	+	PA	24.64	61.23	+	31.81	60.95	+	+	+	+	PA	PA	6	a		
2016	549	Côte de veau	Fresh veal trim	+p	+p	/	/	+	24.68	61.43	+	+	+	PA	23.66	61.44	+	29.8	61.42	+	+	+	+	PA	PA	6	a		
2016	550	Poitrine d'agneau	Fresh lamb meat	+p	+M	/	/	+	27.48	61.55	+	+	+	PA	25.88	61.33	+	32.9	61.24	+	+	+	+	PA	PA	6	a		
2016	551	Gigot d'agneau	Fresh lamb meat	+p	+M	/	/	+	29.04	61.56	+	+	+	PA	27.5	61.65	+	32.72	61.21	+	+	+	+	PA	PA	6	a		
2016	552	Steak haché 5% matière grasse	Fresh ground beef	+p	+M	/	/	+	25.38	61.54	+	+	+	PA	25.02	61.55	+	31.63	61.18	+	+	+	+	PA	PA	6	a		
2016	553	Steak haché 15% matière grasse	Fresh ground beef	+M	+M	/	/	+	32.83	61.43	+	+	+	PA	31.81	61.27	+	33.09	61.15	+	+	+	+	PA	PA	6	a		
2016	554	Steak haché boucher 5% matière grasse	Fresh ground beef	+p	+p	/	/	+	24.46	61.6	+	+	+	PA	23.76	61.4	+	31.76	61.16	+	+	+	+	PA	PA	6	a		
2016	555	Viande à bourguignon	Fresh beef trim	+p	+p	/	/	+	21.75	61.57	+	+	+	PA	21.67	61.18	+	29.66	61.05	+	+	+	+	PA	PA	6	a		
2016	556	Steak à griller	Fresh beef trim	+p	+p	/	/	+	23.64	61	+	+	+	PA	23.72	61.33	+	29.07	61.14	+	+	+	+	PA	PA	6	a		
2016	1162	Jarret de bœuf	Fresh beef trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a			
2016	1163	Steak charolais	Fresh beef trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a			
2016	1164	Bavette	Fresh beef trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a			
2016	1165	Steak haché	Fresh ground	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	a			
2016	1166	Boulettes de bœuf	Fresh ground	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	a			
2016	1167	Onglet de veau	Fresh veal trim	-	-	-	-	-	0	0	-	-	-	NA									0	0	6	a			
2016	1168	Escalope de veau	Fresh veal trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a			
2016	1169	Côte de veau	Fresh veal trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a			
2016	1170	Côte d'agneau	Fresh lamb meat	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a			
2016	1171	Collier d'agneau	Fresh lamb meat	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	a			
2016	3682	Côte échine de porc	Pork meat	+p	+m	/	/	+	28.72	61.53	+	+	+	PA	27.87	61.34	+	28.45	61.36	+	+	+	+	PA	PA	6	a		
2016	3683	Filet mignon de porc	Pork meat	-	-	-	-	-	0	0	-	-	-	NA									0	0	6	a			
2016	3684	Rôti de porc	Pork meat	+p	+M	/	/	+	27.45	61.34	+	+	+	PA	25.79	61.11	+	26.38	61.07	+	+	+	+	PA	PA	6	a		
2015	7327	Sauté de veau surgelé	Frozen veal trim	st	-	st	-	-	22.54	61.58	+	+	+	PD	22.69	61.77	+	22.48	61.46	+	+	+	+	PD	PD	6	b		
2015	7328	Paupiette de veau surgelée	Frozen veal trim	+p	+p	/	/	+	0	47.8	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	6	b		
2015	7329	Escalope de veau surgelée	Frozen veal trim	+p	+p	/	/	+	24.2	61.39	+	+	+	PA	23.69	61.8	+	23.4	61.51	+	+	+	+	PA	PA	6	b		
2015	7330	Carré d'agneau surgelé	Frozen lamb meat	+p	+p	/	/	+	21.8	61.47	+	+	+	PA	22.52	61.79	+	21.61	61.54	+	+	+	+	PA	PA	6	b		
2015	7331	Souris d'agneau surgelée	Frozen lamb meat	+p	+p	/	/	+	27.9	61.44	+	+	+	PA	27.84	61.76	+	27.99	61.48	+	+	+	+	PA	PA	6	b		
2015	7332	Souris d'agneau surgelée	Frozen lamb meat	+p	+p	/	/	+	21.89	61.51	+	+	+	PA	22.7	61.78	+	21.99	61.56	+	+	+	+	PA	PA	6	b		
2015	7333	Steak haché surgelé	Frozen ground beef	+p	+p	/	/	+	25.65	61.41	+	+	+	PA	25.94	61.61	+	25.58	61.55	+	+	+	+	PA	PA	6	b		
2015	7334	Haché de bœuf surgelé	Frozen ground beef	+p	+p	/	/	+	24.88	61.57	+	+	+	PA	25.93	61.91	+	24.79	61.83	+	+	+	+	PA	PA	6	b		

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



SHORT PROTOCOL - RAW MEAT (EXCEPT POULTRY) – 25 g sample size																																	
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 16654♦					Alternative method : GENE- UP <i>E. coli</i> O57:H7																Category	Type							
				IMS 6h				IMS 24h				Result				BPW 24h at 41.5°C						BPW 24h at 41.5°C +72h at 2-8°C											
																PCR			Confirmation final result	Final result 24h	Agree-ment 24h	PCR-BPW 72h					PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h
																Cp	Tm	Result				Cp	Tm	Result	Cp		Tm	Result	BPW		Lysate	BPW	Lysate
				CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157	Cp	Tm	Result	Cp	Tm	Result	Cp	Tm	Result	BPW	Lysate	BPW	Lysate													
2015	7336	Steak haché surgelé	Frozen ground beef	+p	+m	/	/	+	0	47.72	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	6	b						
2015	7337	Steak haché surgelé	Frozen ground beef	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	b							
2015	7338	Viande de bœuf à pot au feu	Frozen beef trim	+ (7)	+(10)	+p	+p	+	22.82	61.44	+	+	+	PA	23.39	61.7	+	24.49	61.28	+	+	+	+	PA	PA	6	b						
2015	7339	Bavette d'ailoyau surgelée	Frozen beef trim	st	st	st	-	-	21.05	61.4	+	+	+	PD	21.13	61.3	+	22.48	61.41	+	+	+	+	PD	PD	6	b						
2015	7340	Rumsteak surgelé	Frozen beef trim	+p	+p	/	/	+	0	47.9	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	6	b						
2015	7341	Viande bovine pour bourguignon	Frozen beef trim	st	-	-	-	-	21.76	61.33	+	+	+	PD	21.67	61.51	+	23.4	61.21	+	+	+	+	PD	PD	6	b						
2015	7342	Faux filet de bœuf	Frozen beef trim	+p	+p	/	/	+	22.45	61.64	+	+	+	PA	21.43	61.38	+	22.56	61.35	+	+	+	+	PA	PA	6	b						
2016	1154	Steak haché surgelé	Frozen ground beef	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	b							
2016	1155	Bavette d'ailoyau surgelée	Frozen beef trim	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	b							
2016	1156	Steak haché surgelé	Frozen ground beef	st	st	st	-	-	0	0	-	-	-	NA									0	0	6	b							
2016	1157	Entrecôte surgelée	Frozen beef trim meat	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	b							
2016	1158	Haché de veau surgelé	Frozen ground veal	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	b							
2016	1159	Egrené de bœuf surgelé	Frozen ground beef	st	-	-	-	-	0	0	-	-	-	NA									0	0	6	b							
2016	1160	Souris d'agneau surgelée	Frozen lamb meat	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	b							
2016	1161	Haché de veau surgelé	Frozen ground veal	st	st	st	-	-	0	0	-	-	-	NA									0	0	6	b							
2015	7343	Haché Bolognaise	Frozen seasoned ground beef	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	c							
2015	7344	Haché Bolognaise	Frozen seasoned ground beef	+p	+p	/	/	+	25.85	61.33	+	+	+	PA	26.07	61.25	+	28.36	60.88	+	+	+	+	PA	PA	6	c						
2015	7345	Pavé de bœuf aux 3 poivres surgelé	Frozen seasoned beef trim	+p	+p	/	/	+	24.87	61.36	+	+	+	PA	25.42	61.49	+	26.83	61.22	+	+	+	+	PA	PA	6	c						
2015	7346	Pavé de bœuf aux 3 poivres surgelé	Frozen seasoned beef trim	+p	+p	/	/	+	25.37	61.28	+	+	+	PA	26.52	61.58	+	27.62	61.37	+	+	+	+	PA	PA	6	c						
2015	7347	Rumsteak mariné aux 3 poivres	Fresh seasoned beef trim	+p	+M	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	6	c						
2015	7881	Pavé de rumsteak mariné aux 3 poivres	Fresh seasoned beef trim	st	-	+p	+m	+	25.32	61.26	+	+	+	PA	24.96	61.74	+	26.49	61.32	+	+	+	+	PA	PA	6	c						
2015	7882	Haché de bœuf à la Bolognaise	Fresh seasoned ground beef	st	-	-	-	-	0	0	-	-	-	NA									0	0	6	c							
2015	7883	Carpaccio de bœuf	Fresh seasoned beef meat	+p	+M	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	6	c						
2015	7884	Tartare de boeuf	Fresh seasoned ground beef	+p	+M	/	/	+	31.69	61.15	+	+	+	PA	30.98	61.61	+	31.14	61.49	+	+	+	+	PA	PA	6	c						
2015	7885	Pavé de rumsteak mariné à l'échalotte	Fresh seasoned beef trim	st	-	st	-	-	25.66	61.32	+	+	+	PD	26.58	61.31	+	27.02	61.39	+	+	+	+	PD	PD	6	c						
2015	7886	Carpaccio de bœuf	Fresh seasoned beef meat	+p	+m	/	/	+	31.87	61.29	+	+	+	PA	32.09	61.54	+	32.44	61.07	+	+	+	+	PA	PA	6	c						
2016	1172	Carpaccio de bœuf au pistou	Fresh seasoned beef meat	st	st	st	-	-	0	0	-	-	-	NA									0	0	6	c							



SHORT PROTOCOL - RAW MEAT (EXCEPT POULTRY) – 25 g sample size																														
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 16654*					Alternative method : GENE- UP <i>E. coli</i> O57:H7																Category	Type				
				IMS 6h				IMS 24h				BPW 24h at 41.5°C					BPW 24h at 41.5°C +72h at 2-8°C													
												PCR			Confirmation final result	Final result 24h	Agree-ment 24h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result			Final result 72h		Agreement 72h	
												Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result				BPW	Lysate	BPW	Lysate
				CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157	Result	Confirmation final result	Final result 24h	Agree-ment 24h	Cp	Tm	Result	Cp	Tm	Result	Confirmation final result	BPW	Lysate	BPW	Lysate								
2016	1173	Carpaccio de bœuf aux noisettes	Fresh seasoned beef meat	st	st	st	-	-	0	0	-	-	-	NA									0	0	6	c				
2016	1174	Carpaccio de bœuf au parmesan	Fresh seasoned beef meat	st	st	st	st	-	0	0	-	-	-	NA									0	0	6	c				
2016	1175	Carpaccio de bœuf au basilic	Fresh seasoned beef meat	st	st	-	-	-	0	0	-	-	-	NA									0	0	6	c				
2016	1176	Pavé de rumsteak mariné à l'échalotte	Fresh seasoned beef trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	c				
2016	1177	Pavé de rumsteak mariné au poivre	Fresh seasoned beef trim	-	-	-	-	-	0	0	-	-	-	NA									0	0	6	c				
2016	1178	Tartare de boeuf	Fresh seasoned ground beef	-	-	st	-	-	0	0	-	-	-	NA									0	0	6	c				
2016	1179	Pavé de bœuf mariné à l'échalotte	Fresh seasoned beef trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	c				
2016	1915	Pavé de rumsteak mariné à l'échalotte	Fresh seasoned beef trim	st	st	st	-	-	0	0	-	-	-	NA									0	0	6	c				
2016	3244	Côte de porc à la provençale	Seasoned pork meat	st	-	st	-	-	0	0	-	-	-	NA									0	0	6	c				
2016	3245	Côte de porc à la mexicaine	Seasoned pork meat	+p	+p	/	/	+	22.45	61.14	+	+	+	PA	22.83	61.32	+	22.86	61.44	+	+	+	+	PA	PA	6	c			
2016	3246	Poitrine de porc à la provençale	Seasoned pork meat	+p	+p	/	/	+	22.44	61.36	+	+	+	PA	22.5	61.53	+	26.8	59.76	+	+	+	+	PA	PA	6	c			
2016	3685	Poitrine de porc Tex Mex	Seasoned pork meat	-	-	-	-	-	40	61.45	+	+	+	PD	0/ 36.93/ 37.43	0/ 61.61/ 61.35	-/+	37.16	61.48	+	+	-	+	NA _{FN(alt)}	PD	6	c			
2016	3686	Brochettes de porc provençales	Seasoned pork meat	st	-	-	-	-	0	0	-	-	-	NA									0	0	6	c				



SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) – 375 g sample size																															
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654*					Alternative method : GENE- UP <i>E. coli</i> O57:H7																Category	Type					
				IMS 6h				IMS 24h				Res ult	BPW 10h at 41.5°C						BPW 10h at 41.5°C + 72h at 2-8°C												
													PCR			Confirmation final result	Final result 10h	Agree- ment 10h	PCR-BPW 72h			PCR-Lysate 72h					Confirmation final result	Final result 72h		Agreement 72h	
													Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result				BPW	Lysate	BPW	Lysate
				CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157	Cp	Tm	Result	Confirmation final result	Final result 10h	Agree- ment 10h	Cp	Tm	Result	Confirmation final result	BPW	Lysate	BPW	Lysate										
2016	3187	Bœuf haché	Ground beef	st	-	-	-	-	35.36	61.54	+	+	+	PD	35.91	62.04	+	36.19	62	+	+	+	+	PD	PD	7	a				
2016	3188	Pièce à brochette	Beef trim	+p	+1/2	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	a				
2016	3189	Basse côte	Beef trim	+p	+1/2	/	/	+	31.46	61.63	+	+	+	PA	31.07	61.78	+	30.44	61.76	+	+	+	+	PA	PA	7	a				
2016	3190	Bourguignon	Beef trim	+p	+M	/	/	+	0	61.39	+	+	+	PA	34.79	61.79	+	35.8	61.93	+	+	+	+	PA	PA	7	a				
2016	3191	Paleron	Beef trim	+p	+M	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	a				
2016	3192	Steak	Beef trim	st	-	st	-	-	0	0	-	-	-	NA	0	0	-	0	0	-	-	-	-	NA	NA	7	a				
2016	3193	Steak haché	Ground beef	+p	+M	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	a				
2016	3248	Basse côte	Beef trim	+M	+M	/	/	+	31.32	61.41	+	+	+	PA	30.86	61.46	+	31.09	61.62	+	+	+	+	PA	PA	7	a				
2016	3249	Sauté de veau	Veal trim	st	-	st	-	-	34.05	61.59	+	+	+	PD	32.93	61.36	+	33.68	61.4	+	+	+	+	PD	PD	7	a				
2016	3250	Escalope de veau	Veal trim	st	-	-	-	-	0	0	-	-	-	NA									0	0	7	a					
2016	3251	Collier d'agneau	Lamb trim	+1/2	+m	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	a				
2016	3252	Côte d'agneau	Lamb trim	st	-	-	-	-	0	0	-	-	-	NA									0	0	7	a					
2016	3253	Gigot d'agneau	Lamb trim	-	-	st	-	-	33.16	61.36	+	+	+	PD	33.07	61.5	+	33.08	61.75	+	+	+	+	PD	PD	7	a				
2016	3254	Bourguignon	Beef trim	-	-	-	-	-	0	0	-	-	-	NA									0	0	7	a					
2016	3255	Paleron	Beef trim	-	-	-	-	-	0	0	-	-	-	NA									0	0	7	a					
2016	3256	Jarret de bœuf	Beef trim	-	-	st	-	-	0	0	-	-	-	NA									0	0	7	a					
2016	3257	Rôti de veau	Veal trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	7	a					
2016	3259	Filet de porc	Pork meat	st	-	-	-	-	0	0	-	-	-	NA									0	0	7	a					
2016	3260	Sauté de porc	Pork meat	st	-	-	-	-	0	0	-	-	-	NA									0	0	7	a					
2016	3262	Rouelle de porc	Pork meat	st	-	-	-	-	27.82	56.49	-	-	-	NA									0	0	7	a					
2016	3466	Rouelle de porc	Pork meat	+pd	+m	+pd	-	+	0/ 35.06/ 0	0/ 61.82/ 0	-/+/-	+	-	ND _{FN(alt)}	0	60.79	+	40	60.37	+	+	+	+	PA	PA	7	a				
2016	3467	Sauté de porc	Pork meat	+p	+M	/	/	+	33.15	61.71	+	+	+	PA	33.08	61.41	+	33.5	61.01	+	+	+	+	PA	PA	7	a				
2016	3680	Filet mignon de porc	Pork meat	st	-	st	-	-	0	0	-	-	-	NA									0	0	7	a					
2016	3681	Filet de porc	Pork meat	st	-	st	-	-	35.75	61.67	+	+	+	PD	34.23	61.36	+	33.88	61.36	+	+	+	+	PD	PD	7	a				
2016	3201	Faux filet surgelé	Frozen beef trim	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	b				
2016	3202	Viande d'aloyau surgelée	Frozen beef trim	st	st	-	-	-	32.56	61.18	+	+	+	PD	31.94	61.52	+	32.43	61.2	+	+	+	+	PD	PD	7	b				
2016	3203	Haché pur bœuf surgelé	Frozen ground beef	+p	+M	/	/	+	32.57	61.32	+	+	+	PA	31.59	61.43	+	30.89	61.41	+	+	+	+	PA	PA	7	b				
2016	3204	Boulettes de bœuf surgelées	Frozen ground beef	st	st	+1/2	-	+	33.5	56.3	-	-	-	ND									0	0	7	b					
2016	3205	Steak haché surgelé	Frozen ground beef	st	st	st	-	-	31.74	61.39	+	+	+	PD	31.83	61.45	+	30.46	61.34	+	+	+	+	PD	PD	7	b				
2016	3206	Steak haché surgelé	Frozen ground beef	st	st	st	-	-	32.48	61.28	+	+	+	PD	32.79	61.27	+	32.2	61.14	+	+	+	+	PD	PD	7	b				
2016	3207	Haché de veau surgelé	Frozen ground veal	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	b				
2016	3208	Escalope hachée de veau surgelée	Frozen veal trim	st	st	-	-	-	33.78	60.83	+	+	+	PD	32.28	61.01	+	31.88	61.04	+	+	+	+	PD	PD	7	b				
2016	3209	Sauté de veau surgelé	Frozen veal trim	st	st	st	-	-	0	0	-	-	-	NA									0	0	7	b					
2016	3210	Côte d'agneau à griller surgelé	Frozen lamb trim	+p	+p	/	/	+	34.47	61.24	+	+	+	PA	34.39	61.52	+	34.05	61.43	+	+	+	+	PA	PA	7	b				
2016	3211	Côte d'agneau surgelé	Frozen lamb trim	+p	+M	/	/	+	29.41	61.23	+	+	+	PA	29.49	61.64	+	29.78	61.35	+	+	+	+	PA	PA	7	b				
2016	3263	Côte de porc surgelée	Frozen pork meat	st	-	-	-	-	0	0	-	-	-	NA									0	0	7	b					
2016	3774	Sauté d'agneau surgelé	Frozen lamb trim	st	st	-	-	-	0	0	-	-	-	NA									0	0	7	b					
2016	3775	Côte d'agneau surgelée	Frozen lamb trim	st	st	-	-	-	0	0	-	-	-	NA									0	0	7	b					
2016	3776	Filet mignon de porc surgelé	Frozen pork meat	st	st	-	-	-	0	0	-	-	-	NA									0	0	7	b					
2016	3777	Côte de porc surgelée	Frozen veal trim	st	st	st	-	-	0	0	-	-	-	NA									0	0	7	b					
2016	3778	Escalope de veau hachée surgelée	Frozen ground veal	st	st	-	-	-	0	0	-	-	-	NA									0	0	7	b					
2016	3779	Haché pur bœuf surgelé	Frozen ground beef	st	st	st	-	-	0	0	-	-	-	NA									0	0	7	b					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) – 375 g sample size																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654*					Alternative method : GENE- UP <i>E. coli</i> O57:H7																Category	Type	
				IMS 6h		IMS 24h		Res ult	BPW 10h at 41.5°C						BPW 10h at 41.5°C + 72h at 2-8°C												
									PCR			Confirmation final result	Final result 10h	Agree- ment 10h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h			
									Cp	Tm	Result				Cp	Tm	Result	BPW	Lysate	BPW		Lysate					
																							CT SMAC	CHROMagar O157			CT SMAC
2016	3780	Steak haché surgelé	Frozen ground beef	st	st	st	-	-	0	0	-	-	-	NA									0	0	7	b	
2016	3781	Steak haché surgelé	Frozen ground beef	st	-	st	-	-	0	0	-	-	-	NA									0	0	7	b	
2016	3194	Brochette provençale	Seasoned beef trim	st	st	-	-	-	34.86	61.85	+	+	+	PD	0/ 40/ 34.51	0/ 60,91/ 61.76	- /+/- +	34.37	61.91	+	+	-	+	NA _{FN(alt)}	PD	7	c
2016	3195	Brochette Tex Mex	Seasoned beef trim	+(1)	+(2)	+p	+M	+	33.72	61.47	+	+	+	PA	34.7	61.39	+	34.51	62.01	+	+	+	+	PA	PA	7	c
2016	3196	Pavé 3 poivres	Seasoned beef trim	st	st	-	-	-	33.45	61.09	+	+	+	PD	32.31	61.36	+	32.71	61.64	+	+	+	+	PD	PD	7	c
2016	3197	Rumsteak 3 poivres	Seasoned beef trim	st	st	st	-	-	35.09	61.38	+	+	+	PD	33.72	61.44	+	34.1	61.8	+	+	+	+	PD	PD	7	c
2016	3198	Steak haché à l'oignon	Seasoned ground beef	+p	+p	/	/	+	31.32	61.22	+	+	+	PA	29.96	61.3	+	29.79	61.71	+	+	+	+	PA	PA	7	c
2016	3199	Haché Tex Mex	Seasoned ground beef	+p	+p	/	/	+	34.04	61.46	+	+	+	PA	33.65	61.69	+	33.19	61.98	+	+	+	+	PA	PA	7	c
2016	3200	Haché bolognaise	Seasoned ground beef	+p	+p	/	/	+	34.75	61.57	+	+	+	PA	34.26	61.53	+	35.63	61.72	+	+	+	+	PA	PA	7	c
2016	3244	Côte de porc à la provençale	Seasoned pork meat	st	-	-	-	-	0	0	-	-	-	NA									0	0	7	c	
2016	3245	Côte de porc à la mexicaine	Seasoned pork meat	+p	+p	/	/	+	27.51	61.39	+	+	+	PA	26.63	61.51	+	27.57	61.13	+	+	+	+	PA	PA	7	c
2016	3246	Poitrine de porc à la provençale	Seasoned pork meat	+p	+p	/	/	+	32.1	61.45	+	+	+	PA	31.64	61.4	+	31.88	61.55	+	+	+	+	PA	PA	7	c
2016	3247	Bœuf haché à la bolognaise	Seasoned ground beef	st	-	+p	+m	+	34.88	61.59	+	+	+	PA	34.21	61.59	+	34.14	61.67	+	+	+	+	PA	PA	7	c
2016	3258	Viande de bœuf marinée	Marinated Beef trim	st	-	-	-	-	0	0	-	-	-	NA									0	0	7	c	
2016	3261	Poitrine de porc à la mexicaine	Seasoned pork meat	st	-	st	-	-	0	0	-	-	-	NA									0	0	7	c	
2016	3465	Côte de porc Tex Mex	Seasoned pork meat	+Md	-	+Md	+md	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	c
2016	3767	Brochette de porc à la provencale	Seasoned pork meat	st	st	-	-	-	0	0	-	-	-	NA									0	0	7	c	
2016	3768	Brochette de porc Tex Mex	Seasoned pork meat	st	-	st	-	-	0	0	-	-	-	NA									0	0	7	c	
2016	3769	Grillade de porc à la provençale	Seasoned pork meat	st	st	-	-	-	0	0	-	-	-	NA									0	0	7	c	
2016	3770	Poitrine de porc Tex Mex	Seasoned pork meat	-	-	-	-	-	0	0	-	-	-	NA									0	0	7	c	
2016	3771	Grillade de porc à la mexicaine	Seasoned pork meat	st	st	-	-	-	0	0	-	-	-	NA									0	0	7	c	
2016	3772	Brochette de bœuf à la provençale	Seasoned beef trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	7	c	
2016	3773	Viande de bœuf hachée à la bolognaise	Seasoned ground beef	st	st	-	-	-	0	0	-	-	-	NA									0	0	7	c	

SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) – 375 g sample size																											
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 16654*					Alternative method : GENE- UP E. coli O57:H7																Category	Type	
				IMS 6h		IMS 24h		Result	BPW 24h at 41.5°C						BPW 24h at 41.5°C +72h at 2-8°C												
									PCR			Confirmation final result	Final result 24h	Agree- ment 24h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h		Agreement 72h			
				Cp	Tm	Result	Cp		Tm	Result	Cp				Tm	Result	Cp	Tm	Result	BPW		Lysate	BPW	Lysate			
2016	3187	Bœuf haché	Ground beef	st	-	-	-	-	0/ 35.39/ 35.48	0/ 61.66/ 61.59	-/+/+	+	-	NA _{FN(alt)}	0/ 37.51/ 37.9	0/ 61.72/ 61.6	-/+/+	0	60.92	+	+	-	+	NA _{FN(alt)}	PD	7	a
2016	3188	Pièce à brochette	Beef trim	+p	+1/2	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	a
2016	3189	Basse côte	Beef trim	+p	+1/2	/	/	+	30.55	61.43	+	+	+	PA	30.88	60.93	+	29.44	61.91	+	+	+	+	PA	PA	7	a
2016	3190	Bourguignon	Beef trim	+p	+M	/	/	+	40	61.26	+	+	+	PA	0/40/0	0/ 61.29/ 0	-/+/-	34.75	61.97	+	+	-	+	ND _{FN(alt)}	PA	7	a
2016	3191	Paleron	Beef trim	+p	+M	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	a
2016	3192	Steak	Beef trim	st	-	st	-	-	0	0	-	-	-	NA	0	0	-	0	0	-	-	-	-	NA	NA	7	a
2016	3193	Steak haché	Ground beef	+p	+M	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	a
2016	3248	Basse côte	Beef trim	+M	+M	/	/	+	30.43	60.8	+	+	+	PA	30.25	61.08	+	28.98	61.24	+	+	+	+	PA	PA	7	a
2016	3249	Sauté de veau	Veal trim	st	-	st	-	-	37.23	59.56	+	+	+	PD	35.02	60.88	+	34.45	61.05	+	+	+	+	PD	PD	7	a
2016	3250	Escalope de veau	Veal trim	st	-	-	-	-	0	0	-	-	-	NA									0	0	7	a	
2016	3251	Collier d'agneau	Lamb trim	+1/2	+m	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	a
2016	3252	Côte d'agneau	Lamb trim	st	-	-	-	-	0	0	-	-	-	NA									0	0	7	a	
2016	3253	Gigot d'agneau	Lamb trim	-	-	st	-	-	33.77	61.2	+	+	+	PD	33.62	61.32	+	34.11	61.26	+	+	+	+	PD	PD	7	a
2016	3254	Bourguignon	Beef trim	-	-	-	-	-	0	0	-	-	-	NA									0	0	7	a	
2016	3255	Paleron	Beef trim	-	-	-	-	-	0	0	-	-	-	NA									0	0	7	a	
2016	3256	Jarret de bœuf	Beef trim	-	-	st	-	-	0	0	-	-	-	NA									0	0	7	a	
2016	3257	Rôti de veau	Veal trim	st	-	st	-	-	0	0	-	-	-	NA									0	0	7	a	
2016	3259	Filet de porc	Pork meat	st	-	-	-	-	0	0	-	-	-	NA									0	0	7	a	
2016	3260	Sauté de porc	Pork meat	st	-	-	-	-	0	0	-	-	-	NA									0	0	7	a	
2016	3262	Rouelle de porc	Pork meat	st	-	-	-	-	29.13	56.31	-	-	-	NA									0	0	7	a	
2016	3466	Rouelle de porc	Pork meat	+pd	+m	+pd	-	+	37.62	61.35	+	+	+	PA	40	60.99	+	36.75	61.31	+	+	+	+	PA	PA	7	a
2016	3467	Sauté de porc	Pork meat	+p	+M	/	/	+	34.88	61.49	+	+	+	PA	34.8	61.41	+	35.01	61.15	+	+	+	+	PA	PA	7	a
2016	3680	Filet mignon de porc	Pork meat	st	-	st	-	-	0	0	-	-	-	NA									0	0	7	a	
2016	3681	Filet de porc	Pork meat	st	-	st	-	-	37.42	61.1	+	+	+	PD	40	60.45	+	35.57	61.13	+	+	+	+	PD	PD	7	a
2016	3201	Faux filet surgelé	Frozen beef trim	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	b
2016	3202	Viande d'aloyau surgelée	Frozen beef trim	st	st	-	-	-	32.35	61.2	+	+	+	PD	33.2	61.01	+	32.58	61.07	+	+	+	+	PD	PD	7	b
2016	3203	Haché pur bœuf surgelé	Frozen ground beef	+p	+M	/	/	+	0/ 32.13/ 32.45	0/ 61.45/ 61.37	-/+/+	+	-	ND _{FN(alt)}	33.99	61.2	+	36.61	60.41	+	+	+	+	PA	PA	7	b
2016	3204	Boulettes de bœuf surgelées	Frozen ground beef	st	st	+1/2	-	+	32.5	56.4	-	-	-	ND									0	0	7	b	
2016	3205	Steak haché surgelé	Frozen ground beef	st	st	st	-	-	34.98	60.9	+	+	+	PD	32.62	61.2	+	33.37	60.98	+	+	+	+	PD	PD	7	b
2016	3206	Steak haché surgelé	Frozen ground beef	st	st	st	-	-	33.16	61.29	+	+	+	PD	33.11	61.31	+	32.89	61.21	+	+	+	+	PD	PD	7	b
2016	3207	Haché de veau surgelé	Frozen ground veal	+p	+p	/	/	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	b
2016	3208	Escalope hachée de veau surgelée	Frozen veal trim	st	st	-	-	-	29.52	61.41	+	+	+	PD	31.37	60.33	+	27.59	61.17	+	+	+	+	PD	PD	7	b
2016	3209	Sauté de veau surgelé	Frozen veal trim	st	st	st	-	-	0	0	-	-	-	NA									0	0	7	b	
2016	3210	Côte d'agneau à griller surgelé	Frozen lamb trim	+p	+p	/	/	+	35.7	60.84	+	+	+	PA	34.3	61.58	+	35.56	61.21	+	+	+	+	PA	PA	7	b
2016	3211	Côte d'agneau surgelé	Frozen lamb trim	+p	+M	/	/	+	29.57	61.18	+	+	+	PA	29.63	60.81	+	29.38	61.05	+	+	+	+	PA	PA	7	b
2016	3263	Côte de porc surgelée	Frozen pork meat	st	-	-	-	-	0	0	-	-	-	NA									0	0	7	b	
2016	3774	Sauté d'agneau surgelé	Frozen lamb trim	st	st	-	-	-	0	0	-	-	-	NA									0	0	7	b	
2016	3775	Côte d'agneau surgelée	Frozen lamb trim	st	st	-	-	-	0	0	-	-	-	NA									0	0	7	b	

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) – 375 g sample size																																
Year of analysis	Sample N°	Product (french name)	Product	Reference method: ISO 16654*					Alternative method : GENE- UP <i>E. coli</i> O57:H7																		Category	Type				
				IMS 6h				IMS 24h				Result	BPW 24h at 41.5°C						BPW 24h at 41.5°C +72h at 2-8°C													
													PCR			Confirmation final result	Final result 24h	Agree-ment 24h	PCR-BPW 72h			PCR-Lysate 72h			Confirmation final result	Final result 72h			Agreement 72h			
													Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		BPW			Lysate	BPW	Lysate	
				CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157	Cp	Tm	Result	Confirmation final result		Final result 24h	Agree-ment 24h	Cp	Tm	Result	Cp	Tm	Result	Confirmation final result	BPW	Lysate	BPW	Lysate							
2016	3776	Filet mignon de porc surgelé	Frozen pork meat	st	st	-	-	-	0	0	-	-	-	NA								0	0	7	b							
2016	3777	Côte de porc surgelée	Frozen veal trim	st	st	st	-	-	0	0	-	-	-	NA								0	0	7	b							
2016	3778	Escalope de veau hachée surgelée	Frozen ground veal	st	st	-	-	-	0	0	-	-	-	NA								0	0	7	b							
2016	3779	Haché pur bœuf surgelé	Frozen ground beef	st	st	st	-	-	0/0/0	0/0/0	i/i/-*	-	-	NA								0	0	7	b							
2016	3780	Steak haché surgelé	Frozen ground beef	st	st	st	-	-	0	0	-	-	-	NA								0	0	7	b							
2016	3781	Steak haché surgelé	Frozen ground beef	st	-	st	-	-	0/0/0	0/0/0	i/i/-*	-	-	NA								0	0	7	b							
2016	3194	Brochette provençale	Seasoned beef trim	st	st	-	-	-	37.37	61.71	+	+	+	PD	35.6	53.63	+	35.57	54.57	+	+	+	+	PD	PD	7	c					
2016	3195	Brochette Tex Mex	Seasoned beef trim	+(1)	+(2)	+p	+M	+	32.8	61.73	+	+	+	PA	31.98	61.54	+	32.24	62	+	+	+	+	PA	PA	7	c					
2016	3196	Pavé 3 poivres	Seasoned beef trim	st	st	-	-	-	32.77	61.11	+	+	+	PD	32.69	61.7	+	33.12	61.71	+	+	+	+	PD	PD	7	c					
2016	3197	Rumsteak 3 poivres	Seasoned beef trim	st	st	st	-	-	33.5	61.33	+	+	+	PD	34.81	61.12	+	32.6	62.01	+	+	+	+	PD	PD	7	c					
2016	3198	Steak haché à l'oignon	Seasoned ground beef	+p	+p	/	/	+	31.41	61.32	+	+	+	PA	31.09	61.66	+	30.63	62.04	+	+	+	+	PA	PA	7	c					
2016	3199	Haché Tex Mex	Seasoned ground beef	+p	+p	/	/	+	34.44	61.51	+	+	+	PA	33.83	61.96	+	33.59	62.14	+	+	+	+	PA	PA	7	c					
2016	3200	Haché bolognaise	Seasoned ground beef	+p	+p	/	/	+	34.74	61.57	+	+	+	PA	34.6	62	+	33.58	62.1	+	+	+	+	PA	PA	7	c					
2016	3244	Côte de porc à la provençale	Seasoned pork meat	st	-	-	-	-	0	0	-	-	-	NA								0	0	7	c							
2016	3245	Côte de porc à la mexicaine	Seasoned pork meat	+p	+p	/	/	+	26.08	61.33	+	+	+	PA	26.45	61.41	+	25.65	61.33	+	+	+	+	PA	PA	7	c					
2016	3246	Poitrine de porc à la provençale	Seasoned pork meat	+p	+p	/	/	+	31.43	61.34	+	+	+	PA	31.86	61.32	+	31.08	61.37	+	+	+	+	PA	PA	7	c					
2016	3247	Bœuf haché à la bolognaise	Seasoned ground beef	st	-	+p	+m	+	34.87	61.67	+	+	+	PA	35.53	61.63	+	34.6	61.45	+	+	+	+	PA	PA	7	c					
2016	3258	Viande de bœuf marinée	Marinated Beef trim	st	-	-	-	-	0	0	-	-	-	NA								0	0	7	c							
2016	3261	Poitrine de porc à la mexicaine	Seasoned pork meat	st	-	st	-	-	0	0	-	-	-	NA								0	0	7	c							
2016	3465	Côte de porc Tex Mex	Seasoned pork meat	+Md	-	+Md	+md	+	0	0	-	-	-	ND	0	0	-	0	0	-	-	-	-	ND	ND	7	c					
2016	3767	Brochette de porc à la provencale	Seasoned pork meat	st	st	-	-	-	0	0	-	-	-	NA								0	0	7	c							
2016	3768	Brochette de porc Tex Mex	Seasoned pork meat	st	-	st	-	-	0	0	-	-	-	NA								0	0	7	c							
2016	3769	Grillade de porc à la provençale	Seasoned pork meat	st	st	-	-	-	0	0	-	-	-	NA								0	0	7	c							
2016	3770	Poitrine de porc Tex Mex	Seasoned pork meat	-	-	-	-	-	0	0	-	-	-	NA								0	0	7	c							
2016	3771	Grillade de porc à la mexicaine	Seasoned pork meat	st	st	-	-	-	0	0	-	-	-	NA								0	0	7	c							
2016	3772	Brochette de bœuf à la provençale	Seasoned beef trim	st	-	st	-	-	0	0	-	-	-	NA								0	0	7	c							
2016	3773	Viande de bœuf hachée à la bolognaise	Seasoned ground beef	st	st	-	-	-	0	0	-	-	-	NA								0	0	7	c							



Results - Confirmatory tests: detailed results

GENERAL PROTOCOL –FRESH AND FROZEN RAW MEATS																																							
Year of analysis	Sample N°	Product	16654*	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type						
			Result	BPW 18h at 41.5°C																																			
				PCR Result	Confirmation																													Confirmation final result	Final result 18h	Agreement 18h			
					Direct streaking										IMS Captivate										VIDAS														
					CT SMAC					CT Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7									
Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result										
	Latex O157	Latex O157/H7	Indole			Latex O157	Latex O157/H7	Indole			Latex O157	Latex O157/H7	Indole			Latex O157	Latex O157/H7	Indole			Latex O157	Latex O157/H7	Indole			Latex O157	Latex O157/H7	Indole											
2015	7708	Fresh beef trim	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	1	a					
2015	7709	Fresh ground beef	-	+	+M	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+				
2015	7710	Fresh lamb meat	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+				
2015	7711	Fresh lamb meat	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+				
2015	7712	Fresh pork meat	-	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+				
2016	460	Fresh ground beef	+	+	+m	+	+	+	+	+M	+	+	+	+	+1/2	+	+		+	+1/2	+	+		+	+p	+	+		+	+M	+	+		+	+				
2016	461	Fresh beef trim	+	-	st				-	st				-	st				-	-				-	st				-	-	-	ND	1	a					
2016	462	Fresh beef trim	+	+	+M	+	+	+	+	+1/2	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+M	+	+		+	+M	+	+		+	+				
2016	463	Fresh ground beef	-	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+				
2016	464	Fresh Veal trim	+	+	+p	+	+	+	+	+1/2	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+M	+	+		+	+m	+	+		+	+				
2016	465	Fresh Veal trim	-	-	st				-	-				-	st				-	-				-	st				-	-	-	NA	1	a					
2016	466	Fresh Veal trim	-	-	st				-	st				-	st				-	-				-	st				-	-	-	NA	1	a					
2016	785	Veal trim	+	+	+1/2	+	+	+	+	+1/2	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+M	+	+		+	+M	+	+		+	+				
2016	786	Fresh veal trim	-	+	+md	-	-	-	-	-				-	+md	+	+	+	+	-				-	-				-	-				-	+				
2016	787	Fresh veal trim	+	-	-				-	-				-	-				-	-				-	-				-	-	-	ND	1	a					
2016	788	Fresh veal trim	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+M	+	+		+	+				
2016	1698	Fresh lamb meat	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	1	a					
2016	1699	Fresh beef trim	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	1	a					
2016	1700	Fresh beef trim	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	1	a					
2016	1701	Fresh lamb meat	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	1	a					
2016	2922	Ground beef	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	1	a					
2016	2923	Ground beef	-	-	-				-	-				-	st				-	-				-	st				-	-	-	NA	1	a					
2016	2924	Ground beef	-	-	st				-	-				-	st				-	-				-	st				-	st				-	-				
2015	7318	Frozen ground veal	+	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+				
2015	7319	Frozen veal trim	-	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+				
2015	7320	Frozen veal trim	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+				

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

[illegible]



GENERAL PROTOCOL –FRESH AND FROZEN RAW MEATS																																							
Year of analysis	Sample N°	Product	16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																													Category	Type					
			Result	BPW 18h at 41.5°C																																			
				PCR Result	Confirmation																														Confirmation final result	Final result 18h	Agreement 18h		
					Direct streaking										IMS Captivate										VIDAS														
					CT SMAC					CT Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7									
					Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif						Final result	
Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole	Latex O157		Latex O157/H7	Indole	Latex O157	Latex O157/H7		Indole	Latex O157	Latex O157/H7	Indole																
2016	476	Seasoned beef trim	+	-	st				-	st				-	st				-	-				-	st				-	-	-	ND	1	c					
2016	477	Seasoned beef meat	+	-	-				-	-				-	-				-	-				-	st				-	-	-	ND	1	c					
2016	789	Seasoned beef trim	-	+	+M	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PD	1	c					
2016	790	Seasoned ground beef	+	+	+M	+	+	+	+	+m	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	1	c
2016	791	Seasoned beef meat	-	+	+M	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+	+	PD	1	c
2016	792	Seasoned beef meat	+	-	-				-	-				-	-				-	-				-	-				-	-	-	ND	1	c					
2016	793	Seasoned beef meat	+	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PA	1	c
2016	1711	Seasoned beef meat	-	-	st				-	-				-	st				-	-				-	st				-	-	-	NA	1	c					
2016	1712	Seasoned beef meat	-	-	st				-	st				-	st				-	-				-	st				-	-	-	NA	1	c					
2016	1713	Seasoned beef meat	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	1	c					
2016	1714	Seasoned beef trim	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	1	c					
2016	1715	Seasoned ground beef	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	1	c					
2016	2936	Frozen seasoned meat	-	-	st				-	st				-	st				-	-				-	st				-	-	-	NA	1	c					
2016	2937	Frozen seasoned meat	-	-	st				-	-				-	st				-	-				-	st				-	-	-	NA	1	c					
2016	2938	Frozen seasoned meat	-	-	-				-	-				-	+md(2)	- x 2	- x 2	- x 2	-	-				-	-				-	-	-	NA	1	c					

GENERAL PROTOCOL – FRESH AND FROZEN RAW MEATS																														
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																							Category	Type		
			Result	BPW 18h at 41.5°C + 72h at 2-8°C																										
				Result		Confirmation																			Final result 72h		Agreement 72h			
						Direct streaking						IMS Captivate						VIDAS											Confirmation final result	
				PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7									
						Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif				
		Latex O157	Latex O157/H7	Typical colonies	Latex O157	Latex O157/H7	Typical colonies	Latex O157	Latex O157/H7	Typical colonies	Latex O157	Latex O157/H7	Typical colonies	Latex O157	Latex O157/H7	Typical colonies	Latex O157	Latex O157/H7	Typical colonies	Latex O157	Latex O157/H7	BPW	Lysate	BPW	Lysate					
2015	7709	Fresh ground beef	-	+	+	+M	+	+	+m	+	+	+p	+	+	+M	+	+	+p	+	+	+M	+	+	+	+	+	PD	PD	1	a
2015	7710	Fresh lamb meat	+	+	+	+M	+	+	+p	+	+	+p	+	+	+M	+	+	+p	+	+	+M	+	+	+	+	+	PA	PA	1	a
2015	7711	Fresh lamb meat	+	+	+	+p	+	+	+1/2	+	+	+p	+	+	+M	+	+	+p	+	+	+M	+	+	+	+	+	PA	PA	1	a
2015	7712	Fresh pork meat	-	+	+	+p	+	+	+p	+	+	+p	+	+	+M	+	+	+p	+	+	+p	+	+	+	+	+	PD	PD	1	a
2016	460	Fresh ground beef	+	+	+	+M	+	+	+M	+	+	+M	+		+M	+		+p	+		+M	+		+	+	+	PA	PA	1	a
2016	461	Fresh beef trim	+	-	-	st			-			st			-			st			-			-	-	-	ND	ND	1	a
2016	462	Fresh beef trim	+	+	+	+p	+	+	+M	+	+	+p	+		+M	+		+p	+		+M	+		+	+	+	PA	PA	1	a
2016	463	Fresh ground beef	-	+	+	+p	+	+	+M	+	+	+p	+		+M	+		+p	+		+M	+		+	+	+	PD	PD	1	a
2016	464	Fresh Veal trim	+	+	+	+p	+	+	+m	+	+	+p	+		+M	+		+p	+		+m	+		+	+	+	PA	PA	1	a
2016	785	Veal trim	+	+	+	+1/2	+	+	+m	+	+	+M	+		+M	+		+M	+		+M	+		+	+	+	PA	PA	1	a
2016	786	Fresh veal trim	-	+	+	+1/2d	-	-	-			+1/2d	-	-	-			-			-			-	-	-	PDFP(alt)	PDFP(alt)	1	a
2016	787	Fresh veal trim	+	-	-	-			-			-			-			-			-			-	-	-	ND	ND	1	a
2016	788	Fresh veal trim	+	+	+	+p	+	+	+1/2	+	+	+M	+		+1/2	+		+M	+		+M	+		+	+	+	PA	PA	1	a
2015	7318	Frozen ground veal	+	+	+	+m	+	+	+M	+	+	+p			+M			+p			+M			+	+	+	PA	PA	1	b
2015	7319	Frozen veal trim	-	+	+	+M	+	+	+M	+	+	+M			+M			+M			+M			+	+	+	PD	PD	1	b
2015	7320	Frozen veal trim	+	+	+	+p	+	+	+M	+	+	+p			+M			+p			+M			+	+	+	PA	PA	1	b
2015	7321	Frozen lamb meat	+	+	+	+p	+	+	+M	+	+	+p			+M			+p			+M			+	+	+	PA	PA	1	b
2015	7322	Frozen lamb meat	+	+	+	+p	+	+	+M	+	+	+p			+M			+p			+M			+	+	+	PA	PA	1	b
2015	7323	Frozen lamb meat	-	+	+	+M	+	+	+M	+	+	+M			+1/2			+p			+M			+	+	+	PD	PD	1	b
2015	7324	Frozen ground beef	-	+	+	+p	+	+	+M	+	+	+M			+M			+p			+M			+	+	+	PD	PD	1	b
2015	7325	Frozen ground beef	+	+	+	+p	+	+	+M	+	+	+p			+M			+p			+M			+	+	+	PA	PA	1	b
2015	7326	Frozen beef trim	+	+	+	+p	+	+	+p	+	+	+p			+M			+p			+M			+	+	+	PA	PA	1	b
2016	86	Frozen beef trim	+	+	+	+p	+	+	+p	+	+	+p	+		+p	+		+p	+		+p	+		+	+	+	PA	PA	1	b
2016	87	Frozen beef trim	+	+	+	+p	+	+	+M	+	+	+p	+		+M	+		+p	+		+M	+		+	+	+	PA	PA	1	b
2016	467	Seasoned beef trim	-	+	-/+	+p	+	+	+M	+	+	+M	+		+m	+		+p	+		+m	+		+	+	-	PD	NAFN(alt)	1	c
2016	468	Seasoned beef trim	+	-	-	-			-			-			-			-			-			-	-	-	ND	ND	1	c
2016	469	Seasoned beef meat	+	+	+	+p	+	+	+p	+	+	+p	+		+p	+		+p	+		+p	+		+	+	+	PA	PA	1	c
2016	472	Seasoned ground beef	+	+	+	+p	+	+	+M	+	+	+p	+		+M	+		+p	+		+M	+		+	+	+	PA	PA	1	c

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



GENERAL PROTOCOL – FRESH AND FROZEN RAW MEATS																															
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																								Category	Type		
			Result	BPW 18h at 41.5°C + 72h at 2-8°C																											
				Result		Confirmation																				Final result 72h				Agreement 72h	
						Direct streaking						IMS Captivate						VIDAS													
				PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			Confirmation final result	BPW	Lysate	BPW			Lysate	
						Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif								
							Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7								
2016	473	Seasoned ground beef	+	+	+	+p	+	+	+M	+	+	+p	+		+M	+		+p	+		+M	+		+	+	+	PA	PA	1	c	
2016	474	Seasoned beef meat	+	+	+	+p	+	+	+p	+	+	+M	+		+p	+		+p	+		+p	+		+	+	+	PA	PA	1	c	
2016	475	Seasoned beef trim	+	-	-	st			-			st			-			st			-			-	-	-	ND	ND	1	c	
2016	476	Seasoned beef trim	+	-	-	st			st			st			-			st			-			-	-	-	ND	ND	1	c	
2016	477	Seasoned beef meat	+	-	-	-			-			-			-			-			-			-	-	-	ND	ND	1	c	
2016	789	Seasoned beef trim	-	+	+	+M	+	+	+M	+	+	+M	+		+M	+		+M	+		+M	+		+	+	+	PD	PD	1	c	
2016	790	Seasoned ground beef	+	+	+	+M	+	+	+m	+	+	+M	+		+M	+		+M	+		+M	+		+	+	+	PA	PA	1	c	
2016	791	Seasoned beef meat	-	+	+	+M	+	+	+M	+	+	+M	+		+p	+		+M	+		+M	+		+	+	+	PD	PD	1	c	
2016	792	Seasoned beef meat	+	-	-	-			-			-			-			-			-			-	-	-	ND	ND	1	c	
2016	793	Seasoned beef meat	+	+	+	+M	+	+	+M	+	+	+M	+		+M	+		+M	+		+M	+		+	+	+	PA	PA	1	c	



GENERAL PROTOCOL – CURED AND FERMENTED MEATS																																								
Year of analysis	Sample N°	Product	16654*	Alternative method: GENE-UP <i>E. coli</i> O57:H7																															Category	Type				
			Result	BPW 18h at 41.5°C																																				
				PCR Result	Confirmation																																			
					Direct streaking										IMS Captivate										VIDAS												Confirmation final result	Final result 18h	Agreement 18h	
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7															
					Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result						
Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7		Indole	Latex O157	Latex O157/H7			Indole	Latex O157	Latex O157/H7			Indole	Latex O157	Latex O157/H7			Indole																			
2015	7714	Merguez	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PA	2	a	
2015	7715	Sausages	-	-	-				-	-				-	-				-	-				-	st				-	-		-	-	-	NA	2	a			
2015	7716	Sausages	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	2	a	
2015	7717	Sausages	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	2	a	
2015	7718	Sausages	+	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	2	a	
2015	7719	Sausages	+	+	+m	+	+	+	+	+m	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+m	+	+		+	+	+	PA	2	a	
2015	7720	Sausages	+	+	+1/2	+	+	+	+	+m	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	2	a	
2015	7721	Sausages	+	+	+M	+	+	+	+	+m	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PA	2	a	
2016	746	Sausages	+	-	+1/2d	-	-	-	-	-				-	1+d	-	-	-	-	-				-	st				-	-		-	-	-	ND	2	a			
2016	747	Sausages	-	+	+M	+	+	+	+	+m/+	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	2	a	
2016	748	Sausages	+	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PA	2	a	
2016	749	Sausages	+	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	2	a	
2016	2925	Merguez	-	-	-				-	-				-	-				-	-				-	st				-	-		-	-	-	NA	2	a			
2016	2926	Sausages	-	-	st				-	-				-	st				-	-				-	st				-	-		-	-	-	NA	2	a			
2016	2927	Merguez	-	-	st				-	-				-	st				-	-				-	st				-	-		-	-	-	NA	2	a			
2016	2928	Sausages	-	-	+pd	- x 5	- x 5	- x 5	-	-				-	+pd	- x 5	- x 5	- x 5	-	-				-	-				-	-		-	-	-	NA	2	a			
2016	2929	Sausages	-	-	-				-	-				-	-				-	-				-	st				-	-		-	-	-	NA	2	a			
2016	2930	Sausages	-	-	+p	- x 5	- x 5	- x 5	-	-				-	st				-	-				-	st				-	-		-	-	-	NA	2	a			
2016	2931	Merguez	-	-	st				-	-				-	st				-	-				-	st				-	-		-	-	-	NA	2	a			
2016	2932	Cured meat	-	-	st				-	st				-	st				-	st				-	st				-	st				-	-	-	NA	2	a	
2016	2933	Cured meat	-	-	st				-	st				-	-				-	-				-	st				-	st				-	-	-	NA	2	a	
2015	7713	Coppa	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+1/2	+	+		+	+	+	PA	2	b	
2016	78	Low moisture ham	+	-	st				-	st				-	st				-	st				-	st				-	-		-	-	-	ND	2	b			
2016	79	Low moisture ham	+	-	st				-	-				-	st				-	-				-	st				-	-		-	-	-	ND	2	b			
2016	80	Smoked bacon	+	+	+p	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	2	b	
2016	81	Bacon	-	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PD	2	b	
2016	2943	Dried cured meat	-	-	-				-	-				-	st				-	-				-	st				-	+d	-(x5)	-(x5)	-(x5)	-	-	-	NA	2	b	
2016	2944	Cured ham	-	+	+M	+	+	+	+	+m	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+m	+	+		+	+	+	PD	2	b	

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



GENERAL PROTOCOL – CURED AND FERMENTED MEATS																																									
Year of analysis	Sample N°	Product	16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																																Category	Type				
			Result	BPW 18h at 41.5°C																																					
				PCR Result	Confirmation																																	Confirmation final result	Final result 18h	Agreement 18h	
					Direct streaking										IMS Captivate										VIDAS																
					CT SMAC					CT Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7											
					Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result							
Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole	Latex O157		Latex O157/H7	Indole	Latex O157	Latex O157/H7		Indole	Latex O157	Latex O157/H7	Indole																		
2016	2945	Cured ham	-	+	+p	+	+	+	+	+1/2	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	2	b		
2016	2946	Dried cured meat	+	-	st				-	-				-	st				-	-				-	st				-	-	-	ND	2	b							
2016	2947	Dried cured meat	-	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PD	2	b		
2016	2949	Cured ham	-	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PD	2	b		
2016	2958	Dried cured meat	-	-	st				-	-				-	st				-	-				-	st				-	-	-	NA	2	b							
2016	2959	Cured ham	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	2	b							
2016	2960	Cured ham	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	2	b							
2016	2961	Low moisture meat	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	2	b							
2016	3762	Fermented dried meat	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	2	b							
2016	3763	Coppa	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	2	b							
2016	3764	Dried beef meat	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	2	b							
2016	3765	Fermented dried meat	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	2	b							
2016	3766	Cured ham	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	2	b							
2016	82	Salami	-	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+	+	PD	2	c		
2016	83	Salami	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+	+	PA	2	c		
2016	84	Low moisture sausage	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	2	c		
2016	85	Low moisture sausage	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+	+	PA	2	c		
2016	2948	Fermented meat	-	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PD	2	c		
2016	2950	Salami	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	2	c		
2016	2951	Chorizo	-	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PD	2	c		
2016	2952	Low moisture sausage	-	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PD	2	c		
2016	2953	Low moisture sausage	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	2	c							
2016	2954	Low moisture sausage	+	-	-				-	-				-	-				-	-				-	st				-	-	-	ND	2	c							
2016	2955	Low moisture sausage	+	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PA	2	c		
2016	2956	Salami	-	+	+p	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PD	2	c		
2016	2957	Low moisture sausage	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	2	c							



GENERAL PROTOCOL – CURED AND FERMENTED MEATS																																					
Year of analysis	Sample N°	Product	16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type				
			Result	BPW 18h at 41.5°C																																	
				PCR Result	Confirmation																													Confirmation final result	Final result 18h	Agreement 18h	
					Direct streaking										IMS Captivate										VIDAS												
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7												
					Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif						Final result
	Latex O157	Latex O157/ H7	Indole		Latex O157	Latex O157/ H7	Indole		Typical colonies	Latex O157	Latex O157/ H7	Indole		Typical colonies	Latex O157	Latex O157/ H7	Indole		Typical colonies	Latex O157	Latex O157/ H7	Indole		Typical colonies	Latex O157	Latex O157/ H7	Indole										
2016	2962	Salami	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	2	c			
2016	2963	Chorizo	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	2	c			
2016	2964	Low moisture sausage	-	-	st				-	st				-	st				-	-				-	st				-	-	-	NA	2	c			
2016	2965	Low moisture sausage	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	2	c			
2016	2966	Low moisture sausage	-	-	st				-	-				-	st				-	-				-	st				-	-	-	NA	2	c			
2016	2967	Low moisture sausage	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	2	c			
2016	2968	Low moisture sausage	-	-	st				-	st				-	st				-	-				-	st				-	-	-	NA	2	c			
2016	2969	Salami	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	2	c			

GENERAL PROTOCOL – CURED AND FERMENTED MEATS																															
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																								Category	Type		
			Result	BPW 18h at 41.5°C + 72h at 2-8°C																											
				Result		Confirmation																		Final result 72h		Agreement 72h					
						Direct streaking						IMS Captivate						VIDAS													
				PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			Confirmation final result							
						Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif								
			Latex O157	Latex O157/ H7		Latex O157	Latex O157/ H7		Latex O157	Latex O157/ H7		Latex O157	Latex O157/ H7		Latex O157	Latex O157/ H7		Latex O157	Latex O157/ H7		Latex O157	Latex O157/ H7		Latex O157	Latex O157/ H7	BPW	Lysate	BPW	Lysate		
2015	7714	Merguez	+	+	+	+M	+	+	+m	+	+	+p	+	+	+1/2	+	+	+p	+	+	+1/2	+	+	+	+	+	PA	PA	2	a	
2015	7715	Sausages	-	-	-	-			-			-			-			st			-			-	-	NA	NA	2	a		
2015	7716	Sausages	+	+	+	+M	+	+	+1/2	+	+	+p	+	+	+M	+	+	+p	+	+	+M	+	+	+	+	+	PA	PA	2	a	
2015	7717	Sausages	+	+	+	+p	+	+	+p	+	+	+p	+	+	+p	+	+	+p	+	+	+p	+	+	+	+	+	PA	PA	2	a	
2015	7718	Sausages	+	+	+	+M	+	+	+1/2	+	+	+M	+	+	+1/2	+	+	+p	+	+	+1/2	+	+	+	+	+	PA	PA	2	a	
2015	7719	Sausages	+	+	+	+m	+	+	+m	+	+	+M	+	+	+1/2	+	+	+M	+	+	+m	+	+	+	+	+	PA	PA	2	a	
2015	7720	Sausages	+	+	+	+m	+	+	+m	+	+	+M	+	+	+1/2	+	+	+p	+	+	+M	+	+	+	+	+	PA	PA	2	a	
2015	7721	Sausages	+	+	+	+p	+	+	+M	+	+	+p	+	+	+M	+	+	+p	+	+	+M	+	+	+	+	+	PA	PA	2	a	
2016	746	Sausages	+	-	-	+1/2d	-	-	-			2+d	-	-	-			st			-			-	-	-	ND	ND	2	a	
2016	747	Sausages	-	+	+	+p	+	+	+m	+	+	+M	+		+M	+		+p	+		+M	+		+	+	PD	PD	2	a		
2016	748	Sausages	+	+	+	+M	+	+	+M	+	+	+M	+		+M	+		+M	+		+M	+		+	+	PA	PA	2	a		
2016	749	Sausages	+	+	+	+M	+	+	+M	+	+	+M	+		+1/2	+		+p	+		+1/2	+		+	+	PA	PA	2	a		
2015	7713	Coppa	+	+	+	+p	+	+	+m	+	+	+p	+	+	+m	+	+	+p	+	+	+1/2	+	+	+	+	+	PA	PA	2	b	
2016	78	Low moisture ham	+	-	-	st			st			st			-			st			-			-	-	-	ND	ND	2	b	
2016	79	Low moisture ham	+	-	-	st			-			st			-			st			-			-	-	-	ND	ND	2	b	
2016	80	Smoked bacon	+	+	+	+p	+	+	+M	+	+	+M	+	+	+p	+	+	+p	+	+	+p	+	+	+	+	+	PA	PA	2	b	
2016	81	Bacon	-	+	+	+M	+	+	+M	+	+	+M	+	+	+M	+	+	+M	+	+	+M	+	+	+	+	+	PD	PD	2	b	
2016	2944	Cured ham	-	+	+	+M	+	+	+m	+		+M	+		+M	+		+M	+		+M	+		+	+	PD	PD	2	b		
2016	2945	Cured ham	-	+	+	+p	+	+	+m	+		+M	+		+1/2	+		+p	+		+M	+		+	+	PD	PD	2	b		
2016	2946	Dried cured meat	+	-	-	st			-			st			-			st			-			-	-	-	ND	ND	2	b	
2016	2947	Dried cured meat	-	+	+	+M	+	+	+p	+		+M	+		+p	+		+M	+		+p	+		+	+	PD	PD	2	b		
2016	2949	Cured ham	-	+	+	+M	+	+	+m	+		+M	+		+p	+		+p	+		+p	+		+	+	PD	PD	2	b		
2016	82	Salami	-	+	+	+M	+	+	+M	+	+	+M	+	+	+M	+	+	+M	+	+	+p	+	+	+	+	PD	PD	2	c		
2016	83	Salami	+	+	+	+M	+	+	+p	+	+	+M	+	+	+p	+	+	+M	+	+	+p	+	+	+	+	+	PA	PA	2	c	
2016	84	Low moisture sausage	+	+	+	+M	+	+	+p	+	+	+M	+	+	+p	+	+	+p	+	+	+p	+	+	+	+	+	PA	PA	2	c	
2016	85	Low moisture sausage	+	+	+	+M	+	+	+p	+	+	+M	+	+	+p	+	+	+M	+	+	+p	+	+	+	+	+	PA	PA	2	c	
2016	2948	Fermented meat	-	+	+	+M	+	+	+p	+		+M	+		+p	+		+M	+		+p	+		+	+	PD	PD	2	c		
2016	2950	Salami	+	+	+	+M	+	+	+p	+		+M	+		+p	+		+p	+		+p	+		+	+	PA	PA	2	c		

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GENERAL PROTOCOL – CURED AND FERMENTED MEATS																														
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																								Category	Type	
			Result	BPW 18h at 41.5°C + 72h at 2-8°C																										
				Result		Confirmation																				Final result 72h		Agreement 72h		
						Direct streaking						IMS Captivate						VIDAS												Confirmation final result
				PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			BPW	Lysate	BPW	Lysate			
						Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif							
				Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7	Latex O157	Latex O157/H7					
2016	2951	Chorizo	-	+	+	+M	+	+	+p	+		+M	+		+p	+		+p	+		+	+	+	PD	PD	2	c			
2016	2952	Low moisture sausage	-	+	+	+M	+	+	+p	+		+M	+		+p	+		+p	+		+	+	+	PD	PD	2	c			
2016	2954	Low moisture sausage	+	-	-	st			-			st			-			st			-			ND	ND	2	c			
2016	2955	Low moisture sausage	+	+	+	+M	+	+	+1/2	+		+M	+		+M	+		+p	+		+M	+		PA	PA	2	c			
2016	2956	Salami	-	+	+	+M	+	+	+M	+		+M	+		+M	+		+p	+		+p	+		PD	PD	2	c			



SPECIFIC PROTOCOL ① - RAW MILK AND RAW DAIRY PRODUCTS																																						
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type					
			Result	BPW + acriflavin 20h at 41.5°C																																		
				PCR Result	Confirmation																										Confirmation final result			Final result 20h	Agreement 20h			
					Direct streaking								IMS Captivate								VIDAS																	
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7													
Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result											
	Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole											
2016	864	Raw ewe milk	+	+	+M	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+M	+	+		+	+	+	+	+	+	+	PA	3	a
2016	865	Raw ewe milk	+	-	st			-	st				-	st				-	-				-	st				-	-	-	-	-	-	-	ND	3	a	
2016	866	Raw ewe milk	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+	+	+	+	+	+	PA	3	a
2016	867	Raw ewe milk	-	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	+	+	+	+	PD	3	a
2016	868	Raw cow milk	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	+	+	+	+	PA	3	a
2016	1320	Raw ewe milk	-	-	-			-	-				-	-				-	-				-	-				-	-	-	-	-	-	NA	3	a		
2016	1321	Raw ewe milk	+	+	+M	+	+	+	+	+1/2	+	+	+	+	+M	+	+		+	+m	+	+		+	+M	+	+		+	+m	+	+	+	+	+	PA	3	a
2016	1322	Raw cow milk	-	+	+m	+	+	+	+	+1/2	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+M	+	+	+	+	+	PD	3	a
2016	1334	Raw cow milk	-	-	-			-	-				-	-				-	-				-	-				-	-	-	-	-	-	NA	3	a		
2016	1335	Raw cow milk	+	-	-			-	-				-	st				-	st				-	st				-	-	-	-	-	-	ND	3	a		
2016	1336	Raw cow milk	-	+	+md	-	-	-	-	-			-	+md	-	-	-	-	+md(1)/+d	+	+	+	+	+Md	-	-	-	-	-			-	+	+	PD	3	a	
2016	1341	Raw cow milk	-	-	-			-	-				-	st				-	-				-	st				-	-	-	-	-	-	NA	3	a		
2016	1342	Raw cow milk	-	-	-			-	-				-	-				-	-				-	-				-	-	-	-	-	-	NA	3	a		
2016	1770	Raw cow milk	-	-	-			-	-				-	st				-	-				-	st				-	-	-	-	-	-	NA	3	a		
2016	1771	Raw cow milk	+	+	-			-	-				-	+1/2	+	+	+	+	+md	+	+		+	+M	+	+		+	+m	+	+	+	+	+	PA	3	a	
2016	1781	Raw cow milk	-	-	-			-	st				-	-				-	-				-	st				-	-	-	-	-	-	NA	3	a		
2016	1782	Raw cow milk	-	-	st			-	-				-	st				-	-				-	st				-	-	-	-	-	-	NA	3	a		
2016	1783	Raw cow milk	-	-	-			-	-				-	-				-	-				-	-				-	-	-	-	-	-	NA	3	a		
2016	1784	Raw cow milk	-	-	-			-	-				-	-				-	-				-	st				-	-	-	-	-	-	NA	3	a		
2016	1785	Raw cow milk	-	-	-			-	-				-	-				-	-				-	st				-	-	-	-	-	-	NA	3	a		
2016	1786	Raw cow milk	-	-	-			-	-				-	-				-	-				-	-				-	-	-	-	-	-	NA	3	a		
2016	869	Raw cow milk cheese	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+m	+	+		+	+p	+	+		+	+m	+	+	+	+	+	PA	3	b
2016	870	Raw cow milk cheese	+	-	-			-	-				-	-				-	-				-	-				-	-	-	-	-	-	ND	3	b		
2016	871	Raw cow milk cheese	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	- (auto agglutinate)	- (auto agglutinate)		-	+p	+	+		+	+1/2	+	+	+	+	+	PA	3	b
2016	872	Raw Ewe milk cheese	-	-	st			-	-				-	st				-	-				-	st				-	-	-	-	-	-	NA	3	b		

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



SPECIFIC PROTOCOL ① - RAW MILK AND RAW DAIRY PRODUCTS																																							
Year of analysis	Sample N°	Product	ISO 16654*	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type						
			Result	BPW + acriflavin 20h at 41.5°C																																			
				PCR Result	Confirmation																																		
					Direct streaking										IMS Captivate										VIDAS										Confirmation final result	Final result 20h	Agreement 20h		
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7														
Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result												
	Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole												
2016	874	Raw goat milk cheese	+	-	-			-	-				-	-				-	-				-	-				-	-	-	ND	3	b						
2016	875	Raw goat milk cheese	+	+	+p	+	+	+	+M	+	+	+	+	+M	+	+		+	+m	+	+		+	+p	+	+		+	+m	+	+	+	+	+	PA	3	b		
2016	876	Raw goat milk cheese	+	+	+M	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+1/2	+	+	+	+	+	+	PA	3	b	
2016	1323	Raw goat milk cheese	+	+	+p	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+	+	+	+	+	PA	3	b	
2016	1324	Raw cow milk cheese	-	-	-			-	-			-	-			-	-		-	-			-	st			-	-		-	-	-	NA	3	b				
2016	1326	Raw goat milk cheese	-	+	+p	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+	+	+	+	+	PD	3	b	
2016	1327	Raw goat milk cheese	+	+	+md	+	+	+	-				-	+M	+	+		+	+m	+	+		+	+p	+	+		+	+1/2	+	+	+	+	+	+	PA	3	b	
2016	1765	Raw cow milk cheese	-	-	-			-	-			-	-			-	-		-	-			-	-			-	-		-	-	-	NA	3	b				
2016	1766	Raw cow milk cheese	-	-	-			-	-			-	-			-	-		-	-			-	st			-	-		-	-	-	NA	3	b				
2016	1767	Raw cow milk cheese	-	-	-			-	-			-	-			-	-		-	-			-	-			-	-		-	-	-	NA	3	b				
2016	1768	Raw cow milk cheese	-	-	-			-	-			-	st			-	-		-	-			-	st			-	-		-	-	-	NA	3	b				
2016	1775	Raw goat milk cheese	-	-	-			-	-			-	st			-	-		-	-			-	st			-	-		-	-	-	NA	3	b				
2016	1776	Raw Ewe milk cheese	-	-	st			-	-			-	st			-	-		-	-			-	st			-	-		-	-	-	NA	3	b				
2016	1778	Raw cow milk cheese	-	-	-			-	-			-	-			-	-		-	-			-	st			-	-		-	-	-	NA	3	b				
2016	1779	Raw cow milk cheese	-	-	-			-	-			-	-			-	-		-	-			-	st			-	-		-	-	-	NA	3	b				
2016	1780	Raw goat milk cheese	-	-	-			-	-			-	-			-	-		-	-			-	-			-	-		-	-	-	NA	3	b				
2016	2940	Raw Ewe milk cheese	+	-	st			-	-			-	-			-	-		-	-			-	st			-	-		-	-	-	ND	3	b				
2016	2942	Raw goat milk cheese	+	-	-			-	-			-	-			-	-		-	-			-	st			-	-		-	-	-	ND	3	b				
2016	873	Raw cow milk cheese	-	-	-			-	-			-	-			-	-		-	-			-	-			-	-		-	-	-	NA	3	c				
2016	877	Raw cow milk cheese	-	+	+M	+	+	+	+1/2	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+m	+	+	+	+	+	+	PD	3	c	
2016	878	Raw cow milk cheese	-	-	-			-	-			-	-			-	-		-	-			-	-			-	-		-	-	-	NA	3	c				

SPECIFIC PROTOCOL ① - RAW MILK AND RAW DAIRY PRODUCTS																																							
Year of analysis	Sample N°	Product	ISO 16654*	Alternative method: GENE-UP <i>E. coli</i> O57:H7																														Category	Type				
			Result	BPW + acriflavin 20h at 41.5°C																																			
				PCR Result	Confirmation																															Confirmation final result	Final result 20h	Agreement 20h	
					Direct streaking								IMS Captivate								VIDAS																		
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7														
Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result												
	Latex O157	Latex O157/H7			Indole	Latex O157			Latex O157/H7	Indole			Latex O157	Latex O157/H7			Indole	Latex O157			Latex O157/H7	Indole			Latex O157	Latex O157/H7		Indole											
2016	879	Raw cow milk cheese	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+m	+	+		+	+p	+	+		+	+	+	+	+	+	PA	3	c		
2016	880	Raw cow milk cheese	+	-	-			-	-				-	-			-	-			-	-			-	-			-	-	-	-	ND	3	c				
2016	881	Raw cow milk cheese	-	-	st			-	st				-	st			-	st			-	st			-	st			-	-	-	-	NA	3	c				
2016	882	Raw cow milk cheese	+	+	+M	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	+	+	+	PA	3	c		
2016	884	Raw cow milk cheese	+	+/- /-	+m	+	+	+	+	+m	+	+	+	+	+M	+	+		+	+m	+	+		+	+M	+	+		+	+	+	+	+	+	PA	3	c		
2016	1325	Raw cow milk cheese	+	-	-			-	-				-	-			-	-			-	-			-	-			-	-	-	-	ND	3	c				
2016	1328	Raw cow milk cheese	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	+	+	+	PA	3	c		
2016	1329	Raw cow milk cheese	+	+	+p	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+	+	+	+	+	PA	3	c		
2016	1330	Raw cow milk cheese	-	+	+p	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+	+	+	+	+	PD	3	c		
2016	1331	Raw cow milk cheese	-	-	st			-	st				-	st				-	-				-	st				-	-	-	-	NA	3	c					
2016	1332	Raw cow milk cheese	-	-/-	+m(3)d	+	+	+	-	-			-	+M	+	+		-	+M	+	+		-	+p (5)	+	+		-	+m/+	+	+	-	+	-	NA _{FN(alt)}	3	c		
2016	1333	Raw cow milk cheese	+	+	+m/+	+	+	+	+	+md/+	+	+	+	+	+M	+	+		+	+M	+	+		+	+m	+	+		+	+	+	+	+	+	PA	3	c		
2016	1337	Raw cow milk cheese	-	-	-			-	-				-	st				-	-				-	st				-	-	-	-	NA	3	c					
2016	1338	Raw cow milk cheese	-	-	st			-	-				-	-				-	-				-	st				-	-	-	-	NA	3	c					
2016	1339	Raw cow milk cheese	-	-	st			-	-				-	st				-	st				-	st				-	st			-	NA	3	c				
2016	1340	Raw cow milk cheese	-	-	st			-	-				-	st				-	st				-	st				-	st			-	NA	3	c				
2016	1769	Raw cow milk cheese	-	-	st			-	st				-	st				-	st				-	st				-	st			-	NA	3	c				
2016	1777	Raw cow milk cheese	-	-	-			-	-				-	-				-	-				-	-				-	-	-	-	NA	3	c					

SPECIFIC PROTOCOL ① - RAW MILK AND RAW DAIRY PRODUCTS																																	
Year of analysis	Sample N°	Product	ISO 16654*	Alternative method: GENE-UP <i>E. coli</i> O57:H7																								Category	Type				
			Result	BPW 20h at 41.5°C + 72h at 2-8°C																													
				Result		Confirmation																				Final result 72h				Agreement 72h			
						Direct streaking						IMS Captivate						VIDAS														Confirmation final result	
				PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7												
						Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif										
Latex O157	Latex 157/H7	Indole	Latex O157				Latex 157/H7	Indole		Latex O157	Latex 157/H7		Indole	Latex O157		Latex 157/H7	Indole		Latex O157	Latex 157/H7		Indole											
2016	864	Raw ewe milk	+	+	+	+M	+	+	+	+M	+	+		+M	+			+M	+			+M	+			+	+	+	PA	PA	3	a	
2016	865	Raw ewe milk	+	-	-	st				st				st				-				st				-	-	-	ND	ND	3	a	
2016	866	Raw ewe milk	+	+	+	+M	+	+	+	+M	+	+		+M	+			+M	+			+M	+			+	+	+	PA	PA	3	a	
2016	867	Raw ewe milk	-	+	+	+M	+	+	+	+M	+	+		+M	+			+M	+			+M	+			+	+	+	PD	PD	3	a	
2016	868	Raw cow milk	+	+	+	+M	+	+	+	+M	+	+		+M	+			+M	+			+M	+			+	+	+	PA	PA	3	a	
2016	1321	Raw ewe milk	+	+	+	+M	+	+		+M	+	+		+Md	+			+m	+			+M	+		+1/2	+	+	+	PA	PA	3	a	
2016	1322	Raw cow milk	-	+	+	+m	+	+		+m	+	+		+Md	+			+m	+			+M	+		+M	+	+	+	PD	PD	3	a	
2016	1335	Raw cow milk	+	-	-	-				-				st				-				st				-	-	-	ND	ND	3	a	
2016	1336	Raw cow milk	-	+	+	-				-				+md	-	-		-				+M	-	-		-		+	+	PA	PA	3	a
2016	1770	Raw cow milk	-	-	-	st				-				st				-				st				-	-	-	NA	NA	3	a	
2016	1771	Raw cow milk	+	+	+	-				-				+m	+	+		+m	+	+		+m	+			+m	+	+	PA	PA	3	a	
2016	869	Raw cow milk cheese	+	+	+	+M	+	+	+	+M	+	+		+M	+			+m	+			+M	+		+1/2	+	+	+	PA	PA	3	b	
2016	870	Raw cow milk cheese	+	-	-	-				-				-				-				st				-	-	-	ND	ND	3	b	
2016	871	Raw cow milk cheese	+	+	+	+p	+	+	+	+M	+	+		+p	+			+Md	- (auto agglut-inante)			-				+m	+	+	PA	PA	3	b	
2016	872	Raw Ewe milk cheese	-																										0	0	3	b	
2016	874	Raw goat milk cheese	+	+/+/+	-	-				-				-				-				st				-	-	-	PA _{FP(alt)}	ND	3	b	
2016	875	Raw goat milk cheese	+	+	+	+M	+	+	+	+1/2	+	+		+M	+			+m	+			+M	+		+1/2	+	+	+	PA	PA	3	b	
2016	876	Raw goat milk cheese	+	+	+	+M	+	+	+	+M	+	+		+1/2	+			+M	+			+M	+		+M	+	+	+	PA	PA	3	b	
2016	1323	Raw goat milk cheese	+	+	+	+p	+	+		-				+Md	+			+M	+			+M	+		+M	+	+	+	PA	PA	3	b	
2016	1326	Raw goat milk cheese	-	+	+	+p	+	+		+m	+	+		+pd	+			+M	+			+M	+		+M	+	+	+	PD	PD	3	b	
2016	1327	Raw goat milk cheese	+	+	+	+m/+	+	+		+d(2)	+	+		+M	+			+m	+			+p	+		+1/2	+	+	+	PA	PA	3	b	
2016	2940	Raw Ewe milk cheese	+	-	-	st				-				st				-				st			st		-	-	ND	ND	3	b	
2016	2942	Raw goat milk cheese	+	-	-	-				+md	-(x5)			st				-				st			st		-	-	-	ND	ND	3	b

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



SPECIFIC PROTOCOL ① - RAW MILK AND RAW DAIRY PRODUCTS																																				
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																								Category	Type							
			Result	BPW 20h at 41.5°C + 72h at 2-8°C																																
				Result		Confirmation																								Final result 72h		Agreement 72h				
						Direct streaking						IMS Captivate						VIDAS						Confirmation final result												
				PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7															
						Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif													
Latex O157	Latex 157/ H7	Indole	Latex O157				Latex 157/ H7	Indole		Latex O157	Latex 157/ H7		Indole	Latex O157		Latex 157/ H7	Indole		Latex O157	Latex 157/ H7		Indole														
2016	877	Raw cow milk cheese	-	+	+	+M	+	+	+	+M	+	+		+M	+			+m	+			+M	+			+m	+			+	+	+	PD	PD	3	c
2016	879	Raw cow milk cheese	+	+	+	+M	+	+	+	+M	+	+		+M	+			+M	+			+p	+			+M	+			+	+	+	PA	PA	3	c
2016	880	Raw cow milk cheese	+	-	-	-				-				-				-				-				-				-	-	-	ND	ND	3	c
2016	882	Raw cow milk cheese	+	+	+	+M	+	+	+	+M	+	+		+M	+			+M	+			+M	+			+p	+			+	+	+	PA	PA	3	c
2016	884	Raw cow milk cheese	+	-/-	-/-	-				-				+m	+			-				+Md	+			-				+	-	-	ND _{FN(alt)}	ND _{FN(alt)}	3	c
2016	1325	Raw cow milk cheese	+	-/-	-	-				+m	-	-		+md	-	-		-				-				+1/2	-	-		-	-	-	ND	ND	3	c
2016	1328	Raw cow milk cheese	+	+	+	+p	+	+		+p	+	+		+1/2d	+			+M	+			+M	+			+M	+			+	+	+	PA	PA	3	c
2016	1329	Raw cow milk cheese	+	+	+	+p	+	+		+M	+	+		+M	+			+M	+			+M	+			+M	+			+	+	+	PA	PA	3	c
2016	1330	Raw cow milk cheese	-	+	+	+p	+	+		+M	+	+		+pd	+			+M	+			+p	+			+p	+			+	+	+	PD	PD	3	c
2016	1332	Raw cow milk cheese	-	-/-	-	-				+m	+	+		+M	+	+		-				+(3)d	+	+		+(2)	-	-		+	-	-	NA _{FN(alt)}	NA _{FN(alt)}	3	c
2016	1333	Raw cow milk cheese	+	-/-	-/-	+md/+	+	+		-				+p	+			-				+(4)d	+			+M	+			+	-	-	ND _{FN(alt)}	ND _{FN(alt)}	3	c



GENERAL PROTOCOL – VEGETABLES																																									
Year of analysis	Sample N°	Product	16654*	Alternative method: GENE-UP <i>E. coli</i> O57:H7																														Category	Type						
			Result	BPW 18h at 41.5°C																																					
				PCR Result	Confirmation																																				
					Direct streaking												IMS Captivate								VIDAS												Confirmation final result	Final result 18h	Agreement 18h		
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7																
					Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole			Final result					
2015	7594	Sprouts	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	4	a							
2015	7595	Sprouts	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	4	a							
2015	7596	Sprouts	-	-	-				-	-				-	-				-	-	st				-	-				-	-	-	NA	4	a						
2015	7597	Sprouts	+	-	-				-	-				-	-				-	-				-	-				-	-	-	ND	4	a							
2015	7599	Chive	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	4	a							
2015	7600	Chive	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	4	a							
2016	243	Sprouts	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	4	a							
2016	244	Sprouts	-	+	-				+	-				-	+m	+	+	+	+	-	-				-	+m	+	+		+	+m	+	+		PD	4	a				
2016	245	Sprouts	+	+	-				+	-				-	-				-	-				-	+m	+	+	+	+	+m	+	+		PA	4	a					
2016	246	Sprouts	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	4	a							
2016	247	Sprouts	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	4	a							
2016	248	Sprouts	+	-	-				-	-				-	-				-	-				-	-				-	-	-	ND	4	a							
2016	249	Sprouts	+	+	-				+	-				-	-				-	-				-	+m	+	+	+	+	+m	+	+		PA	4	a					
2016	794	Chive	-	+	+m	+	+	+	+	+m	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		PD	4	a					
2016	795	Basil	+	-	st				-	st				-	st				-	st				-	st				-	-	-	ND	4	a							
2016	796	Coriander	-	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		PD	4	a					
2016	797	Parsley	+	+	+M	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		PA	4	a					
2016	806	Sprouts	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	4	a							
2016	1716	Sprouts	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	4	a							
2016	1717	Parsley	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	4	a							
2016	2934	Parsley	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	4	a							
2015	7601	Baby leaves	+	+	+m	+	+	+	+	+m	+	+	+	+	+1/2	+	+		+	+m	+	+		+	+p	+	+		+	+1/2	+	+		PA	4	b					
2015	7602	Baby leaves	+	-	-				-	-				-	-				-	-				-	st				-	-	-	ND	4	b							
2015	7603	Baby leaves	-	+	+m	+	+	+	+	+m	+	+	+	+	+1/2	+	+		+	+1/2	+	+		+	+p	+	+		+	+M	+	+		PD	4	b					
2015	7604	Baby leaves	+	+	+m	+	+	+	+	+m	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+1/2	+	+		PA	4	b					
2015	7605	Baby leaves	-	+	+m	+	+	+	+	+m	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+M	+	+		+	+1/2	+	+		PD	4	b					
2015	7606	Baby leaves	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	4	b							
2015	7607	Baby leaves	+	+	+m	+	+	+	+	+m	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		PA	4	b					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

GENERAL PROTOCOL – VEGETABLES																																									
Year of analysis	Sample N°	Product	16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																														Category	Type						
			Result	BPW 18h at 41.5°C																																					
				PCR Result	Confirmation																																				
					Direct streaking												IMS Captivate										VIDAS										Confirmation final result	Final result 18h	Agreement 18h		
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7																
					Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif				Final result					
Latex O157	Latex O157/ H7	Indole	Latex O157	Latex O157/ H7	Indole	Latex O157	Latex O157/ H7	Indole		Latex O157	Latex O157/ H7	Indole	Latex O157		Latex O157/ H7	Indole	Latex O157	Latex O157/ H7		Indole																					
2016	250	Baby leaves	+	+	+m	+	+	+	+	-				-	+1/2	+	+		+	+m	+	+		+	+M	+	+		+	+m	+	+		+	+	+	PA	4	b		
2016	251	Baby leaves	-	-	-				-	-				-	-				-	-				-	st				-	-				-	-	-	NA	4	b		
2016	252	Baby leaves	+	+	+1/2	+	+	+	+	+1/2	+	+	+	+	+M	+	+		+	+m	+	+		+	+p	+	+		+	+1/2	+	+		+	+	+	PA	4	b		
2016	798	Baby leaves	+	+	+M	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	4	b		
2016	799	Baby leaves	-	+	+M	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+1/2	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PD	4	b		
2016	807	Baby leaves	-	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PD	4	b		
2016	1720	Baby leaves	-	-	st				-	st				-	st				-	-				-	st				-	-				-	-	-	NA	4	b		
2016	1721	Baby leaves	-	-	-				-	-				-	st				-	-				-	st				-	-				-	-	-	NA	4	b		
2016	1722	Baby leaves	-	-	-				-	-				-	-				-	-				-	st				-	-				-	-	-	NA	4	b		
2016	1723	Baby leaves	-	-	st				-	-				-	st				-	-				-	st				-	-				-	-	-	NA	4	b		
2016	1724	Baby leaves	-	-	-				-	-				-	st				-	-				-	st				-	-				-	-	-	NA	4	b		
2016	1725	Baby leaves	-	-	-				-	-				-	-				-	-				-	st				-	-				-	-	-	NA	4	b		
2016	1726	Baby leaves	-	-	-				-	-				-	st				-	-				-	st				-	-				-	-	-	NA	4	b		
2016	2935	Baby leaves	-	-	-				-	-				-	st				-	-				-	st				-	-				-	-	-	NA	4	b		
2015	7608	Salad	-	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	4	c		
2015	7609	Grated carrots	-	-	-				-	-				-	-				-	-				-	st				-	-				-	-	-	NA	4	c		
2015	7611	Salad	+	+	+M	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	4	c		
2015	7612	Salad	-	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	4	c		
2015	7615	Vegetables mix	-	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PD	4	c		
2015	7616	Grated cubbage	-	-	st				-	st				-	st				-	st				-	st				-	st				-	-	-	NA	4	c		
2016	253	Baby leaves	+	+	+1/2	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	4	c		
2016	254	Garted red cubbage	+	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+	+	PA	4	c		
2016	255	Grated carrots	-	+	+1/2	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	4	c		
2016	256	Vegetables mix	+	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	4	c		
2016	257	Vegetables mix	+	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	4	c		
2016	258	Vegetables mix	+	+	+m	+	+	+	+	+m	+	+	+	+	+1/2	+	+		+	+m	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PA	4	c		
2016	800	Cress	-	-	-				-	-				-	-				-	-				-	-				-	-				-	-	-	NA	4	c		
2016	801	Grated carrots	-	-	-				-	-				-	-				-	-				-	st				-	st				-	-	-	NA	4	c		
2016	802	Vegetables mix	-	-	-				-	-				-	-				-	-				-	st				-	-				-	-	-	NA	4	c		
2016	803	Salads mix	-	-	-				-	-				-	-				-	-				-	st				-	-				-	-	-	NA	4	c		



GENERAL PROTOCOL – VEGETABLES																																					
Year of analysis	Sample N°	Product	16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type				
			Result	BPW 18h at 41.5°C																																	
				PCR Result	Confirmation																																
					Direct streaking										IMS Captivate										VIDAS									Confirmation final result	Final result 18h	Agreement 18h	
					CT SMAC					CT Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7					CT SMAC				Chrom ID O157:H7								
					Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif						After purif
Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole	Latex O157		Latex O157/H7	Indole	Latex O157	Latex O157/H7		Indole	Latex O157	Latex O157/H7	Indole														
2016	804	Vegetables mix	-	-	-				-	-				-	-				-	-				-	st				-	-		-	NA	4	c		
2016	805	Garted red cubbage	-	-	st				-	-				-	st				-	-				-	st				-	-		-	NA	4	c		
2016	1718	Salad	-	-	-				-	-				-	-				-	-				-	st				-	-		-	NA	4	c		
2016	1719	Salad	-	-	-				-	-				-	-				-	-				-	st			st	-	-		-	NA	4	c		

GENERAL PROTOCOL - VEGETABLES																															
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																								Category	Type		
			Result	BPW 18h at 41.5°C + 72h at 2-8°C																											
				Result		Confirmation																		Final result 72h		Agreement 72h					
						Direct streaking						IMS Captivate						VIDAS												Confirmation final result	
				CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7												
				Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif							
Latex O157	Latex O157/H7	Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7										
2015	7597	Sprouts	+	-	-	-			-			-			-			st			-			-	-	-	ND	ND	4	a	
2015	7599	Chive	+	+	+	+p	+	+	+p	+	+	+p			+p			+p			+p			+	+	+	PA	PA	4	a	
2015	7600	Chive	+	+	+	+p	+	+	+p	+	+	+p			+p			+p			+p			+	+	+	PA	PA	4	a	
2016	244	Sprouts	-	+	+	-			-			-			-			+m	+	+	+m	+	+	+	+	+	PD	PD	4	a	
2016	245	Sprouts	+	+	+	-			-			-			-			+m	+	+	+1/2	+	+	+	+	+	PA	PA	4	a	
2016	248	Sprouts	+	-	-	-			-			-			-			-			-			-	-	-	ND	ND	4	a	
2016	249	Sprouts	+	+	+	-			-			-			-			+m	+	+	+m	+	+	+	+	+	PA	PA	4	a	
2016	794	Chive	-	+	+	+m	+	+	+M	+	+	+M	+		+M	+		+M	+		+M	+		+	+	+	PD	PD	4	a	
2016	795	Basil	+	i/i/-	-	-			st			st			st			st			st			-	-	-	ND	ND	4	a	
2016	796	Coriander	-	+	+	+M	+	+	+M	+	+	+M	+		+M	+		+p	+		+p	+		+	+	+	PD	PD	4	a	
2016	797	Parsley	+	+	+	+M	+	+	+M	+	+	+M	+		+M	+		+p	+		+p	+		+	+	+	PA	PA	4	a	
2015	7601	Baby leaves	+	+	+	-			-			+M	+	+	-			+p	+	+	+m	+	+	+	+	+	PA	PA	4	b	
2015	7602	Baby leaves	+	-	-	-			-			-			-			st			-			-	-	-	ND	ND	4	b	
2015	7603	Baby leaves	-	+	+	+m	+	+	+1/2	+	+	+M			+m			+p			+1/2			+	+	+	PD	PD	4	b	
2015	7604	Baby leaves	+	+	+	+m	+	+	+m	+	+	+M			+1/2			+p			+1/2			+	+	+	PA	PA	4	b	
2015	7605	Baby leaves	-	+	+	+m	+	+	+m	+	+	+M			+m			+p			+m			+	+	+	PD	PD	4	b	
2015	7607	Baby leaves	+	+	+	+M	+	+	+M	+	+	+M			+M			+p			+M			+	+	+	PA	PA	4	b	
2016	250	Baby leaves	+	+	+	+m	+	+	+m	+		+m	+		+m	+		+m	+		+m	+		+	+	+	PA	PA	4	b	
2016	252	Baby leaves	+	+	+	+M	+	+	+M	+		+M	+		+1/2	+		+M	+		+M	+		+	+	+	PA	PA	4	b	
2016	798	Baby leaves	+	+	+	+M	+	+	+M	+	+	+M	+		+M	+		+M	+		+p	+		+	+	+	PA	PA	4	b	
2016	799	Baby leaves	-	+	+	+M	+	+	+1/2	+	+	+1/2	+		+M	+		+m	+		+M	+		+	+	+	PD	PD	4	b	
2016	807	Baby leaves	-	+	+	+M	+	+	+M	+	+	+M	+		+M	+		+M	+		+M	+		+	+	+	PD	PD	4	b	
2015	7608	Salad	-	+	+	+p	+	+	+M	+	+	+p			+1/2			+p			+M			+	+	+	PD	PD	4	c	
2015	7611	Salad	+	+	+	+M	+	+	+M	+	+	+M			+M			+p			+M			+	+	+	PA	PA	4	c	
2015	7612	Salad	-	+	+	+M	+	+	+M	+	+	+M			+M			+p			+M			+	+	+	PD	PD	4	c	
2015	7615	Vegetables mix	-	+	+	+M	+	+	+M	+	+	+M			+m			+p			+M			+	+	+	PD	PD	4	c	
2016	253	Baby leaves	+	+	+	+M	+	+	+M	+		+M	+		+M	+		+M	+		+M	+		+	+	+	PA	PA	4	c	
2016	254	Garted red cubbage	+	+	+	+M	+	+	+M	+		+M	+		+M	+		+M	+		+M	+		+	+	+	PA	PA	4	c	

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GENERAL PROTOCOL - VEGETABLES																															
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																							Category	Type			
			Result	BPW 18h at 41.5°C + 72h at 2-8°C																											
				Result	Confirmation																				Confirmation final result	Final result 72h			Agreement 72h		
					Direct streaking						IMS Captivate						VIDAS														
				PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			BPW		Lysate			BPW	Lysate	
						Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif								
Latex O157	Latex O157/H7	Latex O157	Latex O157/H7				Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7														
2016	255	Grated carrots	-	+	+	+M	+	+	+M	+		+M	+		+M	+		+p	+		+p	+		+	+	+	PD	PD	4	c	
2016	256	Vegetables mix	+	+	+	+M	+	+	+p	+		+M	+		+M	+		+p	+		+p	+		+	+	+	PA	PA	4	c	
2016	257	Vegetables mix	+	+	+	+M	+	+	+p	+		+M	+		+M	+		+p	+		+p	+		+	+	+	PA	PA	4	c	
2016	258	Vegetables mix	+	+	+	+M	+	+	+M	+		+M	+		+M	+		+M	+		+M	+		+	+	+	PA	PA	4	c	
2016	800	Cress	-	-	-	+md	-	-	-			+md	-	-	-			-			+md	-	-	-	-	-	-	NA	NA	4	c

GENERAL PROTOCOL – ENVIRONMENTAL SAMPLES																																							
Year of analysis	Sample N°	Product	16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																														Category	Type				
			Result	BPW 18h at 41.5°C																																			
				PCR Result	Confirmation																												Confirmation final result			Final result 18h	Agreement 18h		
					Direct streaking										IMS Captivate										VIDAS														
					CT SMAC					CT Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7					CT SMAC				Chrom ID O157:H7										
					Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif						Indole	Final result
2016	7572	Residues (vegetables industry)	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	5	a					
2016	7573	Residues (vegetables industry)	+	+	+M	+	+	+	+	+p	+	+		+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+	+	PA	5	a					
2016	7667	Dust from dairy industry	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	5	a					
2016	7668	Dust from dairy industry	+	+	+p	+	+	+	+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	5	a					
2016	7669	Dust from dairy industry	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	5	a					
2016	7670	Dust from dairy industry	-	-	st				-	st				-	-				-	-				-	st				-	-	-	NA	5	a					
2016	7777	Residues (delicatessen industry)	+	+	+M(10)	+	+	+	+	+m(2)	+	+		+	+p(10)	+	+		+	+m(5)	+	+		+	+p(4)	+	+		+	+m(3)	+	+		+	+	+	PA	5	a
2016	7778	Residues (delicatessen industry)	+	+	+M	+	+	+	+	+1/2	+	+		+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	5	a
2016	7779	Residues (delicatessen industry)	+	+	+m	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PA	5	a
2016	7780	Residues (delicatessen industry)	-	+	+m	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PD	5	a
2016	7781	Residues (delicatessen industry)	+	+	+m	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	5	a
2016	7963	Residues (vegetables industry)	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	5	a					
2016	7964	Residues (delicatessen industry)	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	5	a					
2016	7965	Residues (delicatessen industry)	-	-	st				-	st				-	st				-	st				-	st				-	st				-	-	-	NA	5	a
2016	7966	Residues (delicatessen industry)	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	5	a					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

GENERAL PROTOCOL – ENVIRONMENTAL SAMPLES																																					
Year of analysis	Sample N°	Product	16654*	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type				
			Result	BPW 18h at 41.5°C																																	
				PCR Result	Confirmation																													Confirmation final result	Final result 18h	Agreement 18h	
					Direct streaking										IMS Captivate										VIDAS												
					CT SMAC					CT Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7					CT SMAC				Chrom ID O157:H7								
					Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif						After purif
2016	7967	Residues (Beef meat)	-	-	st				-	-				-	st				-	-				-	st				-	-	-	NA	5	a			
2016	7968	Residues (Beef meat)	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	5	a			
2016	7969	Residues (dusts from dairy industry)	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	5	a			
2016	7970	Residues (dusts from dairy industry)	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	5	a			
2016	7971	Residues (dusts from dairy industry)	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	5	a			
2016	7569	Cleaning water (vegetables industry)	-	+	+p	+w	+w	+	+	+p	+w	+ w	+	+p	+w	+w	+	+M	+w	+w	+	+p	+w	+w	+	+M	+w	+w	+	+	+	PD	5	b			
2016	7570	Cleaning water (vegetables industry)	+	+	+M	+	+	+	+	+p	+	+	+	+p	+	+	+	+M	+	+	+	+p	+	+	+	+M	+	+	+	+	+	+	PA	5	b		
2016	7571	Process water (vegetables industry)	-	-	st				-	-				-	-				-	-				-	st				-	-	-	NA	5	b			
2016	7773	Cleaning water (delicatessen industry)	-	+	+p	+	+	+	+	+m	+	+	+	+p	+	+	+	+M	+	+	+	+p	+	+	+	+M	+	+	+	+	+	+	PD	5	b		
2016	7774	Cleaning water (delicatessen industry)	-	+	+p	+	+	+	+	+M	+	+	+	+p	+	+	+	+M	+	+	+	+p	+	+	+	+M	+	+	+	+	+	+	PD	5	b		
2016	7775	Cleaning water (delicatessen industry)	+	+	+p	+	+	+	+	+M	+	+	+	+p	+	+	+	+M	+	+	+	+p	+	+	+	+M	+	+	+	+	+	+	PA	5	b		
2016	7776	Cleaning water (delicatessen industry)	+	+	+M	+	+	+	+	+M	+	+	+	+M	+	+	+	+M	+	+	+	+p	+	+	+	+p	+	+	+	+	+	+	PA	5	b		
2016	7782	Cleaning water (dairy industry)	+	+	+p	+	+	+	+	+p	+	+	+	+p	+	+	+	+M	+	+	+	+p	+	+	+	+M	+	+	+	+	+	+	PA	5	b		
2016	7783	Cleaning water (dairy industry)	+	+	+p	+	+	+	+	+M	+	+	+	+p	+	+	+	+M	+	+	+	+p	+	+	+	+M	+	+	+	+	+	+	PA	5	b		
2016	7784	Cleaning water (dairy industry)	-	+	+p	+	+	+	+	+M	+	+	+	+p	+	+	+	+p	+	+	+	+p	+	+	+	+p	+	+	+	+	+	+	PD	5	b		
2016	7785	Cleaning water (dairy industry)	-	+	+p	+	+	+	+	+p	+	+	+	+p	+	+	+	+p	+	+	+	+p	+	+	+	+p	+	+	+	+	+	+	PD	5	b		
2016	7972	Cleaning water (delicatessen industry)	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	5	b			



GENERAL PROTOCOL – ENVIRONMENTAL SAMPLES																																					
Year of analysis	Sample N°	Product	16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type				
			Result	BPW 18h at 41.5°C																																	
				PCR Result	Confirmation																													Confirmation final result	Final result 18h	Agreement 18h	
					Direct streaking								IMS Captivate								VIDAS																
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7												
Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result								
	Latex O157	Latex O157/H7	Indole			Latex O157	Latex O157/H7	Indole			Latex O157	Latex O157/H7	Indole			Latex O157	Latex O157/H7	Indole			Latex O157	Latex O157/H7	Indole			Latex O157	Latex O157/H7	Indole									
2016	7973	Process water (delicatessen industry)	-	-	-				-	-				-	st				-	-				-	-				-	-	-	NA	5	b			
2016	7974	Process water (delicatessen industry)	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	5	b			
2016	7975	Cleaning water (vegetables industry)	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	5	b			
2016	7976	Cleaning water (vegetables industry)	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	5	b			
2016	7977	Process water (vegetables industry)	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	5	b			
2016	7978	Cleaning water (dairy industry)	-	-	st				-	st				-	st				-	st				-	st				-	st	-	-	NA	5	b		
2016	7979	Cleaning water (dairy industry)	-	-	st				-	st				-	st				-	st				-	st				-	st	-	-	NA	5	b		
2016	7980	Cleaning water (dairy industry)	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	5	b			
2016	7661	Wipe (vegetables industry)	+	-	st				-	st				-	st				-	-				-	st				-	-	-	ND	5	c			
2016	7662	Wipe (vegetables industry)	-	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+	+	PD	5	c	
2016	7663	Wipe (vegetables industry)	+	-	-				-	-				-	-				-	-				-	-				-	-	-	ND	5	c			
2016	7664	Wipe (vegetables industry)	+	+	-				-	-				-	-				-	-				-	-				-	-(+ at 72h)	+	PA	5	c			
2016	7665	Wipe (dairy industry)	-	-	st				-	st				-	st				-	-				-	st				-	-	-	NA	5	c			
2016	7666	Wipe (dairy industry)	-	-	st				-	-				-	st				-	-				-	st				-	-	-	NA	5	c			
2016	7786	Wipe (delicatessen industry)	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+	+	PA	5	c	
2016	7787	Wipe (delicatessen industry)	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+	+	PA	5	c	
2016	7788	Wipe after cleaning (delicatessen industry)	-	+	+p	+	+	+	+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+	+	PD	5	c	
2016	7789	Wipe after cleaning (delicatessen industry)	+	+	+1/2	+	+	+	+	+p	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+p	+	+	+	PA	5	c	
2016	7790	Wipe after cleaning (delicatessen industry)	+	+	+p	+	+	+	+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+	+	PA	5	c	



GENERAL PROTOCOL – ENVIRONMENTAL SAMPLES																																					
Year of analysis	Sample N°	Product	16654*	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type				
			Result	BPW 18h at 41.5°C																																	
				PCR Result	Confirmation																													Confirmation final result	Final result 18h	Agreement 18h	
					Direct streaking										IMS Captivate										VIDAS												
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7												
					Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif						After purif
2016	7791	Wipe (dairy industry)	+	-	st				-	st				-	st				-	st				-	st				-	-	-	ND	5	c			
2016	7792	Wipe (dairy industry)	+	+	+p	+	+	+	+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+	+	PA	5	c			
2016	7793	Wipe after cleaning (dairy industry)	-	+	+p	+	+	+	+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PD	5	c			
2016	7794	Wipe after cleaning (dairy industry)	-	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PD	5	c			
2016	7795	Wipe after cleaning (dairy industry)	+	-	st				-	st				-	st				-	st				-	st				-	-	-	ND	5	c			
2016	7981	Wipe (delicatessen industry)	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	5	c			
2016	7982	Wipe after cleaning (delicatessen industry)	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	5	c			
2016	7983	Wipe after cleaning (delicatessen industry)	-	-	st				-	st				-	st				-	st				-	st				-	-	-	NA	5	c			
2016	7984	Wipe (delicatessen industry)	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	5	c			
2016	7985	Wipe (slaughterhouse)	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	5	c			
2016	8248	Wipe (delicatessen industry)	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	5	c			
2016	8249	Wipe (delicatessen industry)	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	5	c			

GENERAL PROTOCOL – ENVIRONMENTAL SAMPLES																															
Year of analysis	Sample N°	Product	ISO 16654*	Alternative method: GENE-UP <i>E. coli</i> O57:H7																								Category	Type		
			Result	BPW 18h at 41.5°C + 72h at 2-8°C																											
				Result		Confirmation																				Final result 72h				Agreement 72h	
						Direct streaking						IMS Captivate						VIDAS													
				PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7										
						Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif					
		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7										
2016	7573	Residues (vegetables industry)	+	+	+	+M	+	+	+p	+		+p	+		+M	+		+p	+		+M	+		+	+	+	PA	PA	5	a	
2016	7667	Dust from dairy industry	+	+	+	+p	+	+	+M	+		+p	+		+p	+		+p	+		+p	+		+	+	+	PA	PA	5	a	
2016	7668	Dust from dairy industry	+	+	+	+p	+	+	+M	+		+p	+		+p	+		+p	+		+p	+		+	+	+	PA	PA	5	a	
2016	7669	Dust from dairy industry	+	+	+	+p	+	+	+M	+		+p	+		+p	+		+p	+		+p	+		+	+	+	PA	PA	5	a	
2016	7670	Dust from dairy industry	-																								0	0	5	a	
2016	7777	Residues (delicatessen industry)	+	+	-	+1/2	+	+	+1/2	+		+M	+		+m	+		+p(2)	+		-	+		+	+	-	PA	ND _{FN(all)}	5	a	
2016	7778	Residues (delicatessen industry)	+	+	+	+M	+	+	+1/2	+		+M	+		+1/2	+		+M	+		+M	+		+	+	+	PA	PA	5	a	
2016	7779	Residues (delicatessen industry)	+	+	+	+m	+	+	+m	+		+M	+		+M	+		+p	+		+M	+		+	+	+	PA	PA	5	a	
2016	7780	Residues (delicatessen industry)	-	+	+	+1/2	+	+	+M	+		+M	+		+M	+		+p	+		+M	+		+	+	+	PD	PD	5	a	
2016	7781	Residues (delicatessen industry)	+	+	+	+m	+	+	+m	+		+1/2	+		+1/2	+		+M	+		+1/2	+		+	+	+	PA	PA	5	a	
2016	7569	Cleaning water (vegetables industry)	-	+	+	+p	+	+	+M	+		+p	+		+M	+		+p	+		+M	+		+	+	+	PD	PD	5	b	
2016	7570	Cleaning water (vegetables industry)	+	+	+	+p	+	+	+p	+		+p	+		+M	+		+p	+		+M	+		+	+	+	PA	PA	5	b	
2016	7773	Cleaning water (delicatessen industry)	-	+	+	+p	+	+	+M	+		+p	+		+1/2	+		+p	+		+M	+		+	+	+	PD	PD	5	b	
2016	7774	Cleaning water (delicatessen industry)	-	+	+	+p	+	+	+M	+		+p	+		+M	+		+p	+		+1/2	+		+	+	+	PD	PD	5	b	
2016	7775	Cleaning water (delicatessen industry)	+	+	+	+M	+	+	+M	+		+p	+		+M	+		+p	+		+M	+		+	+	+	PA	PA	5	b	
2016	7776	Cleaning water (delicatessen industry)	+	+	+	+M	+	+	+p	+		+M	+		+M	+		+p	+		+M	+		+	+	+	PA	PA	5	b	
2016	7782	Cleaning water (dairy industry)	+	+	+	+p	+	+	+p	+		+p	+		+M	+		+p	+		+M	+		+	+	+	PA	PA	5	b	
2016	7783	Cleaning water (dairy industry)	+	+	+	+p	+	+	+p	+		+p	+		+M	+		+p	+		+M	+		+	+	+	PA	PA	5	b	
2016	7784	Cleaning water (dairy industry)	-	+	+	+p	+	+	+p	+		+p	+		+p	+		+p	+		+p	+		+	+	+	PD	PD	5	b	
2016	7785	Cleaning water (dairy industry)	-	+	+	+p	+	+	+p	+		+p	+		+p	+		+p	+		+p	+		+	+	+	PD	PD	5	b	
2016	7661	Wipe (vegetables industry)	+	-	-	st			st			st			-			st			-			-	-	-	ND	ND	5	c	

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



GENERAL PROTOCOL – ENVIRONMENTAL SAMPLES																															
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																							Category	Type			
			Result	BPW 18h at 41.5°C + 72h at 2-8°C																											
				Result		Confirmation																				Final result 72h			Agreement 72h		
						Direct streaking						IMS Captivate						VIDAS						Confirmation final result							
				PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7										
						Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif								
							Latex O157	Latex O157/ H7		Latex O157	Latex O157/ H7		Latex O157	Latex O157/ H7		Latex O157	Latex O157/ H7		Latex O157	Latex O157/ H7		Latex O157	Latex O157/ H7		Latex O157	Latex O157/ H7			Latex O157	Latex O157/ H7	
2016	7662	Wipe (vegetables industry)	-	+	+	+M	+	+	+p	+		+p	+		+M	+		+p	+		+p	+		+	+	+	PD	PD	5	c	
2016	7663	Wipe (vegetables industry)	+	-	-	-			st			+d(2)	- x 2		+m(2)/+	+	+	+d(4)	- x 4		+d(1)/-			+	-	-	ND _{FN(alt)}	ND _{FN(alt)}	5	c	
2016	7664	Wipe (vegetables industry)	+	+	-/-+	+m	+	+	+p	+		+m	+		+m/+	+		+m(2)	+		+d(1)/+	+		+	+	-	PA	ND _{FN(alt)}	5	c	
2016	7786	Wipe (delicatessen industry)	+	+	+	+p	+	+	+M	+		+p	+		+m	+		+M	+		+M	+		+	+	+	PA	PA	5	c	
2016	7787	Wipe (delicatessen industry)	+	+	+	+M	+	+	+p	+		+M	+		+M	+		+p	+		+p	+		+	+	+	PA	PA	5	c	
2016	7788	Wipe after cleaning (delicatessen industry)	-	+	+	+p	+	+	+M	+		+p	+		+1/2	+		+p	+		+1/2	+		+	+	+	PD	PD	5	c	
2016	7789	Wipe after cleaning (delicatessen industry)	+	+	+	+1/2	+	+	+M	+		+M	+		+M	+		+M	+		+M	+		+	+	+	PA	PA	5	c	
2016	7790	Wipe after cleaning (delicatessen industry)	+	+	+	+M	+	+	+M	+		+M	+		+M	+		+p	+		+M	+		+	+	+	PA	PA	5	c	
2016	7791	Wipe (dairy industry)	+	-	-	st			-			st			-			st			-			-	-	-	ND	ND	5	c	
2016	7792	Wipe (dairy industry)	+	+	+	+p	+	+	+p	+		+p	+		+M	+		+M	+		+p	+		+	+	+	PA	PA	5	c	
2016	7793	Wipe after cleaning (dairy industry)	-	+	+	+p	+	+	+p	+		+p	+		+1/2	+		+p	+		+1/2	+		+	+	+	PD	PD	5	c	
2016	7794	Wipe after cleaning (dairy industry)	-	+	+	+p	+	+	+p	+		+p	+		+p	+		+p	+		+p	+		+	+	+	PD	PD	5	c	
2016	7795	Wipe after cleaning (dairy industry)	+	-	-	st			-			st			-			st			-			-	-	-	ND	ND	5	c	

SHORT PROTOCOL – RAW MEATS (EXCEPT POULTRY) – 25 g sample size																																							
Year of analysis	Sample N°	Product	ISO 16654*	Alternative method: GENE-UP <i>E. coli</i> O57:H7																											Category	Type							
			Result	BPW 8h at 41.5°C																																			
				PCR Result	Confirmation																																		
					Direct streaking										IMS Captivate										VIDAS								Confirmation final result	Final result 8h	Agreement 8h				
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7														
					Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif						After purif	Final result		
Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7		Indole	Latex O157			Latex O157/H7	Indole			Latex O157	Latex O157/H7			Indole	Latex O157			Latex O157/H7	Indole			Latex O157	Latex O157/H7			Indole									
2016	547	Fresh veal trim	-	+	+M	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	6	a
2016	548	Fresh veal trim	+	+	+M	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	a
2016	549	Fresh veal trim	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	a
2016	550	Fresh lamb meat	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	a
2016	551	Fresh lamb meat	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	a
2016	552	Fresh ground beef	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	a
2016	553	Fresh ground beef	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	a
2016	554	Fresh ground beef	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	a
2016	555	Fresh beef trim	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	a
2016	556	Fresh beef trim	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	a
2016	1162	Fresh beef trim	-	-	-				-	-			-	-				-	-				-	st				-	st				-	-	-	NA	6	a	
2016	1163	Fresh beef trim	-	-	-				-	-			-	st				-	-				-	st				-	-				-	-	-	NA	6	a	
2016	1164	Fresh beef trim	-	-	-				-	-			-	-				-	-				-	st				-	st				-	-	-	NA	6	a	
2016	1165	Fresh ground	-	-	st				-	st			-	st				-	st				-	st				-	st				-	-	-	NA	6	a	
2016	1166	Fresh ground	-	-	st				-	-			-	st				-	-				-	st				-	st				-	-	-	NA	6	a	
2016	1167	Fresh veal trim	-	-	-				-	-			-	-				-	-				-	-				-	-				-	-	-	NA	6	a	
2016	1168	Fresh veal trim	-	-	-				-	-			-	-				-	-				-	st				-	-				-	-	-	NA	6	a	
2016	1169	Fresh veal trim	-	-	-				-	-			-	-				-	-				-	st				-	st				-	-	-	NA	6	a	
2016	1170	Fresh lamb meat	-	-	-				-	-			-	-				-	-				-	st				-	st				-	-	-	NA	6	a	
2016	1171	Fresh lamb meat	-	-	-				-	-			-	-				-	-				-	st				-	st				-	-	-	NA	6	a	
2016	3682	Pork meat	+	-/-	+md	+	+	+	-	-			-	+pd	+	+		-	+md	+	+		-	+pd	+	+		-	+pd	+	+		-	+	-	ND _{FN(alt)}	6	a	
2016	3683	Pork meat	-	-	-				-	-			-	-				-	-				-	st				-	-				-	-	-	NA	6	a	
2016	3684	Pork meat	+	+	+M	+	+	+	+	+M	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	-				-	+	+	PA	6	a	
2015	7327	Frozen veal trim	-	+	+p	+	+	+	+	+p	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PD	6	b	
2015	7328	Frozen veal trim	+	-	st				-	st			-	st				-	st				-	st				-	st				-	-	-	ND	6	b	
2015	7329	Frozen veal trim	+	+	+p	+	+	+	+	+p	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	b	

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



SHORT PROTOCOL – RAW MEATS (EXCEPT POULTRY) – 25 g sample size																																							
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																											Category	Type							
			Result	BPW 8h at 41.5°C																																			
				PCR Result	Confirmation																												Confirmation final result	Final result 8h	Agreement 8h				
					Direct streaking										IMS Captivate										VIDAS														
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7														
Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result										
	Latex O157	Latex O157/H7				Latex O157	Latex O157/H7				Latex O157	Latex O157/H7				Latex O157	Latex O157/H7				Latex O157	Latex O157/H7				Latex O157	Latex O157/H7				Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7	
2015	7330	Frozen lamb meat	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	b
2015	7331	Frozen lamb meat	+	+	+m	+	+	+	+	+m	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	b
2015	7332	Frozen lamb meat	+	+	+p	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	b
2015	7333	Frozen ground beef	+	+	+M	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	b
2015	7334	Frozen ground beef	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	b
2015	7335	Frozen ground beef	-	-	-				-	-				-	st				-	-				-	st				-	st				-	-	-	NA	6	b
2015	7336	Frozen ground beef	+	-	-				-	-				-	-				-	-				-	st				-	-				-	-	-	ND	6	b
2015	7337	Frozen ground beef	-	-	st				-	st				-	st				-	st				-	st				-	st				-	-	-	NA	6	b
2015	7338	Frozen beef trim	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	b
2015	7339	Frozen beef trim	-	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PD	6	b
2015	7340	Frozen beef trim	+	-	-				-	-				-	st				-	-				-	st				-	st				-	-	-	ND	6	b
2015	7341	Frozen beef trim	-	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PD	6	b
2015	7342	Frozen beef trim	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	b
2016	1154	Frozen ground beef	-	-	st				-	-				-	st				-	st				-	st				-	st				-	-	-	NA	6	b
2016	1155	Frozen beef trim	-	-	st				-	st				-	st				-	st				-	st				-	st				-	-	-	NA	6	b
2016	1156	Frozen ground beef	-	-	st				-	st				-	st				-	st				-	st				-	st				-	-	-	NA	6	b
2016	1157	Frozen beef trim meat	-	-	-				-	-				-	st				-	-				-	st				-	st				-	-	-	NA	6	b
2016	1158	Frozen ground veal	-	-	-				-	-				-	-				-	-				-	st				-	st				-	-	-	NA	6	b
2016	1159	Frozen ground beef	-	-	-				-	-				-	-				-	-				-	st				-	st				-	-	-	NA	6	b
2016	1160	Frozen lamb meat	-	-	-				-	-				-	-				-	-				-	st				-	st				-	-	-	NA	6	b
2016	1161	Frozen ground veal	-	-	-				-	st				-	st				-	-				-	st				-	st				-	-	-	NA	6	b
2015	7343	Frozen seasoned ground beef	-	-	st				-	st				-	st				-	st				-	st				-	st				-	-	-	NA	6	c
2015	7344	Frozen seasoned ground beef	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+	+	PA	6	c
2015	7345	Frozen seasoned beef trim	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	c
2015	7346	Frozen seasoned beef trim	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	c



SHORT PROTOCOL – RAW MEATS (EXCEPT POULTRY) – 25 g sample size																																							
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			Result	BPW 8h at 41.5°C																																			
				PCR Result	Confirmation																										Confirmation final result			Final result 8h	Agreement 8h				
					Direct streaking										IMS Captivate										VIDAS														
					CT SMAC					CT Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7									
					Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies						Before purif	After purif	Indole	Final result
	Latex O157	Latex O157/ H7			Latex O157	Latex O157/ H7				Latex O157	Latex O157/ H7				Latex O157	Latex O157/ H7				Latex O157	Latex O157/ H7				Latex O157	Latex O157/ H7				Latex O157	Latex O157/ H7								
2015	7347	Fresh seasoned beef trim	+	-	-				-	-				-	-				-	-				-	st				-	-	-	ND	6	c					
2015	7881	Fresh seasoned beef trim	+	+	+M	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	c
2015	7882	Fresh seasoned ground beef	-	-	st				-	st				-	st				-	st				-	st				-	st				-	-	-	NA	6	c
2015	7883	Fresh seasoned beef meat	+	-	st				-	st				-	st				-	st				-	st				-	st				-	-	-	ND	6	c
2015	7884	Fresh seasoned ground beef	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	c
2015	7885	Fresh seasoned beef trim	-	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	6	c
2015	7886	Fresh seasoned beef meat	+	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+m	+	+		+	+p	+	+		+	+1/2	+	+		+	+	+	PA	6	c
2016	1172	Fresh seasoned beef meat	-	-	st				-	st				-	st				-	st				-	st				-	st				-	-	-	NA	6	c
2016	1173	Fresh seasoned beef meat	-	-	st				-	st				-	st				-	st				-	st				-	st				-	-	-	NA	6	c
2016	1174	Fresh seasoned beef meat	-	-	-				-	-				-	-				-	-				-	st				-	st				-	-	-	NA	6	c
2016	1175	Fresh seasoned beef meat	-	-	-				-	-				-	-				-	-				-	st				-	st				-	-	-	NA	6	c
2016	1176	Fresh seasoned beef trim	-	-	-				-	-				-	-				-	-				-	st				-	st				-	-	-	NA	6	c
2016	1177	Fresh seasoned beef trim	-	-	-				-	-				-	-				-	-				-	st				-	-				-	-	-	NA	6	c
2016	1178	Fresh seasoned ground beef	-	-	-				-	st				-	-				-	-				-	st				-	st				-	-	-	NA	6	c
2016	1179	Fresh seasoned beef trim	-	-	-				-	-				-	st				-	st				-	st				-	-				-	-	-	NA	6	c
2016	1915	Fresh seasoned beef trim	-	-	-				-	-				-	-				-	-				-	st				-	st				-	-	-	NA	6	c
2016	3244	Seasonned pork meat	-	-	st				-	-				-	st	-			-	st	-			-	st				-	-				-	-	-	NA	6	c
2016	3245	Seasonned pork meat	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	c
2016	3246	Seasonned pork meat	+	+	+p	+	+	+	+	+p	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	c
2016	3685	Seasonned pork meat	-	-/-	-				-	-				-	+Md	+	+	+	-	+md	- (x 5)			-	+pd	+	+		-	+Md	+	+		-	+	NA _{FN(alt)}	6	c	
2016	3686	Seasonned pork meat	-	-	-				-	-				-	-				-	-				-	st				-	st				-	-	-	NA	6	c

SHORT PROTOCOL – RAW MEATS (EXCEPT POULTRY) – 25 g sample size																																							
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			Result	BPW 8h at 41.5°C +72h at 2-8°C																																			
				Result	Confirmation																														Final result 72h		Agreement 72h		
					Direct streaking								IMS Captivate								VIDAS								Confirmation final result										
					PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			Confirmation final result	BPW	Lysate	BPW		Lysate									
							Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif															
Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole																			
2016	547	Fresh veal trim	-	+	+	+1/2	+	+		+p	+	+		+p	+			+M	+			+p	+			+M	+			+	+	+	PD	PD	6	a			
2016	548	Fresh veal trim	+	+	+	+1/2	+	+		+1/2	+	+		+p	+			+m	+			+p	+			+1/2	+			+	+	+	PA	PA	6	a			
2016	549	Fresh veal trim	+	+	+	+p	+	+		+M	+	+		+p	+			+M	+			+p	+			+M	+			+	+	+	PA	PA	6	a			
2016	550	Fresh lamb meat	+	+	+	+p	+	+		+p	+	+		+p	+			+1/2	+			+p	+			+M	+			+	+	+	PA	PA	6	a			
2016	551	Fresh lamb meat	+	+	+	+p	+	+		+p	+	+		+p	+			+M	+			+p	+			+M	+			+	+	+	PA	PA	6	a			
2016	552	Fresh ground beef	+	+	+	+p	+	+		+M	+	+		+p	+			+1/2	+			+p	+			+1/2	+			+	+	+	PA	PA	6	a			
2016	553	Fresh ground beef	+	+	+	+p	+	+		+M	+	+		+p	+			+1/2	+			+p	+			+m	+			+	+	+	PA	PA	6	a			
2016	554	Fresh ground beef	+	+	+	+p	+	+		+M	+	+		+p	+			+1/2	+			+p	+			+m	+			+	+	+	PA	PA	6	a			
2016	555	Fresh beef trim	+	+	+	+p	+	+		+p	+	+		+p	+			+m	+			+p	+			+M	+			+	+	+	PA	PA	6	a			
2016	556	Fresh beef trim	+	+	+	+p	+	+		+p	+	+		+p	+			+1/2	+			+p	+			+1/2	+			+	+	+	PA	PA	6	a			
2016	3682	Pork meat	+	-/+	-/-	+md	+	+		+m	+	+		+M	+			+1/2d	+			+p (1)	+			+m	+			+	-	-	ND _{FN(alt)}	ND _{FN(alt)}	6	a			
2016	3684	Pork meat	+	+	+	+M	+	+		+M	+	+		+p	+			+M	+			+p	+			+M	+			+	+	+	PA	PA	6	a			
2015	7327	Frozen veal trim	-	+	+	+p	+	+		+p	+	+		+p				+M				+p				+p				+	+	+	PD	PD	6	b			
2015	7328	Frozen veal trim	+	-	-	-	+	+		-	+	+		st				-				st				-				-	-	-	ND	ND	6	b			
2015	7329	Frozen veal trim	+	+	+	+p	+	+		+p	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	b			
2015	7330	Frozen lamb meat	+	+	+	+p	+	+		+p	+	+		+p				+M				+p				+p				+	+	+	PA	PA	6	b			
2015	7331	Frozen lamb meat	+	+	+	+m	+	+		+m	+	+		+M				+M				+M				+M				+	+	+	PA	PA	6	b			
2015	7332	Frozen lamb meat	+	+	+	+p	+	+		+M	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	b			
2015	7333	Frozen ground beef	+	+	+	+M	+	+		+M	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	b			
2015	7334	Frozen ground beef	+	+	+	+p	+	+		+M	+	+		+p				+1/2				+p				+M				+	+	+	PA	PA	6	b			
2015	7336	Frozen ground beef	+	-	-	-	+	+		-	+	+		-				-				st				-				-	-	-	ND	ND	6	b			

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



SHORT PROTOCOL – RAW MEATS (EXCEPT POULTRY) – 25 g sample size																																				
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type			
			Result	BPW 8h at 41.5°C +72h at 2-8°C																																
				Result		Confirmation																								Final result 72h				Agreement 72h		
						Direct streaking						IMS Captivate						VIDAS																		Confirmation final result
				PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7															
						Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif										
Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole													
2015	7338	Frozen beef trim	+	+	+	+p	+	+		+p	+	+		+p				+M				+p				+1/2				+	+	+	PA	PA	6	b
2015	7339	Frozen beef trim	-	+	+	+p	+	+		+p	+	+		+p				+M				+p				+p				+	+	+	PD	PD	6	b
2015	7340	Frozen beef trim	+	-	-	-	+	+		-	+	+		-				-				st				-				-	-	-	ND	ND	6	b
2015	7341	Frozen beef trim	-	+	+	+p	+	+		+M	+	+		+p				+M				+p				+1/2				+	+	+	PD	PD	6	b
2015	7342	Frozen beef trim	+	+	+	+M	+	+		+p	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	b
2015	7344	Frozen seasoned ground beef	+	+	+	+M	+	+		+p	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	c
2015	7345	Frozen seasoned beef trim	+	+	+	+p	+	+		+p	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	c
2015	7346	Frozen seasoned beef trim	+	+	+	+p	+	+		+M	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	c
2015	7347	Fresh seasoned beef trim	+	-	-	-	+	+		-	+	+		-				-				-				-				-	-	-	ND	ND	6	c
2015	7881	Fresh seasoned beef trim	+	+	+	+m	+	+		+m	+	+		+M				+m				+p				+M				+	+	+	PA	PA	6	c
2015	7883	Fresh seasoned beef meat	+	-	-	st	+	+		-	+	+		st				-				st				-				-	-	-	ND	ND	6	c
2015	7884	Fresh seasoned ground beef	+	+	+	+p	+	+		+M	+	+		+p				+1/2				+p				+M				+	+	+	PA	PA	6	c
2015	7885	Fresh seasoned beef trim	-	+	+	+p	+	+		+M	+	+		+p				+1/2				+p				+M				+	+	+	PD	PD	6	c
2015	7886	Fresh seasoned beef meat	+	+	+	+M	+	+		+M	+	+		+p				+m				+p				+m				+	+	+	PA	PA	6	c
2016	3245	Seasoned pork meat	+	+	+	+p	+	+		+p	+	+		+p				+p				+p				+p				+	+	+	PA	PA	6	c
2016	3246	Seasoned pork meat	+	+	+	+p	+	+		+M	+	+		+p				+p				+p				+p				+	+	+	PA	PA	6	c
2016	3685	Seasoned pork meat	-	-/-	-/-	+md	- x 5			+md (2)	+	+		+Md	+			-				+pd (2)	+			+md	- x 5			+	-	-	NAFN(alt)	NAFN(alt)	6	c



SHORT PROTOCOL – RAW MEATS (EXCEPT POULTRY) – 25 g sample size																																							
Year of analysis	Sample N°	Product	ISO 16654*	Alternative method: GENE-UP <i>E. coli</i> O57:H7																													Category	Type					
			Result	BPW 24h at 41.5°C																																			
				PCR Result	Confirmation																											Confirmation final result			Final result 24h	Agreement 24h			
					Direct streaking										IMS Captivate										VIDAS														
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7														
Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Confirmation final result	Final result 24h	Agreement 24h									
Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole													
2016	547	Fresh veal trim	-	+	-				-	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	6	a
2016	548	Fresh veal trim	+	+	+m	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PA	6	a
2016	549	Fresh veal trim	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	a
2016	550	Fresh lamb meat	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	a
2016	551	Fresh lamb meat	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	a
2016	552	Fresh ground beef	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	a
2016	553	Fresh ground beef	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+m	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	a
2016	554	Fresh ground beef	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	a
2016	555	Fresh beef trim	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	6	a
2016	556	Fresh beef trim	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	6	a
2016	1162	Fresh beef trim	-	-	-				-	-				-	st				-	-				-	st				-	st				-	-	-	NA	6	a
2016	1163	Fresh beef trim	-	-	st				-	-				-	st				-	-				-	st				-	-				-	-	-	NA	6	a
2016	1164	Fresh beef trim	-	-	st				-	-				-	-				-	-				-	st				-	-				-	-	-	NA	6	a
2016	1165	Fresh ground	-	-	st				-	st				-	st				-	st				-	st				-	st				-	-	-	NA	6	a
2016	1166	Fresh ground	-	-	-				-	-				-	-				-	-				-	st				-	-				-	-	-	NA	6	a
2016	1167	Fresh veal trim	-	-	-				-	-				-	-				-	-				-	-				-	-				-	-	-	NA	6	a
2016	1168	Fresh veal trim	-	-	-				-	-				-	-				-	-				-	st				-	-				-	-	-	NA	6	a
2016	1169	Fresh veal trim	-	-	st				-	-				-	st				-	-				-	st				-	-				-	-	-	NA	6	a
2016	1170	Fresh lamb meat	-	-	st				-	-				-	st				-	-				-	st				-	-				-	-	-	NA	6	a
2016	1171	Fresh lamb meat	-	-	st				-	-				-	st				-	-				-	st				-	-				-	-	-	NA	6	a
2016	3682	Pork meat	+	+	+p	+	+	+	+	-				-	+p	+	+		+	+m	+	+		+	+p	+	+		+	+pd	+	+		+	+	+	PA	6	a
2016	3683	Pork meat	-	-	-				-	-				-	-				-	-				-	-				-	-				-	-	-	NA	6	a
2016	3684	Pork meat	+	+	+1/2	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PA	6	a
2015	7327	Frozen veal trim	-	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+p	+	+	+	+	+	+	PD	6	b

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SHORT PROTOCOL – RAW MEATS (EXCEPT POULTRY) – 25 g sample size																																								
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																										Category	Type									
			Result	BPW 24h at 41.5°C																																				
				PCR Result	Confirmation																												Final result 24h	Agreement 24h						
					Direct streaking										IMS Captivate										VIDAS										Confirmation final result					
					CT SMAC					CT Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7					CT SMAC				Chrom ID O157:H7											
					Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result			Typical colonies				Before purif	After purif	Indole	Final result	
Latex O157	Latex O157/H7		Latex O157	Latex O157/H7		Latex O157	Latex O157/H7				Latex O157	Latex O157/H7				Latex O157	Latex O157/H7				Latex O157	Latex O157/H7				Latex O157	Latex O157/H7				Latex O157	Latex O157/H7		Latex O157	Latex O157/H7					
2015	7328	Frozen veal trim	+	-	st				-	st				-	-				-	-				-	-				-	-	-	ND	6	b						
2015	7329	Frozen veal trim	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+	+	PA	6	b	
2015	7330	Frozen lamb meat	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+	+	+	PA	6	b
2015	7331	Frozen lamb meat	+	+	+m	+	+	+	+	+m	+	+	+	+	+p	+	+	+	+	+1/2	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+	+	+	PA	6	b
2015	7332	Frozen lamb meat	+	+	+M	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+	+	+	PA	6	b
2015	7333	Frozen ground beef	+	+	+M	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+	+	+	PA	6	b
2015	7334	Frozen ground beef	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+	+	+	PA	6	b
2015	7335	Frozen ground beef	-	-	-				-	-				-	st				-	-				-	st				-	-				-	-	-	NA	6	b	
2015	7336	Frozen ground beef	+	-	-				-	-				-	st				-	-				-	st				-	-				-	-	-	ND	6	b	
2015	7337	Frozen ground beef	-	-	-				-	st				-	st				-	st				-	st				-	-				-	-	-	NA	6	b	
2015	7338	Frozen beef trim	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+	+	+	PA	6	b
2015	7339	Frozen beef trim	-	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+	+	+	+	+	+	PD	6	b
2015	7340	Frozen beef trim	+	-	-				-	-				-	-				-	-				-	st				-	-				-	-	-	ND	6	b	
2015	7341	Frozen beef trim	-	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+p	+	+	+	+	+	+	+	PD	6	b
2015	7342	Frozen beef trim	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+	+	+	PA	6	b
2016	1154	Frozen ground beef	-	-	st				-	-				-	st				-	-				-	st				-	-				-	-	-	NA	6	b	
2016	1155	Frozen beef trim	-	-	st				-	st				-	st				-	st				-	st				-	st				-	-	-	NA	6	b	
2016	1156	Frozen ground beef	-	-	st				-	-				-	st				-	-				-	st				-	st				-	-	-	NA	6	b	
2016	1157	Frozen beef trim meat	-	-	-				-	-				-	st				-	-				-	st				-	-				-	-	-	NA	6	b	
2016	1158	Frozen ground veal	-	-	-				-	-				-	-				-	-				-	st				-	-				-	-	-	NA	6	b	
2016	1159	Frozen ground beef	-	-	-				-	-				-	-				-	-				-	st				-	-				-	-	-	NA	6	b	



SHORT PROTOCOL – RAW MEATS (EXCEPT POULTRY) – 25 g sample size																																							
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																											Category	Type							
			Result	BPW 24h at 41.5°C																																			
				PCR Result	Confirmation																														Confirmation final result	Final result 24h	Agreement 24h		
					Direct streaking										IMS Captivate										VIDAS														
					CT SMAC					CT Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7									
					Typical colonies	Before purif Latex O157	After purif Latex O157/H7	Indole	Final result	Typical colonies	Before purif Latex O157	After purif Latex O157/H7	Indole	Final result	Typical colonies	Before purif Latex O157	After purif Latex O157/H7	Indole	Final result	Typical colonies	Before purif Latex O157	After purif Latex O157/H7	Indole	Final result	Typical colonies	Before purif Latex O157	After purif Latex O157/H7	Indole	Final result	Typical colonies			Before purif Latex O157	After purif Latex O157/H7				Indole	Final result
2016	1160	Frozen lamb meat	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	6	b					
2016	1161	Frozen ground veal	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	6	b					
2015	7343	Frozen seasoned ground beef	-	-	st				-	st				-	st				-	-				-	st				-	-	-	NA	6	c					
2015	7344	Frozen seasoned ground beef	+	+	+p	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+	PA	6	c	
2015	7345	Frozen seasoned beef trim	+	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+	+	+	+m	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+	+	PA	6	c
2015	7346	Frozen seasoned beef trim	+	+	+p	+	+	+	+	+M	+	+	+	+	+(3)	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+	+	PA	6	c
2015	7347	Fresh seasoned beef trim	+	-	-				-	-				-	st				-	-				-	st				-	-	-	-	ND	6	c				
2015	7881	Fresh seasoned beef trim	+	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+	+	+	+m	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+	+	PA	6	c
2015	7882	Fresh seasoned ground beef	-	-	-				-	-				-	st				-	-				-	st				-	-	-	NA	6	c					
2015	7883	Fresh seasoned beef meat	+	-	-				-	-				-	st				-	-				-	st				-	-	-	ND	6	c					
2015	7884	Fresh seasoned ground beef	+	+	+p	+	+	+	+	+M	+	+	+	+	+(2)	+	+	+	+	+m	+	+	+	+	+p	+	+	+	+	+1/2	+	+	+	+	+	+	PA	6	c
2015	7885	Fresh seasoned beef trim	-	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+	+	+	+1/2	+	+	+	+	+p	+	+	+	+	+M	+	+	+	+	+	+	PD	6	c
2015	7886	Fresh seasoned beef meat	+	+	+M	+	+	+	+	+1/2	+	+	+	+	+1/2	+	+	+	+	+m	+	+	+	+	+p	+	+	+	+	+m	+	+	+	+	+	+	PA	6	c
2016	1172	Fresh seasoned beef meat	-	-	st				-	-				-	st				-	-				-	st				-	-	-	NA	6	c					
2016	1173	Fresh seasoned beef meat	-	-	st				-	st				-	st				-	-				-	st				-	-	-	NA	6	c					
2016	1174	Fresh seasoned beef meat	-	-	-				-	-				-	-				-	-				-	st				-	-	-	NA	6	c					



SHORT PROTOCOL – RAW MEATS (EXCEPT POULTRY) – 25 g sample size																																							
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type						
			Result	BPW 24h at 41.5°C																																			
				PCR Result	Confirmation																																		
					Direct streaking										IMS Captivate										VIDAS									Confirmation final result	Final result 24h	Agreement 24h			
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7														
					Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif	Final result	Typical colonies	Before purif	After purif						Final result		
	Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole												
2016	1175	Fresh seasoned beef meat	-	-	-				-	-				-	-				-	-				-	-				-	-	-	-	NA	6	c				
2016	1176	Fresh seasoned beef trim	-	-	-				-	-				-	-				-	-				-	-				-	-	-	-	NA	6	c				
2016	1177	Fresh seasoned beef trim	-	-	-				-	-				-	-				-	-				-	-				-	-	-	-	NA	6	c				
2016	1178	Fresh seasoned ground beef	-	-	-				-	-				-	-				-	-				-	-				-	-	-	-	NA	6	c				
2016	1179	Fresh seasoned beef trim	-	-	-				-	-				-	-				-	-				-	-				-	-	-	-	NA	6	c				
2016	1915	Fresh seasoned beef trim	-	-	-				-	-				-	-				-	-				-	-				-	-	-	-	NA	6	c				
2016	3244	Seasonned pork meat	-	-	st				-	-				-	-				-	-				-	-				-	-	-	-	NA	6	c				
2016	3245	Seasonned pork meat	+	+	+M	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	PA	6	c	
2016	3246	Seasonned pork meat	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+p	+	+		+	+p	+	+		+	+M	+	+		+	+	PA	6	c	
2016	3685	Seasonned pork meat	-	+	+md (2)	+	+	+	+	-				-	+p	+	+		+	-				-	+p (1)	+	+		+	+md	+	+		+	+	+	PD	6	c
2016	3686	Seasonned pork meat	-	-	-				-	-				-	-				-	-				-	st				-	-	-	-	NA	6	c				

SHORT PROTOCOL – RAW MEATS (EXCEPT POULTRY) – 25 g sample size																																						
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type					
			Result	BPW 24h at 41.5°C +72h at 2-8°C																																		
				Result	Confirmation																													Final result 72h		Agreement 72h		
					Direct streaking								IMS Captivate								VIDAS								Confirmation final result									
					CT SMAC			CT Chrom ID O157:H7					CT SMAC			Chrom ID O157:H7					CT SMAC			Chrom ID O157:H7														
					Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif		Typical colonies	Before purif			After purif	BPW	Lysate	BPW	Lysate
Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7		Indole	Latex O157		Latex O157/H7	Indole		Latex O157	Latex O157/H7		Indole	Latex O157		Latex O157/H7	Indole		Latex O157	Latex O157/H7		Indole	Latex O157		Latex O157/H7	Indole										
2016	547	Fresh veal trim	-	+	+	+ (1)	+	+		+1/2	+	+		+M	+			+1/2	+			+M	+			+1/2	+			+	+	+	PD	PD	6	a		
2016	548	Fresh veal trim	+	+	+	+1/2	+	+		+m	+	+		+M	+			+1/2	+			+M	+			+M	+			+	+	+	PA	PA	6	a		
2016	549	Fresh veal trim	+	+	+	+p	+	+		+M	+	+		+p	+			+1/2	+			+M	+			+M	+			+	+	+	PA	PA	6	a		
2016	550	Fresh lamb meat	+	+	+	+p	+	+		+M	+	+		+p	+			+M	+			+M	+			+M	+			+	+	+	PA	PA	6	a		
2016	551	Fresh lamb meat	+	+	+	+p	+	+		+M	+	+		+p	+			+1/2	+			+M	+			+M	+			+	+	+	PA	PA	6	a		
2016	552	Fresh ground beef	+	+	+	+p	+	+		+M	+	+		+p	+			+M	+			+p	+			+p	+			+	+	+	PA	PA	6	a		
2016	553	Fresh ground beef	+	+	+	+p	+	+		+M	+	+		+p	+			+m	+			+p	+			+m	+			+	+	+	PA	PA	6	a		
2016	554	Fresh ground beef	+	+	+	+p	+	+		+M	+	+		+p	+			+1/2	+			+p	+			+M	+			+	+	+	PA	PA	6	a		
2016	555	Fresh beef trim	+	+	+	+p	+	+		+M	+	+		+p	+			+M	+			+p	+			+p	+			+	+	+	PA	PA	6	a		
2016	556	Fresh beef trim	+	+	+	+p	+	+		+M	+	+		+p	+			+1/2	+			+p	+			+M	+			+	+	+	PA	PA	6	a		
2016	1162	Fresh beef trim	-																														0	0	6	a		
2016	1163	Fresh beef trim	-																														0	0	6	a		
2016	3682	Pork meat	+	+	+	+p	+			+p	+			+p	+			+1/2d				+p	+			+M	+			+	+	+	PA	PA	6	a		
2016	3683	Pork meat	-																														0	0	6	a		
2016	3684	Pork meat	+	+	+	+M	+			+M	+			+1/2	+			+1/2				+p	+			+M	+			+	+	+	PA	PA	6	a		
2015	7327	Frozen veal trim	-	+	+	+p	+	+		+p	+	+		+p				+M				+p				+p				+	+	+	PD	PD	6	b		
2015	7328	Frozen veal trim	+	-	-	st				st				st				-				st				-				-	-	-	ND	ND	6	b		
2015	7329	Frozen veal trim	+	+	+	+p	+	+		+p	+	+		+p				+p				+p				+p				+	+	+	PA	PA	6	b		
2015	7330	Frozen lamb meat	+	+	+	+p	+	+		+p	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	b		
2015	7331	Frozen lamb meat	+	+	+	+1/2	+	+		+m	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	b		
2015	7332	Frozen lamb meat	+	+	+	+M	+	+		+p	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	b		
2015	7333	Frozen ground beef	+	+	+	+M	+	+		+M	+	+		+M				+M				+p				+M				+	+	+	PA	PA	6	b		
2015	7334	Frozen ground beef	+	+	+	+M	+	+		+M	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	b		
2015	7336	Frozen ground beef	+	-	-	-				-				st				-				st				-				-	-	-	ND	ND	6	b		

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



SHORT PROTOCOL – RAW MEATS (EXCEPT POULTRY) – 25 g sample size																																							
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type						
			Result	BPW 24h at 41.5°C +72h at 2-8°C																																			
				Result	Confirmation																													Final result 72h		Agreement 72h			
					Direct streaking								IMS Captivate								VIDAS																	Confirmation final result	
					CT SMAC			CT Chrom ID O157:H7					CT SMAC			Chrom ID O157:H7					CT SMAC			Chrom ID O157:H7															
					Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif								BPW
Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7		Indole	Latex O157		Latex O157/H7	Indole		Latex O157	Latex O157/H7		Indole	Latex O157		Latex O157/H7	Indole		Latex O157	Latex O157/H7		Indole	Latex O157		Latex O157/H7	Indole											
2015	7338	Frozen beef trim	+	+	+	+p	+	+		+p	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	b			
2015	7339	Frozen beef trim	-	+	+	+M	+	+		+p	+	+		+p				+p				+p				+p				+	+	+	PD	PD	6	b			
2015	7340	Frozen beef trim	+	-	-	-				-				-				-				st				-				-	-	-	ND	ND	6	b			
2015	7341	Frozen beef trim	-	+	+	+p	+	+		+p	+	+		+p				+M				+p				+p				+	+	+	PD	PD	6	b			
2015	7342	Frozen beef trim	+	+	+	+p	+	+		+p	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	b			
2015	7344	Frozen seasoned ground beef	+	+	+	+p	+	+		+p	+	+		+p				+M				+p				+M				+	+	+	PA	PA	6	c			
2015	7345	Frozen seasoned beef trim	+	+	+	+p	+	+		+p	+	+		+p				+1/2				+M				+M				+	+	+	PA	PA	6	c			
2015	7346	Frozen seasoned beef trim	+	+	+	+M	+	+		+M	+	+		+p				+M				+(1)				+M				+	+	+	PA	PA	6	c			
2015	7347	Fresh seasoned beef trim	+	-	-	-				-				-				-				-				-				-	-	-	ND	ND	6	c			
2015	7881	Fresh seasoned beef trim	+	+	+	+1/2	+	+		+m	+	+		+M				+m				+p				+M				+	+	+	PA	PA	6	c			
2015	7883	Fresh seasoned beef meat	+	-	-	st				-				st				-				st				-				-	-	-	ND	ND	6	c			
2015	7884	Fresh seasoned ground beef	+	+	+	+M	+	+		+M	+	+		+M				+m				+p				+M				+	+	+	PA	PA	6	c			
2015	7885	Fresh seasoned beef trim	-	+	+	+M	+	+		+M	+	+		+p				+1/2				+p				+M				+	+	+	PD	PD	6	c			
2015	7886	Fresh seasoned beef meat	+	+	+	+1/2	+	+		+m	+	+		+M				+m				+p				+m				+	+	+	PA	PA	6	c			
2016	3244	Seasoned pork meat	-																														0	0	6	c			
2016	3245	Seasoned pork meat	+	+	+	+p	+			+p	+			+p				+M				+M				+M				+	+	+	PA	PA	6	c			
2016	3246	Seasoned pork meat	+	+	+	+p	+			+M	+			+p				+M				+M				+M				+	+	+	PA	PA	6	c			
2016	3685	Seasoned pork meat	-	-/+	+	+md (1)	+			+md (4)	+			+pd	+			-				st	+			+md	+			+	-	+	NAFN(alt)	PD	6	c			



SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) - 375 g sample size																																							
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type						
			Result	BPW 10h at 41.5°C																																			
				PCR Result	Confirmation																													Confirmation final result	Final result 10h	Agreement 10h			
					Direct streaking								IMS Captivate								VIDAS																		
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7														
					Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	T Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result										
Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7	Indole																
2016	3187	Ground beef	-	+	+1/2	+	+	+	+	+1/2d	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+1/2	+	+		+	+	+	PD	7	a
2016	3188	Beef trim	+	-	-				-	-				-	-				-	-				-	st				-	-			-	-	-	ND	7	a	
2016	3189	Beef trim	+	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	7	a
2016	3190	Beef trim	+	+	+md/+	+	+	+	+	+md/+	+	+	+	+	+M	+	+		+	+1/2	+	+		+	+(4)	+	+		+	+1/2	+	+		+	+	+	PA	7	a
2016	3191	Beef trim	+	-	-				-	-				-	-				-	-				-	st				-	-			-	-	-	ND	7	a	
2016	3192	Beef trim	-	-	-				-	-				-	-				-	-				-	st				-	-			-	-	-	NA	7	a	
2016	3193	Ground beef	+	-	+d(3)	-(x3)	-(x3)	-(x3)	-	-				-	st				-	-				-	st				-	-			-	-	-	ND	7	a	
2016	3248	Beef trim	+	+	+M	+	+	+	+	+md	+	+	+	+	+p	+	+		+	+1/2	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	7	a
2016	3249	Veal trim	-	+	+Md	+	+	+	+	+md	+	+	+	+	+m	+	+		+	+md	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PD	7	a
2016	3250	Veal trim	-	-	+md	- x 5			-	-				-	-				-	-				-	st				-	-			-	-	-	NA	7	a	
2016	3251	Lamb trim	+	-	-				-	-				-	-				-	-				-	st				-	-			-	-	-	ND	7	a	
2016	3252	Lamb trim	-	-	-				-	-				-	-				-	-				-	st				-	-			-	-	-	NA	7	a	
2016	3253	Lamb trim	-	+	+pd	+	+	+	+	-				-	+p	+			+	-				-	+p	+	+		-	+m	+	+		+	+	+	PD	7	a
2016	3254	Beef trim	-	-	-				-	-				-	-				-	-				-	st				-	-			-	-	-	NA	7	a	
2016	3255	Beef trim	-	-	-				-	-				-	-				-	-				-	st				-	-			-	-	-	NA	7	a	
2016	3256	Beef trim	-	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	NA	7	a	
2016	3257	Veal trim	-	-	-				-	-				-	-				-	-				-	st				-	-			-	-	-	NA	7	a	
2016	3259	Pork meat	-	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	NA	7	a	
2016	3260	Pork meat	-	-	-				-	-				-	-				-	-				-	st				-	-			-	-	-	NA	7	a	
2016	3262	Pork meat	-	-	-				-	-				-	-				-	-				-	st				-	-			-	-	-	NA	7	a	
2016	3466	Pork meat	+	- /+/-	-				-	-				-	+m	+	+	+	-	+m	+	+		-	+p	+	+		-	+m	+	+		-	+	-	ND _{FN(aH)}	7	a
2016	3467	Pork meat	+	+	-				-	-				-	+m	+	+	+	+	+m	+	+		+	+M	+	+		+	+m	+	+		+	+	+	PA	7	a
2016	3680	Pork meat	-	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	NA	7	a	
2016	3681	Pork meat	-	+	+m	+	+	+	+	+m	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	7	a
2016	3201	Frozen beef trim	+	-	st				-	st				-	st				-	-				-	st				-	st				-	-	-	ND	7	b
2016	3202	Frozen beef trim	-	+	+M	+	+	+	+	+1/2	+	+	+	+	+M	+	+		+	+m	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	7	b
2016	3203	Frozen ground beef	+	+	+M	+	+	+	+	+m	+	+	+	+	+p	+	+		+	+1/2	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	7	b
2016	3204	Frozen ground beef	+	-	-				-	-				-	-				-	-				-	st				-	-			-	-	-	ND	7	b	
2016	3205	Frozen ground beef	-	+	+M	+	+	+	+	+m	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	7	b

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SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) - 375 g sample size																																							
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type						
			Result	BPW 10h at 41.5°C																																			
				PCR Result	Confirmation																													Confirmation final result	Final result 10h	Agreement 10h			
					Direct streaking										IMS Captivate										VIDAS														
					CT SMAC					CT Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7					CT SMAC				Chrom ID O157:H7										
					Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	T Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif						After purif		Final result
Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole		Typical colonies	Latex O157	Latex O157/H7	Indole		Typical colonies	Latex O157	Latex O157/H7	Indole		Typical colonies	Latex O157	Latex O157/H7	Indole		Typical colonies	Latex O157	Latex O157/H7	Indole													
2016	3206	Frozen ground beef	-	+	+M	+	+	+	+	+1/2	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	7	b
2016	3207	Frozen ground veal	+	-	-			-	-			-	-			-	-			-	-			-	st				-	-			-	-	-	ND	7	b	
2016	3208	Frozen veal trim	-	+	+M	+	+	+	+	+M	+	+	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PD	7	b
2016	3209	Frozen veal trim	-	-	st			-	-			-	st				-	-			-	st				-	st			-	-			-	-	-	NA	7	b
2016	3210	Frozen lamb trim	+	+	+m	+	+	+	+	+md	+	+	+	+	+m	+	+		+	-				-	+p	+	+		+	+m	+	+		+	+	+	PA	7	b
2016	3211	Frozen lamb trim	+	+	-			-	-			-	+1/2	+	+		+	+1/2	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	7	b		
2016	3263	Frozen pork meat	-	-	-			-	-			-	-			-	-			-	-			-	st				-	-			-	-	-	NA	7	b	
2016	3774	Frozen lamb trim	-	-	-			-	-			-	-			-	-			-	-			-	st				-	-			-	-	-	NA	7	b	
2016	3775	Frozen lamb trim	-	-	-			-	-			-	-			-	-			-	-			-	st				-	-			-	-	-	NA	7	b	
2016	3776	Frozen pork meat	-	-	-			-	-			-	-			-	-			-	-			-	-				-	-			-	-	-	NA	7	b	
2016	3777	Frozen veal trim	-	-	-			-	-			-	-			-	-			-	-			-	st				-	-			-	-	-	NA	7	b	
2016	3778	Frozen ground veal	-	-	-			-	-			-	-			-	-			-	-			-	-				-	-			-	-	-	NA	7	b	
2016	3779	Frozen ground beef	-	-	-			-	-			-	st			-	-			-	st			-	st				-	st			-	-	-	NA	7	b	
2016	3780	Frozen ground beef	-	-	-			-	-			-	st			-	-			-	st			-	st				-	-			-	-	-	NA	7	b	
2016	3781	Frozen ground beef	-	-	-			-	-			-	st			-	-			-	st			-	st				-	-			-	-	-	NA	7	b	
2016	3194	Seasoned beef trim	-	+	+1/2	+	+	+	+	+M	+	+	+	+	+pd	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	7	c
2016	3195	Seasoned beef trim	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	7	c
2016	3196	Seasoned beef trim	-	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PD	7	c
2016	3197	Seasoned beef trim	-	+	+M	+	+	+	+	+m	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	7	c
2016	3198	Seasoned ground beef	+	+	+p	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	7	c
2016	3199	Seasoned ground beef	+	+	+M	+	+	+	+	+M	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	7	c
2016	3200	Seasoned ground beef	+	+	+1/2	+	+	+	+	+1/2	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+p	+	+		+	+	+	PA	7	c



SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) - 375 g sample size																																					
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type				
			Result	BPW 10h at 41.5°C																																	
				PCR Result	Confirmation																													Confirmation final result	Final result 10h	Agreement 10h	
					Direct streaking										IMS Captivate										VIDAS												
					CT SMAC					CT Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7					CT SMAC				Chrom ID O157:H7								
					Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	T Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result								
Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7		Indole	Latex O157	Latex O157/H7			Indole	Latex O157	Latex O157/H7			Indole	Latex O157	Latex O157/H7			Indole																
2016	3244	Seasoned pork meat	-	-	st				-	-				-	-				-	-				-	-				-	-	-	NA	7	c			
2016	3245	Seasoned pork meat	+	+	+p	+	+	+	+	+p	+	+	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+	+	PA	7	c			
2016	3246	Seasoned pork meat	+	+	+Md	+	+	+	+	+1/2d	+	+	+	+	+p	+	+		+	+m	+	+		+	+p	+	+		+	+M	+	+	+	PA	7	c	
2016	3247	Seasoned ground beef	+	+	+Md	+	+	+	+	+md	+	+	+	+	+p	+	+		+	+m	+	+		+	+p	+	+		+	+M	+	+	+	PA	7	c	
2016	3258	Marinated Beef trim	-	-	-				-	-				-	-				-	-				-	-				-	-	-	NA	7	c			
2016	3261	Seasoned pork meat	-	-	-				-	-				-	-				-	-				-	st				-	-			-	NA	7	c	
2016	3465	Seasoned pork meat	+	-	-				-	-				-	-				-	-				-	st				-	-	-	ND	7	c			
2016	3767	Seasoned pork meat	-	-	+1/2d	- x 5			-	-				-	-				-	-				-	st				-	-	-	NA	7	c			
2016	3768	Seasoned pork meat	-	-	st				-	-				-	st				-	-				-	st				-	st			-	NA	7	c	
2016	3769	Seasoned pork meat	-	-	-				-	-				-	-				-	-				-	st				-	-			-	NA	7	c	
2016	3770	Seasoned pork meat	-	-	+Md	- x 5			-	-				-	-				-	-				-	st				-	-			-	NA	7	c	
2016	3771	Seasoned pork meat	-	-	-				-	-				-	-				-	-				-	st				-	-			-	NA	7	c	
2016	3772	Seasoned beef trim	-	-	st				-	-				-	st				-	-				-	st				-	st			-	NA	7	c	
2016	3773	Seasoned ground beef	-	-	-				-	-				-	-				-	-				-	st				-	st			-	NA	7	c	



SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) - 375 g sample size																																									
Year of analysis	Sample N°	Product	ISO 16654*	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type								
			Result	BPW 10h at 41.5°C +72h at 2-8°C																																					
				Result	Confirmation																														Final result 72h		Agreement 72h				
					Direct streaking								IMS Captivate								VIDAS																		Confirmation final result		
					CT SMAC			CT Chrom ID O157:H7					CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7																
																															PCR-BPW 72h			PCR-Lysate 72h							
Typical colonies	Before purif	After purif	Indole	Typical colonies	Before purif	After purif	Indole	Typical colonies	Before purif	After purif	Indole	Typical colonies	Before purif	After purif	Indole	Typical colonies	Before purif	After purif	Indole	Typical colonies	Before purif	After purif	Indole	Typical colonies	Before purif	After purif	Indole	BPW	Lysate	BPW	Lysate										
Latex O157	Latex O157/H7	Indole	Typical colonies	Latex O157	Latex O157/H7	Indole	Typical colonies	Latex O157	Latex O157/H7	Indole	Typical colonies	Latex O157	Latex O157/H7	Indole	Typical colonies	Latex O157	Latex O157/H7	Indole	Typical colonies	Latex O157	Latex O157/H7	Indole	Typical colonies	Latex O157	Latex O157/H7	Indole	BPW	Lysate	BPW	Lysate											
2016	3187	Ground beef	-	+	+	+M	+			-				+M				-				st				+m	+			+	+	+	PD	PD	7	a					
2016	3188	Beef trim	+	-	-	-				-				-				-				st				-				-	-	-	ND	ND	7	a					
2016	3189	Beef trim	+	+	+	+M	+			+1/2	+			+M				+md				+p				+M				+	+	+	PA	PA	7	a					
2016	3190	Beef trim	+	+	+	+md	-(x5)			-				+md	+			+md/+	+			-				+m	+			+	+	+	PA	PA	7	a					
2016	3191	Beef trim	+	-	-	-				-				-				-				st				-				-	-	-	ND	ND	7	a					
2016	3192	Beef trim	-	-	-	-				-				-				-				st				-				-	-	-	NA	NA	7	a					
2016	3193	Ground beef	+	-	-	-				-				-				-				st				-				-	-	-	ND	ND	7	a					
2016	3248	Beef trim	+	+	+	+M	+			+m	+			+p				+M				+p				+M				+	+	+	PA	PA	7	a					
2016	3249	Veal trim	-	+	+	+M	+			-				+M				+m				+p				+1/2				+	+	+	PD	PD	7	a					
2016	3251	Lamb trim	+	-	-	-				-				-				-				st				-				-	-	-	ND	ND	7	a					
2016	3253	Lamb trim	-	+	+	+p	+			+m	+			+p				+m				+p				+1/2				+	+	+	PD	PD	7	a					
2016	3466	Pork meat	+	+	+	+md	+			+md	+			+M	+			+1/2	+			+p(1)				-				+	+	+	PA	PA	7	a					
2016	3467	Pork meat	+	+	+	-				-				+M	+			+M	+			+p				+1/2				+	+	+	PA	PA	7	a					
2016	3681	Pork meat	-	+	+	+1/2	+			+1/2	+			+p	+			+1/2	+			+M	+			+1/2	+			+	+	+	PD	PD	7	a					
2016	3201	Frozen beef trim	+	-	-	st				st				st				-				st				-				-	-	-	ND	ND	7	b					
2016	3202	Frozen beef trim	-	+	+	+M	+			+M	+			+M				+1/2				+p				+M				+	+	+	PD	PD	7	b					
2016	3203	Frozen ground beef	+	+	+	+M	+			+1/2	+			+M				+1/2				+p				+M				+	+	+	PA	PA	7	b					
2016	3205	Frozen ground beef	-	+	+	+M	+			+M	+			+p				+M				+p				+M				+	+	+	PD	PD	7	b					
2016	3206	Frozen ground beef	-	+	+	+p	+			+M	+			+p				+M				+p				+M				+	+	+	PD	PD	7	b					
2016	3207	Frozen ground veal	+	-	-	-				-				-				-				st				-				-	-	-	ND	ND	7	b					
2016	3208	Frozen veal trim	-	+	+	+1/2	+			+M	+			+M				+1/2				+p				+1/2				+	+	+	PD	PD	7	b					
2016	3210	Frozen lamb trim	+	+	+	+m	+			+m	+			+M				+m				+p				+1/2				+	+	+	PA	PA	7	b					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) - 375 g sample size																																	
Year of analysis	Sample N°	Product	ISO 16654*	Alternative method: GENE-UP <i>E. coli</i> O57:H7																										Category	Type		
			Result	BPW 10h at 41.5°C +72h at 2-8°C																													
				Result		Confirmation																				Confirmation final result	Final result 72h		Agreement 72h				
						Direct streaking						IMS Captivate						VIDAS															
				PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7												
						Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif										
							Latex O157	Latex O157/H7		Indole	Latex O157		Latex O157/H7	Indole		Latex O157	Latex O157/H7		Indole	Latex O157		Latex O157/H7	Indole	Latex O157	Latex O157/H7		Indole						
2016	3211	Frozen lamb trim	+	+	+	+md	+			+m	+			+M				+m				+M					+	+	+	PA	PA	7	b
2016	3194	Seasoned beef trim	-	-/+	+	+m	+			+md	+			+M				+m				+p				+	-	+	NA _{FN(alt)}	PD	7	c	
2016	3195	Seasoned beef trim	+	+	+	+p	+			+1/2	+			+p				+M				+p(3)				+	+	+	PA	PA	7	c	
2016	3196	Seasoned beef trim	-	+	+	+p	+			+M	+			+p				+M				+p				+	+	+	PD	PD	7	c	
2016	3197	Seasoned beef trim	-	+	+	+m	+			-				+M				+m				+p(3)				+	+	+	PD	PD	7	c	
2016	3198	Seasoned ground beef	+	+	+	+M	+			+1/2	+			+p				+1/2				+p(1)				+	+	+	PA	PA	7	c	
2016	3199	Seasoned ground beef	+	+	+	+p	+			+md	+			+p				+m				st				+	+	+	PA	PA	7	c	
2016	3200	Seasoned ground beef	+	+	+	+M	+			+m	+			+M				+1/2				+p(1)				+	+	+	PA	PA	7	c	
2016	3245	Seasoned pork meat	+	+	+	+p	+			+1/2	+			+p				+M				+p				+	+	+	PA	PA	7	c	
2016	3246	Seasoned pork meat	+	+	+	+M	+			+m	+			+p				+m				+p				+	+	+	PA	PA	7	c	
2016	3247	Seasoned ground beef	+	+	+	+M	+			+m	+			+p				+1/2				+p				+	+	+	PA	PA	7	c	
2016	3465	Seasoned pork meat	+	-	-	-				-				-				-				st				-	-	-	ND	ND	7	c	



SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) - 375 g sample size																																							
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type						
			Result	BPW 24h at 41.5°C																																			
				PCR Result	Confirmation																										Confirmation final result			Final result 24h	Agreement 24h				
					Direct streaking								IMS Captivate								VIDAS																		
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7														
Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result										
	Latex O157	Latex O157/H7				Latex O157	Latex O157/H7				Latex O157	Latex O157/H7				Latex O157	Latex O157/H7				Latex O157	Latex O157/H7				Latex O157	Latex O157/H7												
2016	3187	Ground beef	-	-/+/+	+M	+	+		-	+m	+	+		-	+p	+	+		-	+m	+	+		-	+p	+	+		-	+m	+	+		-	+	NA _{FN(alt)}	7	a	
2016	3188	Beef trim	+	-	-				-	-				-	-				-	-				-	st				-	-			-	-	-	ND	7	a	
2016	3189	Beef trim	+	+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	7	a
2016	3190	Beef trim	+	+	-				-	+md	-(x5)			-	+1/2	+	+		+	+m	+	+		+	+M	+	+		+	+m	+	+		+	+	+	PA	7	a
2016	3191	Beef trim	+	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	ND	7	a	
2016	3192	Beef trim	-	-	-				-	-				-	st				-	-				-	st				-	-			-	-	-	NA	7	a	
2016	3193	Ground beef	+	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	ND	7	a	
2016	3248	Beef trim	+	+	+M	+	+		+	+m	+	+		+	+p	+	+		+	+m	+	+		+	+p	+	+		+	+1/2	+	+		+	+	+	PA	7	a
2016	3249	Veal trim	-	+	+M	+	+		+	+m	+	+		+	+M	+	+		+	-				+	+M	+	+		+	+m	+	+		+	+	+	PD	7	a
2016	3250	Veal trim	-	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	NA	7	a	
2016	3251	Lamb trim	+	-	-				-	-				-	st				-	-				-	-				-	-			-	-	-	ND	7	a	
2016	3252	Lamb trim	-	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	NA	7	a	
2016	3253	Lamb trim	-	+	+p	+	+		+	+m	+	+		+	+p	+			+	-				+	+p	+			+	+m	+		+	+	+	PD	7	a	
2016	3254	Beef trim	-	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	NA	7	a	
2016	3255	Beef trim	-	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	NA	7	a	
2016	3256	Beef trim	-	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	NA	7	a	
2016	3257	Veal trim	-	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	NA	7	a	
2016	3259	Pork meat	-	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	NA	7	a	
2016	3260	Pork meat	-	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	NA	7	a	
2016	3262	Pork meat	-	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	NA	7	a	
2016	3466	Pork meat	+	+	+m	- x 5			-	-				-	+m	- x 5			-	-				-	+M	+	+		+	+m	+	+		+	+	+	PA	7	a
2016	3467	Pork meat	+	+	-				-	-				-	+m	+	+		+	+m	+	+		+	+1/2	+	+		+	+m	+	+		+	+	+	PA	7	a
2016	3680	Pork meat	-	-	-				-	-				-	-				-	-				-	-				-	-			-	-	-	NA	7	a	
2016	3681	Pork meat	-	+	-				-	+md (1)	+	+		+	+M	+	+		+	+m	+	+		+	+M	+	+		+	+M	+	+		+	+	+	PD	7	a
2016	3201	Frozen beef trim	+	-	-				-	-				-	st				-	-				-	st				-	-			-	-	-	ND	7	b	
2016	3202	Frozen beef trim	-	+	+1/2	+	+		+	+m	+	+		+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PD	7	b
2016	3203	Frozen ground beef	+	-/+/+	+M	+	+		-	+m	+	+		-	+p	+	+		-	+m	+	+		+	+p	+	+		-	+M	+	+		-	+	-	ND _{FN(alt)}	7	b

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SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) - 375 g sample size																																							
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																											Category	Type							
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				PCR Result	Confirmation																												Confirmation final result	Final result 24h	Agreement 24h				
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					CT SMAC					CT Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7					CT SMAC					Chrom ID O157:H7									
					Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies	Before purif	After purif	Indole	Final result	Typical colonies						Before purif	After purif	Indole	Final result
Latex O157	Latex O157/H7	Latex O157	Latex O157/H7	Latex O157	Latex O157/H7	Latex O157	Latex O157/H7			Latex O157	Latex O157/H7	Latex O157			Latex O157/H7	Latex O157	Latex O157/H7			Latex O157	Latex O157/H7	Latex O157			Latex O157/H7	Latex O157	Latex O157/H7			Latex O157	Latex O157/H7	Latex O157	Latex O157/H7	Latex O157	Latex O157/H7				
2016	3204	Frozen ground beef	+	-	-				-	-				-	st				-	-				-	st				-	-	-	ND	7	b					
2016	3205	Frozen ground beef	-	+	+M	+	+		+	+1/2	+	+		+	+M	+	+		+	+1/2	+	+		+	+p	+	+		+	+	+	PD	7	b					
2016	3206	Frozen ground beef	-	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+1/2	+	+		+	+p	+	+		+	+	+	PD	7	b					
2016	3207	Frozen ground veal	+	-	-				-	-				-	-				-	-			-	st				-	-	-	ND	7	b						
2016	3208	Frozen veal trim	-	+	+M	+	+		+	+m	+	+		+	+M	+	+		+	+M	+	+		+	+p	+	+		+	+	+	PD	7	b					
2016	3209	Frozen veal trim	-	-	-				-	-				-	-				-	-			-	-				-	-	-	NA	7	b						
2016	3210	Frozen lamb trim	+	+	-				-	-				-	+1/2	+	+		+	-			-	+M	+	+		+	+1/2	+	+	+	PA	7	b				
2016	3211	Frozen lamb trim	+	+	+md	+	+		+	+md	+	+		+	+M	+	+		+	+1/2	+	+		+	+M	+	+		+	+	+	PA	7	b					
2016	3263	Frozen pork meat	-	-	-				-	-				-					-	-			-	-				-	-	-	NA	7	b						
2016	3774	Frozen lamb trim	-	-	-				-	-				-	-				-	-			-	-				-	-	-	NA	7	b						
2016	3775	Frozen lamb trim	-	-	-				-	-				-	-				-	-			-	st				-	-	-	NA	7	b						
2016	3776	Frozen pork meat	-	-	-				-	-				-	-				-	-			-	-				-	-	-	NA	7	b						
2016	3777	Frozen veal trim	-	-	-				-	-				-	-				-	-			-	st				-	-	-	NA	7	b						
2016	3778	Frozen ground veal	-	-	-				-	-				-	-				-	-			-	-				-	-	-	NA	7	b						
2016	3779	Frozen ground beef	-	i/i/-*	st				-	-				-	st				-	-			-	st				-	-	-	NA	7	b						
2016	3780	Frozen ground beef	-	-	-				-	-				-	st				-	-			-	st				-	-	-	NA	7	b						
2016	3781	Frozen ground beef	-	i/i/-*	st				-	-				-	st				-	-			-	st				-	-	-	NA	7	b						
2016	3194	Seasoned beef trim	-	+	+md	+	+		+	+M	+	+		+	+pd	+	+		+	+M	+	+		+	-			-	+p	+	+	+	PD	7	c				
2016	3195	Seasoned beef trim	+	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+	+	PA	7	c			
2016	3196	Seasoned beef trim	-	+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+		+	+p	+	+		+	+M	+	+	+	PD	7	c			
2016	3197	Seasoned beef trim	-	+	+Md	-(x5)			-	-				-	+md	+	+		+	+1/2	+	+		+	+m	+	+		+	+m	+	+	+	PD	7	c			
2016	3198	Seasoned ground beef	+	+	+p	+	+		+	+M	+	+		+	+md	+	+		+	+M	+	+		+	+pd	+	+		+	+p	+	+	+	PA	7	c			



SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) - 375 g sample size																																							
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type						
			Result	BPW 24h at 41.5°C																																			
				PCR Result	Confirmation																													Confirmation final result	Final result 24h	Agreement 24h			
					Direct streaking								IMS Captivate								VIDAS																		
					CT SMAC				CT Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7				CT SMAC				Chrom ID O157:H7														
Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Typical colonies	Before purif	After purif		Final result	Confirmation final result	Final result 24h	Agreement 24h							
Latex O157	Latex O157/H7	Indole	Latex O157		Latex O157/H7	Indole	Latex O157	Latex O157/H7		Indole	Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole	Latex O157		Latex O157/H7	Indole	Latex O157	Latex O157/H7		Indole	Latex O157	Latex O157/H7	Indole		Latex O157	Latex O157/H7	Indole							
2016	3199	Seasoned ground beef	+	+	+pd(4)	+	+		+	-				-	+pd (7)	+	+		+	+1/2	+	+		+	+pd	+	+		+	+p(2)	+	+		+	+	+	PA	7	c
2016	3200	Seasoned ground beef	+	+	-				-	-				-	+pd	+	+		+	+d(2)	+	+		+	+pd	+	+		+	+(1)	+	+		+	+	+	PA	7	c
2016	3244	Seasoned pork meat	-	-	-				-	-				-	-				-	-				-	-				-	-		-	-	-	NA	7	c		
2016	3245	Seasoned pork meat	+	+	+p	+	+		+	-				+	+p	+	+		+	+md	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	7	c
2016	3246	Seasoned pork meat	+	+	+M	+	+		+	-				+	+p	+	+		+	+md	+	+		+	+p	+	+		+	+M	+	+		+	+	+	PA	7	c
2016	3247	Seasoned ground beef	+	+	+M	+	+		+	-				+	+p	+	+		+	+m	+	+		+	+p(6)	+	+		+	+m	+	+		+	+	+	PA	7	c
2016	3258	Marinated Beef trim	-	-	-				-	-				-					-	-				-	-				-	-		-	-	-	NA	7	c		
2016	3261	Seasoned pork meat	-	-	-				-	-				-					-	-				-	-				-	-		-	-	-	NA	7	c		
2016	3465	Seasoned pork meat	+	-	-				-	-				-	-				-	-				-	-				-	-		-	-	-	ND	7	c		
2016	3767	Seasoned pork meat	-	-	-				-	-				-	-				-	-				-	st				-	-		-	-	-	NA	7	c		
2016	3768	Seasoned pork meat	-	-	st				-	-				-	st				-	-				-	st				-	st				-	-	-	NA	7	c
2016	3769	Seasoned pork meat	-	-	-				-	-				-	-				-	-				-	st				-	-		-	-	-	NA	7	c		
2016	3770	Seasoned pork meat	-	-	-				-	-				-	-				-	-				-	st				-	-		-	-	-	NA	7	c		
2016	3771	Seasoned pork meat	-	-	-				-	-				-	-				-	-				-	st				-	-		-	-	-	NA	7	c		
2016	3772	Seasoned beef trim	-	-	st				-	-				-	st				-	-				-	st				-	st				-	-	-	NA	7	c
2016	3773	Seasoned ground beef	-	-	-				-	-				-	-				-	-				-	st				-	-		-	-	-	NA	7	c		

SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) - 375 g sample size																																				
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																												Category	Type			
			BPW 24h at 41.5°C +72h at 2-8°C																																	
			Result		Confirmation																								Final result 72h		Agreement 72h					
					Direct streaking						IMS Captivate						VIDAS																	Confirmation final result		
			PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7																
					Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif											
Latex O157	Latex O157/H7	Indole	Latex O157	Latex O157/H7		Indole	Latex O157		Latex O157/H7	Indole		Latex O157	Latex O157/H7		Indole	Latex O157		Latex O157/H7	Indole		Latex O157	Latex O157/H7		Indole												
2016	3187	Ground beef	-	-/+	+	+M	+			+md	+			+p				+m				+p(4)				+m				+	-	+	NA _{FN(alt)}	PD	7	a
2016	3188	Beef trim	+	-	-	-				-				-				-				st				-				-	-	-	ND	ND	7	a
2016	3189	Beef trim	+	+	+	+M	+			+md	+			+M				+md				+p(4)				+M				+	+	+	PA	PA	7	a
2016	3190	Beef trim	+	-/+	+	-				-				+1/2	+			+m	+			+m	+			+m	+			+	-	+	ND _{FN(alt)}	PA	7	a
2016	3191	Beef trim	+	-	-	-				-				-				-				st				-				-	-	-	ND	ND	7	a
2016	3192	Beef trim	-	-	-	-				-				-				-				st				-				-	-	-	NA	NA	7	a
2016	3193	Ground beef	+	-	-	-				-				-				-				st				-				-	-	-	ND	ND	7	a
2016	3248	Beef trim	+	+	+	+p	+			+1/2	+			+p				+m				+M				+M				+	+	+	PA	PA	7	a
2016	3249	Veal trim	-	+	+	+M	+			+1/2	+			+1/2				+m				+M				+m				+	+	+	PD	PD	7	a
2016	3251	Lamb trim	+	-	-	-	-			-				-				-				st				-				-	-	-	ND	ND	7	a
2016	3253	Lamb trim	-	+	+	+p	+			+M	+			+p				-				+p				+M				+	+	+	PD	PD	7	a
2016	3466	Pork meat	+	+	+	+md	- x 5			-				+m	+			+m	+			st				+md (3)	+			+	+	+	PA	PA	7	a
2016	3467	Pork meat	+	+	+	+md (1)	+			+m (3)	+			+m	+			+1/2	+			+M				+1/2				+	+	+	PA	PA	7	a
2016	3681	Pork meat	-	+	+	+m	+			-				+M	+			+1/2	+			+M	+			+1/2	+			+	+	+	PD	PD	7	a
2016	3201	Frozen beef trim	+	-	-	st				st				st				-				st				-				-	-	-	ND	ND	7	b
2016	3202	Frozen beef trim	-	+	+	+M	+			+1/2	+			+M				+m				+p				+M				+	+	+	PD	PD	7	b
2016	3203	Frozen ground beef	+	+	+	+p	+			+m	+			+p				+m				+p				+1/2				+	+	+	PA	PA	7	b
2016	3205	Frozen ground beef	-	+	+	+M	+			+1/2	+			+p				+1/2				+p				+M				+	+	+	PD	PD	7	b
2016	3206	Frozen ground beef	-	+	+	+M	+			+M	+			+p				+m				+p				+1/2				+	+	+	PD	PD	7	b
2016	3207	Frozen ground veal	+	-	-	+Md	- x 5			-				+Md	- x 5			-				st				-				-	-	-	ND	ND	7	b
2016	3208	Frozen veal trim	-	+	+	+M	+			+M	+			+M				+1/2				+p				+M				+	+	+	PD	PD	7	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

SPECIFIC PROTOCOL ② - RAW MEAT (EXCEPT POULTRY) - 375 g sample size																																				
Year of analysis	Sample N°	Product	ISO 16654♦	Alternative method: GENE-UP <i>E. coli</i> O57:H7																										Category	Type					
			Result	BPW 24h at 41.5°C +72h at 2-8°C																																
				Result		Confirmation																										Final result 72h		Agreement 72h		
						Direct streaking						IMS Captivate						VIDAS																		Confirmation final result
				PCR-BPW 72h	PCR-Lysate 72h	CT SMAC			CT Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7			CT SMAC			Chrom ID O157:H7															
						Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif	Typical colonies	Before purif	After purif										
Latex O157	Latex O157/ H7	Indole	Latex O157	Latex O157/ H7	Indole	Latex O157	Latex O157/ H7	Indole	Latex O157	Latex O157/ H7	Indole	Latex O157	Latex O157/ H7	Indole	Latex O157	Latex O157/ H7	Indole	Latex O157	Latex O157/ H7	Indole	Latex O157	Latex O157/ H7	Indole													
2016	3210	Frozen lamb trim	+	+	+	-				+m	+			+M	+			+m	+			+M				+1/2				+	+	+	PA	PA	7	b
2016	3211	Frozen lamb trim	+	+	+	-				+m	+			+M	+			+m	+			+M				+M				+	+	+	PA	PA	7	b
2016	3194	Seasoned beef trim	-	+	+	+M	+			+m	+			+p				+m				+p				+M				+	+	+	PD	PD	7	c
2016	3195	Seasoned beef trim	+	+	+	+p	+			+m	+			+p				+m				+p				+M				+	+	+	PA	PA	7	c
2016	3196	Seasoned beef trim	-	+	+	+p	+			+1/2	+			+M				+1/2				+p(3)				+p(10)	+			+	+	+	PD	PD	7	c
2016	3197	Seasoned beef trim	-	+	+	+md	-(x5)			-				+pd	+			-				+p				+M	+			+	+	+	PD	PD	7	c
2016	3198	Seasoned ground beef	+	+	+	+p(2)	+			-				+p(8)				+m				st				+p(1)				+	+	+	PA	PA	7	c
2016	3199	Seasoned ground beef	+	+	+	+p(4)	+			-				+p(10)				+m				st				st				+	+	+	PA	PA	7	c
2016	3200	Seasoned ground beef	+	+	+	-				-				+pd	+			+m				st				st				+	+	+	PA	PA	7	c
2016	3245	Seasoned pork meat	+	+	+	+p	+			+m	+			+p				+m				+p				+M				+	+	+	PA	PA	7	c
2016	3246	Seasoned pork meat	+	+	+	+M	+			-				+p				+m				+p				+1/2				+	+	+	PA	PA	7	c
2016	3247	Seasoned ground beef	+	+	+	+M	+			+m	+			+p				+m				+p				+m				+	+	+	PA	PA	7	c
2016	3465	Seasoned pork meat	+	-	-	-				-				-				-				st				-				-	-	-	ND	ND	7	c



Appendix 5 – Relative level of detection study: raw data

Matrix : Ground beef
Strain : *E. coli* O157:H7 Ad485

Aerobic mesophilic flora : 2.8 x 10³CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654*					Number positive samples/Total	Alternative method: GENE UP <i>E. coli</i> O157:H7								Number positive samples/Total
			IMS 6h		IMS 24h		Final result		PCR			Direct streaking			IMS-24h	Final result	
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			CP	TM	Result	CT-SMAC	CT-ChromID O157:H7	Result			
372	0	/	st	-	st	st	-	0/5	0	0	-	-	-	-	-	-	0/5
373			st	-	st	st	-		0	0	-	-	-	-	-	-	
374			-	-	-	-	-		0	0	-	-	-	-	-	-	
375			st	-	st	st	-		0	0	-	-	-	-	-	-	
376			st	-	-	-	-		0	0	-	-	-	-	-	-	
377	Low	0.7	st	-	-	-	-	10/20	0	0	-	-	-	-	-	-	8/20
378			+p	+M	/	/	+		30.55	61.64	+	+M	+m	+	/	+	
379			st	-	-	-	-		30.47	61.99	+	+M	+1/2	+	/	+	
380			st	-	st	-	-		0	0	-	-	-	-	-	-	
381			+p	+M	/	/	+		32.24	61.5	+	+m	+m	+	/	+	
382			st	-	st	-	-		0	0	-	-	-	-	-	-	
383			+p	+M	/	/	+		0	0	-	-	-	-	-	-	
384			+p	+M	/	/	+		0	0	-	-	-	-	-	-	
385			+p	+M	/	/	+		0	0	-	-	-	-	-	-	
386			st	-	-	-	-		30.6	61.44	+	+m	+m	+	/	+	
387			+p	+1/2	/	/	+		0	0	-	-	-	-	-	-	
388			+p	+M	/	/	+		30.12	61.91	+	+m	+1/2	+	/	+	
389			st	-	st	-	-		31.66	61.59	+	+1/2	+m	+	/	+	
390			st	-	-	-	-		0	0	-	-	-	-	-	-	
391			st	-	st	-	-		0	0	-	-	-	-	-	-	
392			st	-	-	-	-		0	0	-	-	-	-	-	-	
393			+M	+1/2	/	/	+		0	0	-	-	-	-	-	-	
394			+p	+M	/	/	+		32.24	61.61	+	+1/2	+m	+	/	+	
395			st	-	-	-	-		0	0	-	-	-	-	-	-	
396			+p	+M	/	/	+		31.84	61.9	+	+m	+m	/	/	+	
397	High	1.8	+p	+M	/	/	+	15/20	31.42	61.65	+	+m	+m	+	/	+	18/20
398			+p	+M	/	/	+		30.1	61.73	+	+m	+m	+	/	+	
399			+p	+1/2	/	/	+		31.02	61.72	+	+m	+m	+	/	+	
400			+p	+M	/	/	+		32.85	61.75	+	+m	+m	+	/	+	
401			+p	+M	/	/	+		33.06	61.81	+	+m	+m	+	/	+	
402			+M	+M	/	/	+		31.91	61.59	+	+m	+m	+	/	+	
403			+M	+m	/	/	+		32.9	61.82	+	+m	+m	+	/	+	
404			+p	+M	/	/	+		31.64	62	+	+1/2	+1/2	+	/	+	
405			+p	+M	/	/	+		29.15	61.77	+	+M	+1/2	+	/	+	
406			st	-	st	-	-		30.13	61.79	+	+M	+m	+	/	+	
407			st	-	st	-	-		31.1	61.72	+	+m	+m	+	/	+	
408			+p	+M	/	/	+		31.25	61.61	+	+1/2	+m	+	/	+	
409			st	-	-	-	-		0	0	-	-	-	-	-	-	
410			+p	+M	/	/	+		31.47	61.52	+	+1/2	+m	+	/	+	
411			st	-	st	-	-		30.54	61.71	+	+1/2	+1/2	+	/	+	
412			st	-	st	-	-		36.17	61.81	+	+m	+m	+	/	+	
413			+p	+M	/	/	+		28.89	61.66	+	+M	+1/2	+	/	+	
414			+p	+M	/	/	+		0	0	-	-	-	-	-	-	
415			+p	+1/2	/	/	+		30.65	61.69	+	+1/2	+1/2	+	/	+	
416			+p	+M	/	/	+		29.69	61.62	+	+m	+1/2	+	/	+	

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Matrix : Raw milk
Strain : E. coli O157:H7 Ad1745

Aerobic mesophilic flora : 2.4 x 10⁷ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654*					Number positive samples/Total	Alternative method: GENE UP <i>E. coli</i> O157:H7								Number positive samples/Total
			IMS 6h		IMS 24h		Final result		PCR			Direct streaking			IMS-24h	Final result	
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			CP	TM	Result	CT-SMAC	CT-ChromID O157:H7	Result			
1573	0	/	-	-	-	-	-	0/5	0	0	-	-	-	-	-	0/5	
1574			-	-	-	-	-		0	0	-	-	-	-	-		
1575			-	-	-	-	-		0	0	-	-	-	-	-		
1576			-	-	-	-	-		0	0	-	-	-	-	-		
1577			-	-	-	-	-		0	0	-	-	-	-	-		
1578	Low	0.7	-	-	-	-	-	8/20	31.21	62.07	+	-	+m/+	+	-	+	12/20
1579			-	-	-	-	-		31.98	61.93	+	-	+m/+	+	-	+	
1580			+1/2	+m	/	/	+		31.3	62.1	+	-	+m/+	+	-	+	
1581			-	-	-	-	-		0	0	-	-	-	-	-	-	
1582			-	-	-	-	-		28.53	61.75	+	+m	+m/+	+	/	+	
1583			-	-	-	-	-		29.94	61.84	+	-	+m/+	+	+	+	
1584			-	-	-	-	-		0	0	-	-	-	-	-	-	
1585			+1/2	+m	/	/	+		27.88	61.92	+	+m	+m/+	+	/	+	
1586			-	-	-	-	-		0	0	-	-	-	-	-	-	
1587			+1/2	+m	/	/	+		33.45	61.69	+	+md	-	-	+	+	
1588			+1/2	+m	/	/	+		0	0	-	-	-	-	-	-	
1589			-	-	-	-	-		0	0	-	-	-	-	-	-	
1590			+1/2	+m	/	/	+		32.72	61.57	+	-	-	-	+	+	
1591			-	-	-	-	-		0	0	-	+md	-	-	-	-	
1592			+1/2	+m	/	/	+		28.34	61.66	+	+m	+m/+	+	/	+	
1593			-	-	-	-	-		32.62	61.66	+	-	-	-	- (+ after regrowth in BHI)	+	
1594			+1/2	+m	/	/	+		0	0	-	-	-	-	-	-	
1595			-	-	-	-	-		0	0	-	+md	-	-	-	-	
1596			+1/2	+m	/	/	+		31.57	61.74	+	+m	+m/+	+	/	+	
1597			-	-	-	-	-		28.66	61.69	+	+m	+m/+	+	/	+	
1598	High	1.7	-	-	-	-	-	16/20	28.38	61.37	+	+m	+m/+	+	+	+	18/20
1599			+m	+m	/	/	+		29.94	61.65	+	+m	+m/+	+	/	+	
1600			+m	-	/	/	+		33.06	61.87	+	-	-	-	+	+	
1601			+m	-	/	/	+		31.93	61.77	+	+m	+m/+	+	/	+	
1602			-	-	-	-	-		30.81	61.83	+	+m	+m/+	+	/	+	
1603			-	-	-	-	-		29.6	61.56	+	+m	+m/+	+	/	+	
1604			+m	-	/	/	+		30.47	61.83	+	+m	+m/+	+	/	+	
1605			+m	+m	/	/	+		30.78	62.04	+	+m	+m/+	+	/	+	
1606			+m	-	/	/	+		30.13	61.49	+	+m	+m/+	+	/	+	
1607			+m	+m	/	/	+		33.33	61.83	+	-	-	-	- (+ after regrowth in BHI)	+	
1608			+m	+m	/	/	+		0	0	-	-	-	-	-	-	
1609			+m	+m	/	/	+		29.69	61.63	+	+m	+m/+	+	/	+	
1610			+m	+m	/	/	+		31.58	61.48	+	-	+m/+	+	+m	+	
1611			+m	+m	/	/	+		29.69	61.34	+	+m/+	+m/+	+	/	+	
1612			+m	+m	/	/	+		0	0	-	+md	-	-	-	-	
1613			+m	+m	/	/	+		27.11	61.78	+	+m	+1/2	+	/	+	
1614			+m	+m	/	/	+		29.09	61.37	+	+m	+m/+	+	/	+	
1615			-	-	-	-	-		31.42	61.71	+	+m	-	+	-	+	
1616			+m	+m	/	/	+		29.84	61.79	+	+m	+m	+	/	+	
1617			+m	+m	/	/	+		31.03	61.48	+	+m	+m	+	/	+	

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



Matrix : Fresh spinach
Strain : *E. coli* O157:H7 Ad556

Aerobic mesophilic flora : 7.1 x 10⁶CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654*					Number positive samples/Total	Alternative method: GENE-UP <i>E. coli</i> O157:H7								Number positive samples/Total
			IMS 6h		IMS 24h		Final result		PCR			Direct streaking			IMS-24h	Final result	
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			CP	TM	Result	CT-SMAC	CT-ChromID O157:H7	Result			
1432	0	/	st	st	st	-	-	0/5	0	0	-	-	st	-	-	-	0/5
1433			st	-	st	-	-		0	0	-	st	st	-	-	-	
1434			st	st	st	st	-		0	0	-	st	st	-	-	-	
1435			st	-	st	-	-		0	0	-	st	st	-	-	-	
1436			st	st	st	-	-		0	0	-	st	st	-	-	-	
1437	Low	1.0	st	st	st	-	-	9/20	25.72	61.94	+	+M	+p	+	/	+	9/20
1438			+p	+M	/	/	+		0	0	-	st	st	-	-	-	
1439			+p	+p	/	/	+		0	0	-	st	st	-	-	-	
1440			+p	+p	/	/	+		23.35	61.51	+	+M	+p	+	/	+	
1441			st	st	st	st	-		0	0	-	st	st	-	-	-	
1442			+p	+p	/	/	+		23.54	61.42	+	+M	+p	+	/	+	
1443			+p	+p	/	/	+		0	0	-	st	st	-	-	-	
1444			st	st	st	st	-		0	0	-	st	st	-	-	-	
1445			st	st	st	st	-		0	0	-	st	st	-	-	-	
1446			st	st	st	st	-		24.48	61.28	+	+M	+p	+	/	+	
1447			+p	+p	/	/	+		0	0	-	st	st	-	-	-	
1448			st	st	st	-	-		0	0	-	st	st	-	-	-	
1449			st	st	st	st	-		23.84	61.3	+	+M	+p	+	/	+	
1450			+p	+p	/	/	+		22.39	61.63	+	+M	+p	+	/	+	
1451			+p	+p	/	/	+		23.32	61.54	+	+M	+p	+	/	+	
1452			st	st	st	-	-		0	49.46	-	st	st	-	-	-	
1453			+p	+p	/	/	+		23.43	61.54	+	+M	+p	+	/	+	
1454			st	st	st	-	-		23.68	61.39	+	+M	+p	+	/	+	
1455			st	st	st	-	-		0	0	-	st	st	-	-	-	
1456			st	st	st	st	-		0	0	-	st	st	-	-	-	
1457	High	2.6	+p	+p	/	/	+	20/20	23.8	61.28	+	+p	+M	+	/	+	18/20
1458			+p	+p	/	/	+		0	0	-	st	st	-	-	-	
1459			+p	+p	/	/	+		22.6	61.57	+	+M	+p	+	/	+	
1460			+p	+p	/	/	+		0	0	-	st	st	-	-	-	
1461			+p	+p	/	/	+		22.47	61.57	+	+M	+p	+	/	+	
1462			+p	+p	/	/	+		22.78	61.39	+	+m	+p	+	/	+	
1463			+p	+p	/	/	+		24.76	61.4	+	+M	+p	+	/	+	
1464			+p	+p	/	/	+		22.27	61.78	+	+M	+p	+	/	+	
1465			+p	+p	/	/	+		22.56	61.59	+	+M	+p	+	/	+	
1466			+p	+p	/	/	+		23.39	61.64	+	+M	+p	+	/	+	
1467			+p	+p	/	/	+		23.14	61.62	+	+M	+p	+	/	+	
1468			+p	+p	/	/	+		24.1	61.54	+	+M	+p	+	/	+	
1469			+p	+p	/	/	+		24.47	61.56	+	+M	+p	+	/	+	
1470			+p	+p	/	/	+		23.86	61.41	+	+M	+p	+	/	+	
1471			+p	+p	/	/	+		23.78	61.4	+	+M	+p	+	/	+	
1472			+p	+p	/	/	+		24.35	61.75	+	+M	+p	+	/	+	
1473			+p	+p	/	/	+		23.47	61.42	+	+M	+p	+	/	+	
1474			+p	+p	/	/	+		23.37	61.66	+	+M	+p	+	/	+	
1475			+p	+p	/	/	+		23.94	61.58	+	+M	+p	+	/	+	
1476			+p	+p	/	/	+		23.44	61.5	+	+M	+p	+	/	+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



Matrix : Process water
Strain : *E. coli* O157:H7 Ad1248

Aerobic mesophilic flora : 1.0 x 10² CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654*					Number positive samples/Total	Alternative method: GENE-UP <i>E. coli</i> O157:H7								Number positive samples/Total
			IMS 6h		IMS 24h		Final result		PCR			Direct streaking			IMS-24h	Final result	
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			CP	TM	Result	CT-SMAC	CT-ChromID O157:H7	Result			
8050	0	/	st	st	-	-	-	0/5	0	0	-	-	-	-	-	-	0/5
8051			st	st	st	-	-		0	0	-	-	-	-	-	-	
8052			st	-	-	-	-		0	0	-	-	-	-	-	-	
8053			st	-	-	-	-		0	0	-	-	-	-	-	-	
8054			st	-	st	-	-		0	0	-	-	-	-	-	-	
8055	Low	0.8	st	-	st	-	-	1/20	0	0	-	-	-	-	-	-	8/20
8056			st	-	-	-	-		28.72	60.28	+	+m(1)/+	-	+	+	+	
8057			st	st	st	-	-		27.6	60.54	+	+m(1)	+m/+	+	+	+	
8058			+p	+p	/	/	+		0	0	-	-	-	-	-	-	
8059			st	-	st	-	-		25.49	60.17	+	+m	+m/+	+	/	+	
8060			st	st	st	-	-		0	0	-	-	-	-	-	-	
8061			st	st	st	-	-		0	0	-	-	-	-	-	-	
8062			st	st	st	-	-		26.29	60.22	+	+m	+m/+	+	/	+	
8063			st	st	+md/-	-	-		25.9	60.32	+	+m	+m/+	+	/	+	
8064			st	st	st	-	-		0	0	-	-	-	-	-	-	
8065			st	st	-	-	-		0	0	-	-	-	-	-	-	
8066			st	-	-	-	-		0	0	-	-	-	-	-	-	
8067			st	-	st	-	-		0	0	-	-	-	-	-	-	
8068			st	-	st	-	-		0	0	-	-	-	-	-	-	
8069			st	-	-	-	-		25.98	60.34	+	+m/+	+m/+	+	+	+	
8070			st	-	st	-	-		0	0	-	-	-	-	-	-	
8071			st	-	-	-	-		0	0	-	-	-	-	-	-	
8072			st	-	+md/-	-	-		24.46	60.19	+	+m	+m/+	+	/	+	
8073			st	-	-	-	-		26.91	60.42	+	-	-	-	+	+	
8074			st	-	-	-	-		0	0	-	-	-	-	-	-	
8228	High	4.4	+p	+p	/	/	+	1/20			+	+1/2	+1/2	+	/	+	19/20
8229			st	-	-	-	-				+	+1/2	+1/2	+	/	+	
8230			st	st	-	-	-				+	+m	+1/2	+	/	+	
8231			st	st	-	-	-				-	-	-	-	-	-	
8232			st	st	-	-	-				+	+m	+m	+	/	+	
8233			st	-	-	-	-				+	+1/2	+1/2	+	/	+	
8234			st	st	st	-	-				+	+m	+1/2	+	/	+	
8235			st	st	-	-	-				+	+1/2	+1/2	+	/	+	
8236			st	st	-	-	-				+	+1/2	+1/2	+	/	+	
8237			st	st	-	-	-				+	+m	+1/2	+	/	+	
8238			st	st	-	-	-				+	+m	+m	+	/	+	
8239			st	st	-	-	-				+	+1/2	+m	+	/	+	
8240			st	st	-	-	-				+	+m	+m	+	/	+	
8241			st	st	-	-	-				+	+1/2	+m	+	/	+	
8242			st	st	-	-	-				+	+m	+1/2	+	/	+	
8243			st	st	-	-	-				+	+m	+m	+	/	+	
8244			st	st	-	-	-				+	+m	+m	+	/	+	
8245			st	st	-	-	-				+	+m	+m	+	/	+	
8246			st	st	-	-	-				+	+m	+m	+	/	+	
8247			st	st	-	-	-				+	+m	+m	+	/	+	

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



Matrix : Ground Veal meat (Short protocol)
Strain : **E. coli O157:H7** Ad486

Aerobic mesophilic flora : 4.9 x 10⁶ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654♦					Number positive samples/ Total	Alternative method: GENE UP <i>E. coli</i> O157:H7																		
			IMS 6h		IMS 24h		Final result		BPW 41.5°C / 8h						Number positive samples / Total 8h	BPW 41.5°C / 24h								Number positive samples / Total 24h			
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			PCR			IMS 24h	Final result 8h	PCR			IMS 24h	Final result 24h									
									CP	TM	Result			CT-SMAC		CT-ChromID O157:H7			Result	CP	TM	Result	CT-SMAC		CT-ChromID O157:H7	Result	
1870	0	/	st	-	st	-	-	0/5	0	0	-	-	-	-	-	-	0/5	0	0	-	-	-	-	-	-	-	0/5
1871			st	-	st	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	-	
1872			st	-	st	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	-	
1873			st	-	st	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	-	
1874			st	-	st	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	-	
1895	Low	0.8	+p	+m	/	/	+	13/20	31.71	61.58	+	+M	+M	+	/	+	10/20	31.92	61.53	+	+M	+m	+	/	+	10/20	
1896			st	-	-	-	-		0	0	-	+md(4)	-	-(indol -)	-	-		0	0	-	-	-	-	-	-		
1897			+d(2)	-	+md	-	+		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-		
1898			+p	+m	/	/	+		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-		
1899			+p	+1/2	/	/	+		30.58	61.28	+	+m	+m	+	/	+		30.79	61.69	+	+m	+m	+	/	+		
1900			st	-	st	-	-		31.6	61.62	+	+M	+M	+	/	+		32.56	61.54	+	+m	+m	+	/	+		
1901			+p	+m	/	/	+		30.89	61.86	+	+M	+1/2	+	/	+		32.08	61.79	+	+M	-	+	/	+		
1902			+p	+m	/	/	+		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-		
1903			+p	+m	/	/	+		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-		
1904			+Md(7)	+md/+	+p	+m	+		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-		
1905			+p	+m	/	/	+		33.53	61.84	+	+p	+M	+	/	+		32.85	61.6	+	+M	+m	+	/	+		
1906			st	-	st	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-		
1907			st	-	st	-	-		32.15	61.8	+	+p	+M	+	/	+		32.5	61.61	+	+M	+m	+	/	+		
1908			+p	+m	/	/	+		0	0	-	+M	-	-(indol -)	-	-		0	0	-	+p	-	-(indol -)	-	-		
1909			+p	+m	/	/	+		32.47	62.08	+	+p	+1/2	+	/	+		33.17	61.59	+	+M	+m	+	/	+		
1910			st	-	st	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-		
1911			st	-	-	-	-		32.66	61.82	+	+m	+m	+	/	+		33.56	61.64	+	+m	+m	+	/	+		
1912			st	-	st	-	-		33.65	61.9	+	+M	+M	+	/	+		34.2	61.85	+	+M	+M	+	/	+		
1913			st	-	+p	+m	+		32.07	61.87	+	+p	+M	+	/	+		33.71	61.83	+	+M	+M	+	/	+		
1914			+p	+m	/	/	+		0	0	-	+m	-	-(indol -)	-	-		0	0	-	+m	-	-(indol -)	-	-		
1875	High	2.0	+p	+m	/	/	+	18/20	32.93	61.9	+	+1/2	+1/2	+	/	+	19/20	33.72	61.75	+	+m	+m	+	/	+	19/20	
1876			+p	+m	/	/	+		33.31	61.71	+	+p	+M	+	/	+		33.71	61.12	+	+m	+m	+	/	+		
1877			+p	+m	/	/	+		32.92	61.93	+	+p	+p	+	/	+		35.11	61.59	+	+p	+m	+	/	+		
1878			st	-	+p	+m	+		31.87	61.85	+	+p	+M	+	/	+		32.43	61.6	+	+p	+1/2	+	/	+		
1879			+p	+m	/	/	+		31.58	61.11	+	+1/2	+m	+	/	+		31.51	61.46	+	+1/2	+m	+	/	+		
1880			+p	+m	/	/	+		31.82	61.61	+	+1/2	+m	+	/	+		31.08	61.63	+	+m	+m	+	/	+		
1881			st	-	st	-	-		32.51	61.74	+	+1/2	+1/2	+	/	+		32.68	61.69	+	+m	+m	+	/	+		
1882			+p	+m	/	/	+		32.26	61.77	+	+p	+p	+	/	+		32.49	61.67	+	+p	+M	+	/	+		
1883			+p	+m	/	/	+		33.22	61.79	+	+M	+M	+	/	+		33.64	61.51	+	+M	+m	+	/	+		
1884			+p	+m	/	/	+		32.99	61.81	+	+M	+M	+	/	+		33.37	61.59	+	+M	+m	+	/	+		
1885			+p	+m	/	/	+		31.43	61.86	+	+M	+M	+	/	+		32.14	61.78	+	+m	+m	+	/	+		
1886			+p	+m	/	/	+		33.64	61.94	+	+M	+M	+	/	+		35.04	61.94	+	+1/2	+m	+	/	+		
1887			+p	+m	/	/	+		34.28	61.62	+	+p	+M	+	/	+		35.62	61.69	+	+p	+m	+	/	+		
1888			+p	+m	/	/	+		32.53	61.86	+	+m	+m	+	/	+		32.93	61.9	+	+m	+m	+	/	+		
1889			+p	+m	/	/	+		32.43	61.73	+	+M	+M	+	/	+		32.13	61.78	+	+m	+m	+	/	+		
1890			+p	+m	/	/	+		32.43	61.61	+	+M	+M	+	/	+		32.93	61.67	+	+m	+m	+	/	+		
1891			+p	+m	/	/	+		32.51	61.78	+	+p	+M	+	/	+		32.99	61.76	+	+p	+m	+	/	+		
1892			+p	+m	/	/	+		32.23	61.68	+	+p	+M	+	/	+		33.25	61.74	+	+p	+1/2	+	/	+		
1893			st	-	-	-	-		31.63	61.76	+	+M	+M	+	/	+		31.76	61.81	+	+p	+1/2	+	/	+		
1894			+p	+p	/	/	+		0	0	-	+1/2	-	-(indol -)	-	-		0	0	-	+M	-	-(indol -)	-	-		

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



Matrix : Sausage meat
Strain : E. coli O157:H7 Ad552

Aerobic mesophilic flora : 7.1 x10⁶ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654*					Number positive samples/Total	Alternative method: GENE UP <i>E. coli</i> O157:H7									Number positive samples/Total
			IMS 6h		IMS 24h		Final result		PCR			Direct streaking			IMS-24h	Vidas	Final result	
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			CP	TM	Result	CT-SMAC	CT-ChromID O157:H7	Result				
3420	0	/	-	-	+Md (latex-)	-	-	0/5	0	0	-	-	-	-	-	/	-	0/5
3421			-	-	-	-	-		0	0	-	-	-	-	/	-		
3422			-	-	-	-	-		0	0	-	-	-	-	/	-		
3423			-	-	-	-	-		0	0	-	-	-	-	/	-		
3424			st	-	-	-	-		0	0	-	-	-	-	/	-		
3445	Low	0.8	+M	+M	/	/	+	10/20	0	0	-	-	-	-	-	/	-	11/20
3446			+M	+M	/	/	+		31.92	61.96	+	+md	-	+	+	/	+	
3447			+pd	+m	+M	+m	+		35.02	62.13	+	+md (latex-)	-	-	-	+	+	
3448			st	-	+md	+md	+		31.9	61.96	+	+md (latex-)	+md	+	+	/	+	
3449			-	+m (2) (indol -)	-	-	-		34.23	62.1	+	-	-	-	+	/	+	
3450			+M	+1/2	/	/	+		33.7	61.86	+	-	-	-	+	/	+	
3451			+p	+md	+1/2d	-	+		38.01	61.48	+	-	-	-	-	+	+	
3452			+M	+1/2	/	/	+		33.41	61.68	+	+md (latex-)	-	-	+	/	+	
3453			-	-	-	-	-		35.29	61.98	+	+md (latex-)	-	-	-	+	+	
3454			-	-	-	-	-		0	0	-	+md (latex-)	-	-	-	/	-	
3455			-	-	-	-	-		0	0	-	-	-	-	-	/	-	
3456			-	-	-	-	-		0	0	-	-	-	-	-	/	-	
3457			+M	+M	/	/	+		34.1	61.9	+	-	-	-	+	/	+	
3458			+M	+M	/	/	+		0	0	-	-	-	-	-	/	-	
3459			-	-	-	-	-		34.06	61.93	+	-	-	-	+	/	+	
3460			-	-	+md (indol -)	-	-		34.47	61.75	+	-	-	-	+	/	+	
3461			-	-	+md (indol -)	-	-		0	0	-	-	-	-	-	/	-	
3462			-	-	-	-	-		31.61	56.78	-	-	-	-	-	/	-	
3463			-	-	-	-	-		33.69	56.96	-	-	-	-	-	/	-	
3464			+M	+M	/	/	+		0	0	-	-	-	-	-	/	-	
3425	High	2.1	+Md	+1/2d	/	/	+	18/20	0	0	-	+md (latex-)	-	-	-	/	-	16/20
3426			+Md	+md	/	/	+		33.68	62.02	+	+m (latex-)	+md (latex-)	-	+	/	+	
3427			+Md	+md	/	/	+		33.5	62.31	+	-	+md	+	+	/	+	
3428			+Md	+md	/	/	+		0	0	-	-	-	-	-	/	-	
3429			+Md	+md	/	/	+		0	0	-	-	-	-	-	/	-	
3430			+Md	+1/2	/	/	+		32.86	61.79	+	-	-	-	+	/	+	
3431			-	+md (indol -)	+m (indol -)	+m (indol -)	-		0	0	-	+md (latex-)	+md (latex-)	-	-	/	-	
3432			+M	+m	/	/	+		32.55	62	+	-	-	-	+	/	+	
3433			+M	+m	/	/	+		36.81	61.85	+	-	-	-	+	/	+	
3434			-	-	+m (indol -)	+m (indol -)	-		32.22	61.73	+	-	-	-	+	/	+	
3435			+M	+Md	/	/	+		35.02	61.95	+	+md (latex-)	-	-	+	/	+	
3436			+M	+1/2d	/	/	+		34.39	61.98	+	+md (latex-)	-	-	+	/	+	
3437			+M	+1/2d	/	/	+		33.62	61.62	+	-	-	-	+	/	+	
3438			+M	+1/2d	/	/	+		32.88	62.05	+	-	-	-	+	/	+	
3439			-	-	+1/2	+m	+		33.45	61.9	+	-	-	-	+	/	+	
3440			+M	+Md	/	/	+		33.66	61.74	+	-	+md	+	+	/	+	
3441			+M	+Md	/	/	+		31.84	61.85	+	+md (latex-)	+md	+	+	/	+	
3442			+M	+Md	/	/	+		33.77	61.78	+	+1/2 (latex-)	-	-	+	/	+	
3443			+M	+md	/	/	+		32.96	62	+	+md (latex-)	-	-	+	/	+	
3444			+M	+Md	/	/	+		32.48	61.55	+	-	-	-	+	/	+	

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



Matrix : Beef trim (375 g)
Strain : *E. coli* O157:H7 Ad1248

Aerobic mesophilic flora : 1.1 x 10⁶ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654*					Number positive samples/ Total	Alternative method: GENE UP <i>E. coli</i> O157:H7																	
			IMS 6h		IMS 24h		Final result		BPW 41.5°C / 10h								Number positive samples / Total 10h	BPW 41.5°C / 24h								Number positive samples / Total 24h
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			PCR			Direct streaking			IMS 24h	Final result 10h		PCR			Direct streaking			IMS 24h	Final result 24h	
									CP	TM	Result	CT-SMAC	CT-ChromID O157:H7	Result				CP	TM	Result	CT-SMAC	CT-ChromID O157:H7	Result			
3501	0	/	st	-	-	-	-	0/5	0	0	-	-	-	-	-	-	0/5	0	0	-	-	-	-	-	-	0/5
3502			st	-	-	-	-		0	0	-	-	-	-	-	-		0	0	-	+Md (latex-)	-	-	-	-	
3503			st	-	-	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	
3504			st	-	-	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	
3505			st	-	-	-	-		0	0	-	-	-	-	+1/2d (latex-)	-		0	0	-	-	-	-	+1/2d (latex-)	-	
3506	Low	1.1	st	-	-	-	-	5/20	34.28	61.58	+	+M	+M	+	/	+	12/20	30.16	61.52	+	+M	+M	+	/	+	12/20
3507			st	-	+M	+m	+		32.72	61.48	+	+M	+M	+	/	+		32.08	61.2	+	+M	+m	+	/	+	
3508			st	-	-	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	
3509			st	-	-	-	-		29.13	61.5	+	+M	+M	+	/	+		29.43	61.26	+	+M	+m	+	/	+	
3510			st	+m (1)	+M	+m	+		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	
3511			st	-	-	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	
3512			st	-	+p	-	+		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	
3513			st	-	-	-	-		33.51	61.4	+	+M	+M	+	/	+		33.42	61.29	+	+M	+1/2	+	/	+	
3514			st	-	-	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	
3515			st	-	-	-	-		40	61.2	+	+m	-	+	/	+		35.22	61.17	+	+md	+m	+	/	+	
3516			st	-	-	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	
3517			st	+m (1)	+p	+m	+		0	0	-	st	-	-	+Md (latex-)	-		0	0	-	-	-	-	+Md (latex-)	-	
3518			st	-	st	-	-		31.22	61.41	+	+p	+M	+	/	+		26.16	61.14	+	+M	+M	+	/	+	
3519			st	-	-	-	-		27.82	61.48	+	+M	+M	+	/	+		25	61.37	+	+M	+M	+	/	+	
3520			st	-	st	-	-		30.57	61.32	+	+p	+p	+	/	+		27.36	61.28	+	+p	+M	+	/	+	
3521			st	-	st	-	-		0	0	-	st	-	-	-	-		0	0	-	st	-	-	-	-	
3522			st	-	st	-	-		34.04	61.45	+	+md	+md	+	+md	+		33.69	61.36	+	-	-	-	+md	+	
3523			st	-	-	-	-		31.12	61.35	+	+M	+M	+	/	+		31.13	61.04	+	+M	+1/2	+	/	+	
3524			st	-	st	-	-		30.79	61.55	+	+M	+M	+	/	+		28.94	61.36	+	+M	+m	+	/	+	
3525			st	-	+p	+m	+		29.03	61.35	+	+M	+M	+	/	+		30.06	61.07	+	+M	+M	+	/	+	
3697	High	1.6	st	+m (1)	+p	+m	+	8/20	28.4	61.41	+	+M	+m	+	/	+	15/20	28.81	61.12	+	+1/2	+m	+	/	+	14/20
3698			st	-	+md	-	+		29.71	61.3	+	+M	+m	+	/	+		27.94	61.27	+	+M	+1/2	+	/	+	
3699			st	-	-	-	-		0/0/0	0/0/0	-/-/-	-	-	-	+	-		38.29/ 36.2/ 35.83	61.61/ 61.5/ 61.31	+/+/+	-	-	-	+	+	
3700			st	-	st	-	-		30.09	61.4	+	+M	+M	+	/	+		28.36	61.32	+	+M	+1/2	+	/	+	
3701			st	-	st	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	
3702			st	-	+p	-	+		29.7	61.43	+	+M	+M	+	/	+		29.44	61.6	+	+M	+M	+	/	+	
3703			st	-	+p	+m	+		32.76	61.28	+	+M	+m	+	/	+		32.64	61.36	+	+M	+1/2	+	/	+	
3704			st	-	-	-	-		0/0/0	61.09/0/0	+/-/-	+m (3) (latex -)	-	-	+	+		0/0/40	0/0/61.21	-/-/+	-	-	-	+	-	
3705			st	-	+p	+m	+		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	
3706			st	+m (3)	+M	+m	+		31.1	61.21	+	+M	+M	+	/	+		30.62	60.79	+	+1/2	+m	+	/	+	
3707			st	-	-	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	
3708			st	-	+M	+m	+		29.03	61.22	+	+M	+M	+	/	+		28.17	61.32	+	+M	+M	+	/	+	
3709			st	-	-	-	-		0	0	-	-	-	-	-	-		0	0	-	-	-	-	-	-	
3710			st	-	st	-	-		29.73	61.17	+	+M	+M	+	/	+		29.55	61.47	+	+M	+M	+	/	+	
3711			st	-	st	-	-		28.74	61.05	+	+M	+M	+	/	+		27.46	61.19	+	+M	+1/2	+	/	+	
3712			st	st	st	-	-		35.93/ 40/40	61.42/ 60.66/61.1	+/+/+	+m	-	+	/	+		0/ 35.73/ 36.44	0/ 61.68/ 61.66	-/+/+	+m	+md (latex -)	+	/	-	
3713			+p (10)	+m (10)	+p	+m	+		32.66	61.4	+	+M	+1/2	+	/	+		31.79	61.6	+	+M	+1/2	+	/	+	
3714			st	-	-	-	-		29.09	61.09	+	+m	+m	+	/	+		28.71	61.27	+	+m (1)	+m	+	/	+	
3715			st	-	-	-	-		28.56	61.29	+	+M	+M	+	/	+		27.92	61.45	+	+M	+1/2	+	/	+	
3716			st	-	-	-	-		28.78	61.25	+	+M	+M	+	/	+		29.38	61.31	+	+M	+M	+	/	+	

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Appendix 6 – Inclusivity / Exclusivity: raw data

INCLUSIVITY											
No	Strain				Inoculation level	PCR result		CT-SMAC		CT-ChromID	
						Cp	Tm	Typical colonies	Latex O157/H7	Typical colonies	Latex O157/H7
1	<i>Escherichia coli</i>	O157:H7	Ad552	Slaughterhouse	51	23.88	61.78	+	+	+ (white edge)	+
2	<i>Escherichia coli</i>	O157:H7	Ad553	Slaughterhouse	35	23.21	61.51	+	+	+ (white edge)	+
3	<i>Escherichia coli</i>	O157:H7	Ad554	Slaughterhouse	31	23.44	61.7	+	+	+ (white edge)	+
4	<i>Escherichia coli</i>	O157:H7	Ad555	Slaughterhouse	50	23.13	61.62	+	+	+ (white edge)	+
5	<i>Escherichia coli</i>	O157:H7	Ad556	Water purification	44	23.06	61.58	+	+	+ (white edge)	+
6	<i>Escherichia coli</i>	O157:H7	Ad557	Water purification	29	23.64	61.79	+	+	+ (white edge)	+
7	<i>Escherichia coli</i>	O157:H7	Ad558	Water purification	31	23.03	61.63	+	+	+ (white edge)	+
8	<i>Escherichia coli</i>	O157:H7	Ad559	Ground beef	31	23	61.8	+	+	+	+
9	<i>Escherichia coli</i>	O157:H7	Ad560	Ground beef	29	22.98	61.73	+	+	+	+
10	<i>Escherichia coli</i>	O157:H7	Ad561	Ground beef	22	22.47	61.46	+	+	+	+
11	<i>Escherichia coli</i>	O157:H7	Ad562	Ground beef	39	22.55	61.53	+	+	+	+
12	<i>Escherichia coli</i>	O157:H7	Ad563	Ground beef	46	22.63	61.47	+	+	+	+
13	<i>Escherichia coli</i>	O157:H7	Ad564	Ground beef	32	25.69	61.54	+	+ weak	+	+ weak
14	<i>Escherichia coli</i>	O157:H7	Ad565	Ground beef	28	23.76	61.61	+	+	+	+
15	<i>Escherichia coli</i>	O157:H7	Ad566	Ground beef	30	23.01	61.4	+	+	+ (white edge)	+
16	<i>Escherichia coli</i>	O157:H7	Ad567	Slaughterhouse	30	22.85	61.59	+	+	+ (white edge)	+
17	<i>Escherichia coli</i>	O157:H7	Ad568	Slaughterhouse	36	23.86	61.62	+	+	+	+
18	<i>Escherichia coli</i>	O157:H7	Ad569	Slaughterhouse	35	21.91	61.48	+	+	+	+
19	<i>Escherichia coli</i>	O157:H7	Ad570	Slaughterhouse	29	21.87	61.7	+	+	+	+
20	<i>Escherichia coli</i>	O157:H7	Ad571	Faeces	59	21.45	61.53	+	+	+ (dark colonies)	+ weak
21	<i>Escherichia coli</i>	O157:H7	Ad572	Faeces	33	22.1	61.42	+	+	+	+
22	<i>Escherichia coli</i>	O157:H7	Ad573	Faeces	49	21.82	61.52	+	+	+ (rough colonies)	+

INCLUSIVITY											
No	Strain			Origin	Inoculation level	PCR result		CT-SMAC		CT-ChromID	
						Cp	Tm	Typical colonies	Latex O157/H7	Typical colonies	Latex O157/H7
23	<i>Escherichia coli</i>	O157:H7	Ad574	Faeces	45	21.5	61.25	+	+ weak	+	+ weak
24	<i>Escherichia coli</i>	O157:H7	Ad575	Faeces	49	21.63	61.55	+	+	+	+
25	<i>Escherichia coli</i>	O157:H7	Ad576	Faeces	46	21.75	61.63	+	+	+	+
26	<i>Escherichia coli</i>	O157:H7	Ad577	Faeces	41	21.71	61.53	+	+	+	+
27	<i>Escherichia coli</i>	O157:H7	Ad578	Faeces	33	21.9	61.66	+	+	+	+
28	<i>Escherichia coli</i>	O157:H7	Ad579	Faeces	42	22.05	61.7	+	+	+	+
29	<i>Escherichia coli</i>	O157:H7	Ad580	Faeces	61	22.01	61.66	+	+	+	+
30	<i>Escherichia coli</i>	O157:H7	Ad581	Faeces	57	21.88	61.76	+	+	+	+
31	<i>Escherichia coli</i>	O157:H7	Ad582	Faeces	41	21.69	61.57	+	+	+	+
32	<i>Escherichia coli</i>	O157:H7	Ad583	Ground beef	53	21.64	61.81	+	+	+	+
33	<i>Escherichia coli</i>	O157:H7	Ad584	Ground beef	27	21.88	61.68	+	+	+	+
34	<i>Escherichia coli</i>	O157:H7	Ad585	Ground beef	32	22.1	61.22	+	+	+	+
35	<i>Escherichia coli</i>	O157:H7	Ad586	Ground beef	38	21.77	61.53	+	+	+	+
36	<i>Escherichia coli</i>	O157:H7	Ad587	Ground beef	36	21.61	61.22	+	+	+	+
37	<i>Escherichia coli</i>	O157:H7	Ad588	Ground beef	27	21.67	61.36	+	+	+	+
38	<i>Escherichia coli</i>	O157:H7	Ad589	Ground beef	24	21.63	61.37	+	+	+	+
39	<i>Escherichia coli</i>	O157:H7	Ad590	Ground beef	28	21.66	61.25	+	+	+	+
40	<i>Escherichia coli</i>	O157:H7	Ad591	Ground beef	24	21.68	61.29	+	+	+ (white edge)	+
41	<i>Escherichia coli</i>	O157:H7	EF190	Faeces	47	21.96	61.38	+	+	+	+
42	<i>Escherichia coli</i>	O157:H7	Ad 922	Ground beef with onions	37	22.58	61.54	+	+	+	+
43	<i>Escherichia coli</i>	O157:H7	CIP103571 (ATCC 35150)	Clinical	47	23.39	61.27	+	+	+	+
44	<i>Escherichia coli</i>	O157:H7	ATCC 43888	/	36	22.81	61.38	+	+	+ (white edge)	+
45	<i>Escherichia coli</i>	O157:H7	Ad485	Ground beef	28	22.73	61.51	+	+	+ (white edge)	+
46	<i>Escherichia coli</i>	O157:H7	Ad486	Ground beef	31	22.61	61.49	+	+	+ (white edge)	+



INCLUSIVITY											
No	Strain			Origin	Inoculation level	PCR result		CT-SMAC		CT-ChromID	
						Cp	Tm	Typical colonies	Latex O157/H7	Typical colonies	Latex O157/H7
47	<i>Escherichia coli</i>	O157:H7	Ad487	Ground beef	38	22.75	61.48	+	+	+	+
48	<i>Escherichia coli</i>	O157:H7	Ad488	Ground beef	23	22.73	61.5	+	+	+	+
49	<i>Escherichia coli</i>	O157:H7	Ad489	Ground beef	42	22.02	61.4	+	+	+	+
50	<i>Escherichia coli</i>	O157:H7	ATCC 700728	/	35	23.36	61.94	+	+	+	+

EXCLUSIVITY								
No	Strain			Origin	Inoculation level	PCR Result		
						Cp	Tm	Result
1	<i>Escherichia coli</i>	O92:H33	Ad503	Clinical origin (Mexico)	2.2 10 ⁵	0	0	-
2	<i>Escherichia coli</i>	O3:H2	Ad504	Clinical origin (Chile)	3.8 10 ⁴	0	0	-
3	<i>Escherichia coli</i>	O78:H11	ATCC 35401	/	1.7 10 ⁵	0	0	-
4	<i>Escherichia coli</i>	O6:H6	Ad506	Human	3.4 10 ⁵	0	0	-
5	<i>Escherichia coli</i>	O6:H10	Ad507	Clinical origin (Sweden)	5.1 10 ⁵	0	0	-
6	<i>Escherichia coli</i>	O111:H21	Ad508	Clinical origin (USA)	2.3 10 ⁵	0	0	-
7	<i>Escherichia coli</i>	O86:H43	Ad509	Animal origin (elephant USA)	3.7 10 ⁵	0	0	-
8	<i>Escherichia coli</i>	O26:H11	Ad510	Clinical origin (USA)	3.1 10 ⁵	0	0	-
9	<i>Escherichia coli</i>	O111:H8	Ad511	Clinical origin (USA)	2.5 10 ⁵	0	0	-
10	<i>Escherichia coli</i>	O128:H2	Ad512	Clinical origin (USA)	4.9 10 ⁵	0	0	-
11	<i>Escherichia coli</i>	O111:H2	Ad513	Clinical origin (UK)	2.2 10 ⁵	0	0	-
12	<i>Escherichia coli</i>	O128:H7	Ad514	Clinical origin (USA)	3.2 10 ⁵	0	0	-
13	<i>Escherichia coli</i>	O78:K80:H12	ATCC 43896	Human	3.9 10 ⁵	0	0	-
14	<i>Escherichia coli</i>	O104:H21	Ad516	Clinical origin (USA)	5.8 10 ⁵	0	0	-
15	<i>Escherichia coli</i>	O157:H43	Ad517	/	6.0 10 ⁵	21.93	56.33	-
16	<i>Escherichia coli</i>	O55:H7	Ad518	Clinical origin (Sri Lanka)	4.3 10 ⁵	0	0	-
17	<i>Escherichia coli</i>	O44:H18	Ad519	Clinical origin (Peru)	4.2 10 ⁵	0	0	-
18	<i>Escherichia coli</i>	O127:H6	Ad520	Clinical origin (UK)	2.2 10 ⁵	0	0	-
19	<i>Escherichia coli</i>	O55:H6	Ad521	Clinical origin (USA)	5.3 10 ⁵	0	0	-
20	<i>Escherichia coli</i>	O18:K1:H7	Ad522	Clinical origin	4.5 10 ⁵	0	0	-
21	<i>Salmonella</i>	Landau	Ad499	Food product	8.6 10 ⁴	0	0	-
22	<i>Salmonella</i>	Sternschanze	Ad500	Food product	2.1 10 ⁵	0	0	-
23	<i>Salmonella</i>	Urbana	Ad501	Food product	3.0 10 ⁵	0	0	-
24	<i>Salmonella</i>	Wayne	Ad502	Food product	5.8 10 ⁴	0	0	-
25	<i>Hafnia alvei</i>		88	Bakery	3.9 10 ⁵	0	0	-
26	<i>Citrobacter freundii</i>		25	Frozen raw spinach	3.5 10 ⁵	0	0	-
27	<i>Escherichia vulneris</i>		127	Raw milk	4.0 10 ⁵	0	0	-
28	<i>Escherichia coli</i>	O157	Ad525	Faeces	4.3 10 ⁵	21.92	56.44	-
29	<i>Escherichia coli</i>	O157	Ad527	Clinical	3.8 10 ⁵	21.57	56.39	-
30	<i>Escherichia coli</i>	O157:H-	Ad535	/	4.5 10 ⁵	21.53	56.49	-

**Appendix 7 - Results obtained by the collaborative laboratories
 and the expert laboratory**

Laboratory

A

Aerobic mesophilic flora: 1.4×10^7 CFU/g

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT-SMAC	chrom ID	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID	Latex (O157/H7)		
4	+ (2 colonies)	+ (2 colonies)	+	+/+	+	/	/	-	-	-	/	-	ND
6	-	-	/	/	-	/	/	-	-	-	/	-	NA
8	-	-	/	/	-	/	/	-	-	-	/	-	NA
9	-	-	/	/	-	/	/	-	-	-	/	-	NA
12	-	-	/	/	-	/	/	-	-	-	/	-	NA
15	-	-	/	/	-	/	/	-	-	-	/	-	NA
20	-	-	/	/	-	/	/	-	-	-	/	-	NA
21	-	-	/	/	-	/	/	-	-	-	/	-	NA
2	-	+	+	+/+	+	24.49	60.32	+	+	+	+/+	+	PA
5	+	+	+	+/+	+	24.50	60.36	+	+	+	+/+	+	PA
11	+	+	+	+/+	+	25.01	60.33	+	+	+	+/+	+	PA
13	-	-	/	/	-	24.21	60.14	+	+	+	+/+	+	PD
16	+	+	+	+/+	+	24.83	60.43	+	+	+	+/+	+	PA
18	+	+	+	+/+	+	24.80	59.96	+	+	+	+/+	+	PA
22	+	+	+	+/+	+	24.33	60.51	+	+	+	+/+	+	PA
23	-	-	/	/	-	23.68	60.09	+	+	+	+/+	+	PD
1	+	+	+	+/+	+	24.32	60.44	+	+	+	+/+	+	PA
3	+	+	+	+/+	+	24.84	60.57	+	+	+	+/+	+	PA
7	+	+	+	+/+	+	25.41	60.09	+	+	+	+/+	+	PA
10	+	+	+	+/+	+	24.42	60.29	+	+	+	+/+	+	PA
14	+	+	+	+/+	+	23.60	60.42	+	+	+	+/+	+	PA
17	+	+	+	+/+	+	24.29	60.53	+	+	+	+/+	+	PA
19	+	+	+	+/+	+	24.93	60.37	+	+	+	+/+	+	PA
24	+	+	+	+/+	+	25.62	60.54	+	+	+	+/+	+	PA

Laboratory

B

Aerobic mesophilic flora: 2.1 x 10⁶ CFU/g

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT SMAC	chrom ID	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID	Latex (O157/H7)		
4	-	-	/	/	-	/	/	-	-	-	/	-	NA
6	-	-	/	/	-	/	/	-	-	-	/	-	NA
8	-	-	/	/	-	/	/	-	-	-	/	-	NA
9	-	-	/	/	-	/	/	-	-	-	/	-	NA
12	-	-	/	/	-	/	/	-	-	-	/	-	NA
15	-	-	/	/	-	/	/	-	-	-	/	-	NA
20	-	-	/	/	-	/	/	-	-	-	/	-	NA
21	-	-	/	/	-	/	/	-	-	-	/	-	NA
2	+	+	+	+/+	+	23.23	60.74	+	+	+	+/+	+	PA
5	+	+	+	+/+	+	24.12	60.70	+	+	+	+/+	+	PA
11	+	+	+	+/+	+	24.21	60.59	+	+	+	+/+	+	PA
13	+	+	+	+/+	+	23.45	60.44	+	+	+	+/+	+	PA
16	+	+	+	+/+	+	23.47	60.70	+	+	+	+/+	+	PA
18	+	+	+	+/+	+	23.51	60.48	+	+	+	+/+	+	PA
22	+	+	+	+/+	+	23.60	60.56	+	+	+	+/+	+	PA
23	+	+	+	+/+	+	23.76	60.49	+	+	+	+/+	+	PA
1	+	+	+	+/+	+	23.60	61.01	+	+	+	+/+	+	PA
3	+	+	+	+/+	+	23.92	60.71	+	+	+	+/+	+	PA
7	+	+	+	+/+	+	23.97	60.74	+	+	+	+/+	+	PA
10	+	+	+	+/+	+	23.65	60.61	+	+	+	+/+	+	PA
14	+	+	+	+/+	+	23.29	60.62	+	+	+	+/+	+	PA
17	+	+	+	+/+	+	23.50	60.72	+	+	+	+/+	+	PA
19	+	+	+	+/+	+	23.56	60.36	+	+	+	+/+	+	PA
24	+	+	+	+/+	+	23.39	60.69	+	+	+	+/+	+	PA

Laboratory

C

Aerobic mesophilic flora: 3.9 x 10⁶ CFU/g

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT SMAC	chrom ID	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID	Latex (O157/H7)		
4	-	-	/	/	-	/	/	-	-	-	/	-	NA
6	-	-	/	/	-	/	/	-	-	-	/	-	NA
8	-	-	/	/	-	/	/	-	-	-	/	-	NA
9	-	-	/	/	-	/	/	-	-	-	/	-	NA
12	-	-	/	/	-	/	/	-	-	-	/	-	NA
15	-	-	/	/	-	/	/	-	-	-	/	-	NA
20	-	-	/	/	-	/	/	-	-	-	/	-	NA
21	-	-	/	/	-	/	/	-	-	-	/	-	NA
2	+	+	+	+	+	22.88	61.43	+	+	+	+	+	PA
5	+	+	+	+	+	23.63	61.15	+	+	+	+	+	PA
11	+	+	+	+	+	22.93	61.19	+	+	+	+	+	PA
13	+	+	+	+	+	23.80	60.97	+	+	+	+	+	PA
16	+	+	+	+	+	22.61	61.17	+	+	+	+	+	PA
18	-	-	/	/	-	22.69	61.26	+	+	+	+	+	PD
22	+	+	+	+	+	23.54	61.18	+	+	+	+	+	PA
23	+	+	+	+	+	23.11	61.20	+	+	+	+	+	PA
1	+	+	+	+	+	22.56	61.66	+	+	+	+	+	PA
3	+	+	+	+	+	22.77	61.52	+	+	+	+	+	PA
7	+	+	+	+	+	22.82	61.20	+	+	+	+	+	PA
10	+	+	+	+	+	23.29	61.03	+	+	+	+	+	PA
14	+	+	+	+	+	23.03	61.24	+	+	+	+	+	PA
17	+	+	+	+	+	24.16	61.75	+	+	+	+	+	PA
19	+	+	+	+	+	22.70	61.15	+	+	+	+	+	PA
24	+	+	+	+	+	22.82	61.45	+	+	+	+	+	PA

Laboratory

D

Aerobic mesophilic flora: 9.3 x 10⁶CFU/g

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT SMAC	chrom ID	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID	Latex (O157/H7)		
4	+	+	+	+/+	+	/	/	-	-	-	/	-	ND
6	-	-	/	/	-	/	/	-	-	-	/	-	NA
8	-	-	/	/	-	/	/	-	-	-	/	-	NA
9	-	-	/	/	-	/	/	-	-	-	/	-	NA
12	-	-	/	/	-	/	/	-	-	-	/	-	NA
15	-	-	/	/	-	/	/	-	-	-	/	-	NA
20	-	-	/	/	-	/	/	-	-	-	/	-	NA
21	-	-	/	/	-	/	/	-	-	-	/	-	NA
2	+	+	+	+/+	+	23.72	60.31	+	+	+	+/+	+	PA
5	+	+	+	+/+	+	25.03	60.32	+	+	+	+/+	+	PA
11	+	+	+	+/+	+	23.82	60.22	+	+	+	+/+	+	PA
13	+	+	+	+/+	+	25.68	59.77	+	+	+	+/+	+	PA
16	+	+	+	+/+	+	24.87	59.85	+	+	+	+/+	+	PA
18	-	-	/	/	-	27.62	61.10	+	+	+	+/+	+	PD
22	+	+	+	+/+	+	26.05	60.13	+	+	+	+/+	+	PA
23	+	+	+	+/+	+	24.06	60.14	+	+	+	+/+	+	PA
1	+	+	+	+/+	+	26.22	60.52	+	+	+	+/+	+	PA
3	+	+	+	+/+	+	24.69	60.38	+	+	+	+/+	+	PA
7	+	+	+	+/+	+	24.72	60.06	+	+	+	+/+	+	PA
10	+	+	+	+/+	+	26.23	60.32	+	+	+	+/+	+	PA
14	+	+	+	+/+	+	24.55	59.99	+	+	+	+/+	+	PA
17	+	+	+	+/+	+	24.65	60.17	+	+	+	+/+	+	PA
19	+	+	+	+/+	+	24.95	60.06	+	+	+	+/+	+	PA
24	+	+	+	+/+	+	23.77	60.27	+	+	+	+/+	+	PA

Laboratory
 Aerobic mesophilic flora: 5.4 x 10⁶ CFU/g

E

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT SMAC	chrom ID	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID	Latex (O157/H7)		
4	-	-	/	/	-	/	/	-	-	-	/	-	NA
6	-	-	/	/	-	/	/	-	-	-	/	-	NA
8	-	-	/	/	-	/	/	-	-	-	/	-	NA
9	-	-	/	/	-	/	/	-	-	-	/	-	NA
12	-	-	/	/	-	/	/	-	-	-	/	-	NA
15	-	-	/	/	-	/	/	-	-	-	/	-	NA
20	-	-	/	/	-	/	/	-	-	-	/	-	NA
21	-	-	/	/	-	/	/	-	-	-	/	-	NA
2	-	-	/	/	-	24.14	60.00	+	+	+	+/+	+	PD
5	+	+	+	+/+	+	23.01	60.01	+	+	+	+/+	+	PA
11	+	+	+	+/+	+	22.96	60.06	+	+	+	+/+	+	PA
13	+	+	+	+/+	+	23.67	60.15	+	+	+	+/+	+	PA
16	-	-	/	/	-	23.20	60.15	+	+	+	+/+	+	PD
18	+	+	+	+/+	+	23.48	60.00	+	+	+	+/+	+	PA
22	+	+	+	+/+	+	22.97	60.13	+	+	+	+/+	+	PA
23	-	-	/	/	-	22.63	60.00	+	+	+	+/+	+	PD
1	+	+	+	+/+	+	24.50	60.04	+	+	+	+/+	+	PA
3	+	+	+	+/+	+	22.97	59.99	+	+	+	+/+	+	PA
7	+	+	+	+/+	+	22.32	60.02	+	+	+	+/+	+	PA
10	+	+	+	+/+	+	23.56	60.02	+	+	+	+/+	+	PA
14	+	+	+	+/+	+	22.50	60.10	+	+	+	+/+	+	PA
17	+	+	+	+/+	+	23.21	59.98	+	+	+	+/+	+	PA
19	+	+	+	+/+	+	22.82	60.20	+	+	+	+/+	+	PA
24	+	+	+	+/+	+	22.34	60.20	+	+	+	+/+	+	PA

Laboratory

F

Aerobic mesophilic flora: 8.4 x 10⁶CFU/g

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT SMAC	chrom ID	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID	Latex (O157/H7)		
4	-	-	/	/	-	/	/	-	-	-	/	-	NA
6	-	-	/	/	-	/	/	-	-	-	/	-	NA
8	-	-	/	/	-	/	/	-	-	-	/	-	NA
9	-	-	/	/	-	/	/	-	-	-	/	-	NA
12	-	-	/	/	-	/	/	-	-	-	/	-	NA
15	-	-	/	/	-	/	/	-	-	-	/	-	NA
20	-	-	/	/	-	/	/	-	-	-	/	-	NA
21	-	-	/	/	-	/	/	-	-	-	/	-	NA
2	+	+	+	+/+	+	22.74	60.17	+	+	+	+/+	+	PA
5	+	+	+	+/+	+	23.05	60.26	+	+	+	+/+	+	PA
11	+	+	+	+/+	+	22.97	60.05	+	+	+	+/+	+	PA
13	-	-	/	/	-	22.97	60.06	+	+	+	+/+	+	PD
16	-	-	/	/	-	23.45	60.37	+	+	+	+/+	+	PD
18	-	-	/	/	-	22.78	59.97	+	+	+	+/+	+	PD
22	+	+	+	+/+	+	23.08	60.01	+	+	+	+/+	+	PA
23	+	+	+	+/+	+	22.55	60.10	+	+	+	+/+	+	PA
1	+	+	+	+/+	+	22.92	60.53	+	+	+	+/+	+	PA
3	+	+	+	+/+	+	23.09	60.36	+	+	+	+/+	+	PA
7	+	+	+	+/+	+	22.85	60.05	+	+	+	+/+	+	PA
10	+	+	+	+/+	+	22.85	60.04	+	+	+	+/+	+	PA
14	+	+	+	+/+	+	22.76	60.15	+	+	+	+/+	+	PA
17	+	+	+	+/+	+	22.80	60.32	+	+	+	+/+	+	PA
19	+	+	+	+/+	+	22.72	59.61	+	+	+	+/+	+	PA
24	+	+	+	+/+	+	22.55	60.29	+	+	+	+/+	+	PA

Laboratory
Aerobic mesophilic flora: 3.2 x 10⁶ CFU/g

G

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT SMAC	chrom ID	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID	Latex (O157/H7)		
4	-	-	/	/	-	/	/	-	-	-	/	-	NA
6	-	-	/	/	-	/	/	-	-	-	/	-	NA
8	-	-	/	/	-	/	/	-	-	-	/	-	NA
9	-	-	/	/	-	/	/	-	-	-	/	-	NA
12	-	-	/	/	-	/	/	-	-	-	/	-	NA
15	-	-	/	/	-	/	/	-	-	-	/	-	NA
20	-	-	/	/	-	24.59/*	60.15/*	+/*	-	-	/	-	NA
21	-	-	/	/	-	/	/	-	-	-	/	-	NA
2	+	+	+	+	+	23.74	60.36	-	+	+	+	+	PA
5	+	+	+	+	+	26.01	60.26	+	+	+	+	+	PA
11	+	+	+	+	+	23.85	60.54	+	+	+	+	+	PA
13	+	+	+	+	+	23.79	59.76	+	+	+	+	+	PA
16	+	+	+	+	+	24.88	60.16	+	+	+	+	+	PA
18	+	+	+	+	+	28.76	60.44	+	+	+	+	+	PA
22	+	+	+	+	+	28.16	60.16	+	+	+	+	+	PA
23	+	+	+	+	+	28.99	60.15	+	+	+	+	+	PA
1	+	+	+	+	+	28.39	60.32	+	+	+	+	+	PA
3	+	+	+	+	+	25.24	60.48	+	+	+	+	+	PA
7	+	+	+	+	+	26.70	59.62	+	+	+	+	+	PA
10	+	+	+	+	+	24.84	59.76	+	+	+	+	+	PA
14	+	+	+	+	+	25.13	60.07	+	+	+	+	+	PA
17	+	+	+	+	+	24.68	59.76	+	+	+	+	+	PA
19	+	+	+	+	+	25.05	59.41	+	+	+	+	+	PA
24	+	+	+	+	+	24.69	60.11	+	+	+	+	+	PA

*: second extraction

Laboratory
 Aerobic mesophilic flora: 1.6 x 10⁶ CFU/g

H1

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT SMAC	chrom ID	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID	Latex (O157/H7)		
4	-	-	/	/	-	/	/	-	-	-	/	-	NA
6	-	-	/	/	-	/	/	-	-	-	/	-	NA
8	-	-	/	/	-	/	/	-	-	-	/	-	NA
9	-	-	/	/	-	/	/	-	-	-	/	-	NA
12	-	-	/	/	-	/	/	-	-	-	/	-	NA
15	-	-	/	/	-	/	/	-	-	-	/	-	NA
20	-	-	/	/	-	/	/	-	-	-	/	-	NA
21	-	-	/	/	-	/	/	-	-	-	/	-	NA
2	+	+	+	+	+	24.15	59.99	+	+	+	+	+	PA
5	+	+	+	+	+	23.95	59.84	+	+	+	+	+	PA
11	+	+	+	+	+	23.15	60.47	+	+	+	+	+	PA
13	+	+	+	+	+	23.51	60.06	+	+	+	+	+	PA
16	-	-	/	/	-	23.62	60.20	+	+	+	+	+	PD
18	+	+	+	+	+	22.75	60.17	+	+	+	+	+	PA
22	+	+	+	+	+	22.95	60.24	+	+	+	+	+	PA
23	+	+	+	+	+	27.20	59.92	+	+	+	+	+	PA
1	+	+	+	+	+	23.55	60.25	+	+	+	+	+	PA
3	+	+	+	+	+	24.25	59.91	+	+	+	+	+	PA
7	+	+	+	+	+	23.77	59.89	+	+	+	+	+	PA
10	+	+	+	+	+	23.72	60.36	+	+	+	+	+	PA
14	+	+	+	+	+	23.49	60.09	+	+	+	+	+	PA
17	+	+	+	+	+	22.65	60.31	+	+	+	+	+	PA
19	-	-	/	/	-	22.70	60.34	+	+	+	+	+	PD
24	-	-	/	/	-	23.48	60.26	+	+	+	+	+	PD

Laboratory

H2

Aerobic mesophilic flora: 2.0 x 10⁶ CFU/g

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT SMAC	chrom ID EHEC	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID EHEC	Latex (O157/H7)		
26	-	-	/	/	-	/	/	-	-	-	/	-	NA
28	-	-	/	/	-	/	/	-	-	-	/	-	NA
30	-	-	/	/	-	/	/	-	-	-	/	-	NA
31	-	-	/	/	-	/	/	-	-	-	/	-	NA
34	-	-	/	/	-	/	/	-	-	-	/	-	NA
37	-	-	/	/	-	/	/	-	-	-	/	-	NA
42	-	-	/	/	-	/	/	-	-	-	/	-	NA
45	-	-	/	/	-	/	/	-	-	-	/	-	NA
27	+	+	+	+	+	/	/	-	-	-	/	-	ND
32	+	+	+	+	+	/	/	-	-	-	/	-	ND
36	-	-	/	/	-	/	/	-	-	-	/	-	NA
38	-	-	/	/	-	/	/	-	-	-	/	-	NA
40	-	-	/	/	-	/	/	-	-	-	/	-	NA
43	-	-	/	/	-	/	/	-	-	-	/	-	NA
46	-	-	/	/	-	23.03	59.89	+	+	+	+	+	PD
48	-	-	/	/	-	22.97	60.00	+	+	+	+	+	PD
25	-	-	/	/	-	23.31	60.17	+	+	+	+	+	PD
29	+	+	+	+	+	23.61	59.62	+	+	+	+	+	PA
33	-	-	/	/	-	24.23	60.26	+	+	+	+	+	PD
35	-	-	/	/	-	23.38	60.19	+	+	+	+	+	PD
39	+	+	+	+	+	23.56	59.96	+	+	+	+	+	PA
41	-	-	/	/	-	/	/	-	-	-	/	-	NA
44	-	-	/	/	-	23.54	60.13	+	+	+	+	+	PD
47	-	-	/	/	-	23.34	60.06	+	+	+	+	+	PD

Laboratory
 Aerobic mesophilic flora: 1.0 x 10⁹ CFU/g

I

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT SMAC	chrom ID EHEC	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID EHEC	Latex (O157/H7)		
4	-	-	/	/	-	/	/	-	-	-	/	-	NA
6	-	-	/	/	-	/	/	-	-	-	/	-	NA
8	-	-	/	/	-	/	/	-	-	-	/	-	NA
9	-	-	/	/	-	/	/	-	-	-	/	-	NA
12	-	-	/	/	-	/	/	-	-	-	/	-	NA
15	-	-	/	/	-	/	/	-	-	-	/	-	NA
20	-	-	/	/	-	/	/	-	-	-	/	-	NA
21	-	-	/	/	-	/	/	-	-	-	/	-	NA
2	+	+	+	+/+	+	27.23	60.71	+	+	+	+/+	+	PA
5	+	+	+	+/+	+	27.00	60.64	+	+	+	+/+	+	PA
11	+	+	+	+/+	+	27.26	60.47	+	+	+	+/+	+	PA
13	+	+	+	+/+	+	27.11	60.60	+	+	+	+/+	+	PA
16	-	-	/	/	-	26.04	60.57	+	+	+	+/+	+	PD
18	+	+	+	+/+	+	27.74	60.27	+	+	+	+/+	+	PA
22	+	+	+	+/+	+	31.42	59.37	+	+	+	+/+	+	PA
23	+	+	+	+/+	+	26.50	60.35	+	+	+	+/+	+	PA
1	+	+	+	+/+	+	28.42	60.99	+	+	+	+/+	+	PA
3	+	+	+	+/+	+	27.59	60.54	+	+	+	+/+	+	PA
7	+	+	+	+/+	+	26.85	60.70	+	+	+	+/+	+	PA
10	+	+	+	+/+	+	26.67	60.29	+	+	+	+/+	+	PA
14	+	+	+	+/+	+	27.85	60.26	+	+	+	+/+	+	PA
17	+	+	+	+/+	+	24.58	60.12	+	+	+	+/+	+	PA
19	+	+	+	+/+	+	25.99	60.41	+	+	+	+/+	+	PA
24	+	+	+	+/+	+	27.01	60.48	+	+	+	+/+	+	PA

Laboratory

J

Aerobic mesophilic flora: 6.0 x 10⁶ CFU/g

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT SMAC	chrom ID	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID	Latex (O157/H7)		
4	-	-	/	/	-	/	/	-	-	-	/	-	NA
6	-	-	/	/	-	/	/	-	-	-	/	-	NA
8	-	-	/	/	-	/	/	-	-	-	/	-	NA
9	-	-	/	/	-	/	/	-	-	-	/	-	NA
12	-	-	/	/	-	/	/	-	-	-	/	-	NA
15	-	-	/	/	-	/	/	-	-	-	/	-	NA
20	-	-	/	/	-	/	/	-	-	-	/	-	NA
21	-	-	/	/	-	/	/	-	-	-	/	-	NA
2	-	-	/	/	-	23.86	60.48	+	+	+	+/+	+	PD
5	-	-	/	/	-	23.99	60.60	+	+	+	+/+	+	PD
11	-	-	/	/	-	24.76	60.54	+	+	+	+/+	+	PD
13	-	-	/	/	-	24.32	60.61	+	+	+	+/+	+	PD
16	+	+	+	+/+	+	23.63	61.00	+	+	+	+/+	+	PA
18	+	+	+	+/+	+	23.59	60.52	+	+	+	+/+	+	PA
22	-	-	/	/	-	22.99	60.41	+	+	+	+/+	+	PD
23	+	+	+	+/+	+	23.26	60.47	+	+	+	+/+	+	PA
1	-	-	/	/	-	23.61	60.68	+	+	+	+/+	+	PD
3	+	+	+	+/+	+	23.79	60.63	+	+	+	+/+	+	PA
7	+	+	+	+/+	+	23.66	60.63	+	+	+	+/+	+	PA
10	-	-	/	/	-	23.53	60.64	+	+	+	+/+	+	PD
14	-	-	/	/	-	23.49	60.74	+	+	+	+/+	+	PD
17	+	+	+	+/+	+	23.14	60.71	+	+	+	+/+	+	PA
19	+	+	+	+/+	+	23.22	60.62	+	+	+	+/+	+	PA
24	+	+	+	+/+	+	23.50	60.71	+	+	+	+/+	+	PA

Laboratory

K

Aerobic mesophilic flora: 1.5×10^5 CFU/g

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT SMAC	chrom ID	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID	Latex (O157/H7)		
4	+	-	+	+/+	+	/	/	-	-	-	/	-	ND
6	+	+	+	+/+	+	/	/	-	-	-	/	-	ND
8	-	-	/	/	-	/	/	-	-	-	/	-	NA
9	-	-	/	/	-	/	/	-	-	-	/	-	NA
12	-	-	/	/	-	/	/	-	-	-	/	-	NA
15	-	-	/	/	-	/	/	-	-	-	/	-	NA
20	+	-	+	+/+	+	/	/	-	-	-	/	-	ND
21	-	-	/	/	-	/	/	-	-	-	/	-	NA
2	-	-	/	/	-	22.93	60.54	+	+	+	+/+	+	PD
5	+	+	+	+/+	+	22.92	60.51	+	+	+	+/+	+	PA
11	-	-	/	/	-	22.77	60.53	+	+	+	+/+	+	PD
13	-	-	/	/	-	23.10	60.51	+	+	+	+/+	+	PD
16	-	-	/	/	-	22.69	60.65	+	+	+	+/+	+	PD
18	-	-	/	/	-	22.98	60.50	+	+	+	+/+	+	PD
22	-	-	/	/	-	/	/	-	-	-	/	-	NA
23	-	-	/	/	-	22.93	60.41	+	+	+	+/+	+	PD
1	-	-	/	/	-	23.41	60.72	+	+	+	+/+	+	PD
3	+	+	+	+/+	+	22.74	60.62	+	+	+	+/+	+	PA
7	+	+	+	+/+	+	23.22	60.43	+	+	+	+/+	+	PA
10	+	-	+	+/+	+	22.99	60.47	+	+	+	+/+	+	PA
14	-	-	/	/	-	22.75	60.64	+	+	+	+/+	+	PD
17	-	-	/	/	-	22.99	60.60	+	+	+	+/+	+	PD
19	-	-	/	/	-	22.68	60.55	+	+	+	+/+	+	PD
24	+	+	+	+/+	+	22.51	60.51	+	+	+	+/+	+	PA

Laboratory

L

Aerobic mesophilic flora: 8.0 x 10⁶CFU/g

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT SMAC	chrom ID	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID	Latex (O157/H7)		
4	-	-	/	/	-	/	/	-	-	-	/	-	NA
6	-	-	/	/	-	/	/	-	-	-	/	-	NA
8	-	-	/	/	-	/	/	-	-	-	/	-	NA
9	-	-	/	/	-	/	/	-	-	-	/	-	NA
12	-	-	/	/	-	/	/	-	-	-	/	-	NA
15	-	-	/	/	-	/	/	-	-	-	/	-	NA
20	-	-	/	/	-	/	/	-	-	-	/	-	NA
21	-	-	/	/	-	/	/	-	-	-	/	-	NA
2	-	-	/	/	-	/	/	-	-	-	/	-	NA
5	-	-	/	/	-	23.43	61.33	+	+	+	+/+	+	PD
11	+	+	+	+	+	23.47	61.29	+	+	+	+/+	+	PA
13	+	+	+	+	+	23.12	61.16	+	+	+	+/+	+	PA
16	+	+	+	+	+	23.25	61.46	+	+	+	+/+	+	PA
18	-	-	/	/	-	22.98	61.43	+	+	+	+/+	+	PD
22	-	-	/	/	-	22.86	61.43	+	+	+	+/+	+	PD
23	-	-	/	/	-	22.66	61.44	+	+	+	+/+	+	PD
1	+	+	+	+/+	+	22.86	61.51	+	+	+	+/+	+	PA
3	-	-	/	/	-	23.11	61.44	+	+	+	+/+	+	PD
7	+	+	+	+	+	23.62	61.43	+	+	+	+/+	+	PA
10	+	+	+	+	+	24.19	61.16	+	+	+	+/+	+	PA
14	+	+	+	+	+	22.86	61.18	+	+	+	+/+	+	PA
17	-	-	/	/	-	23.74	61.64	+	+	+	+/+	+	PD
19	-	-	/	/	-	22.96	61.52	+	+	+	+/+	+	PD
24	+	+	+	+/+	+	23.16	61.72	+	+	+	+/+	+	PA

Laboratory

M

Aerobic mesophilic flora: 5.2 x 10⁵CFU/g

N° Sample	Reference method: ISO16654					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agreement
	CT SMAC	chrom ID	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT-SMAC	chrom ID	Latex (O157/H7)		
4	-	-	/	/	-	/	/	-	-	-	/	-	NA
6	-	-	/	/	-	/	/	-	-	-	/	-	NA
8	-	-	/	/	-	/	/	-	-	-	/	-	NA
9	-	-	/	/	-	/	/	-	-	-	/	-	NA
12	-	-	/	/	-	/	/	-	-	-	/	-	NA
15	-	-	/	/	-	/	/	-	-	-	/	-	NA
20	-	-	/	/	-	/	/	-	-	-	/	-	NA
21	-	-	/	/	-	/	/	-	-	-	/	-	NA
2	-	-	/	/	-	24.38	60.08	+	+	+	+/+	+	PD
5	-	-	/	/	-	24.40	59.48	+	+	+	+/+	+	PD
11	-	-	/	/	-	23.90	60.11	+	+	+	+/+	+	PD
13	-	-	/	/	-	23.44	59.93	+	+	+	+/+	+	PD
16	-	-	/	/	-	24.25	60.24	+	+	+	+/+	+	PD
18	-	-	/	/	-	23.97	29.88	+	+	+	+/+	+	PD
22	-	-	/	/	-	/	/	-	-	-	/	-	NA
23	-	-	/	/	-	/	/	-	-	-	/	-	NA
1	+	+	+	+/+	+	23.80	60.61	+	+	+	+/+	+	PA
3	+	+	+	+/+	+	24.30	60.07	+	+	+	+/+	+	PA
7	+	+	+	+/+	+	23.56	60.09	+	+	+	+/+	+	PA
10	+	+	+	+/+	+	23.77	59.72	+	+	+	+/+	+	PA
14	+	+	+	+/+	+	23.93	59.93	+	+	+	+/+	+	PA
17	+	+	+	+/+	+	23.88	60.29	+	+	+	+/+	+	PA
19	-	-	/	/	-	23.19	59.91	+	+	+	+/+	+	PD
24	-	-	/	/	-	23.46	60.26	+	+	+	+/+	+	PD

Laboratory

N (ADRIA)

Aerobic mesophilic flora: 5.5 x 10⁶ CFU/g

N° Sample	Reference method: ISO16654♦					Alternative method: GENE-UP <i>E.coli</i> O157:H7							Agree- ment
	CT SMAC	chrom ID	Indole	Latex (O157/H7)	Final result	PCR			Confirmation			Final result	
						Cp	Tm	Result	CT- SMAC	chrom ID	Latex (O157/H7)		
4	-	-	-	-	-	/	/	-	-	-	/	-	NA
6	-	-	-	-	-	/	/	-	-	-	/	-	NA
8	-	-	-	-	-	/	/	-	-	-	/	-	NA
9	-	-	-	-	-	/	/	-	-	-	/	-	NA
12	-	-	-	-	-	/	/	-	-	-	/	-	NA
15	-	-	-	-	-	/	/	-	-	-	/	-	NA
20	-	-	-	-	-	/	/	-	-	-	/	-	NA
21	-	-	-	-	-	/	/	-	-	-	/	-	NA
2	-	-	-	-	-	24.29	59.68	+	+	+	+	+	PD
5	-	-	-	-	-	23.86	60.04	+	+	+	+	+	PD
11	+	+	+	+	+	23.93	59.89	+	+	+	+	+	PA
13	-	-	-	-	-	23.69	59.84	+	+	+	+	+	PD
16	-	-	-	-	-	/	/	-	-	-	/	-	NA
18	-	-	-	-	-	25.41	59.18	+	+	+	+	+	PD
22	-	-	-	-	-	/	/	-	-	-	/	-	NA
23	-	-	-	-	-	24.88	60.09	+	+	+	+	+	PD
1	-	-	-	-	-	25.18	59.86	+	+	+	+	+	PD
3	-	-	-	-	-	23.42	59.93	+	+	+	+	+	PD
7	-	-	-	-	-	24.08	59.87	+	+	+	+	+	PD
10	+	+	+	+	+	23.54	59.81	+	+	+	+	+	PA
14	-	-	-	-	-	23.63	59.92	+	+	+	+	+	PD
17	+	+	+	+	+	25.17	59.99	+	+	+	+	+	PA
19	-	-	-	-	-	24.30	59.58	+	+	+	+	+	PD
24	-	-	-	-	-	25.64	60.21	+	+	+	+	+	PD

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



Appendix 8 - Sensitivity study: raw data (Extension study, 2018)

GENERAL PROTOCOL - FRESH AND FROZEN RAW MEATS (25 g sample size)																		
Sample N°	Product	Reference method: ISO 16654	Alternative method : GENE-UP® <i>E. coli</i> O157:H7													Category	Type	
			BPW 18h at 41.5°C															
			PCR initial validation						PCR extension									Agreement Multi Dose/ Unit Dose
			PCR result			Confirmation final result	Final result 8h	Agreement 18h	Multi dose kit			Unit dose kit						
Cp	Tm	Result	Cp	Tm	Result				Cp	Tm	Result							
7708	Fresh beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	a	
7709	Fresh ground beef	-	26.11	61.61	+	+	+	PD	27.12	60.51	+	29.55	60.15	+	PA	1	a	
7710	Fresh lamb meat	+	23.67	61.62	+	+	+	PA	24.8	60.59	+	25.69	60.43	+	PA	1	a	
7711	Fresh lamb meat	+	28.36	61.21	+	+	+	PA	28.46	60.54	+	30.94	59.99	+	PA	1	a	
7712	Fresh pork meat	-	23.72	61.2	+	+	+	PD	23.48	60.45	+	25.41	60.49	+	PA	1	a	
460	Fresh ground beef	+	28.7	61.52	+	+	+	PA	29.07	60.75	+	30.98	59.74	+	PA	1	a	
461	Fresh beef trim	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	1	a	
462	Fresh beef trim	+	22.51	61.46	+	+	+	PA	23.05	60.54	+	22.79	60.26	+	PA	1	a	
463	Fresh ground beef	-	25.42	61.41	+	+	+	PD	24.4	60.43	+	25.8	60.3	+	PA	1	a	
464	Fresh Veal trim	+	28.08	61.39	+	+	+	PA	28.37	60.81	+	28.36	60.41	+	PA	1	a	
465	Fresh Veal trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	a	
466	Fresh Veal trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	a	
785	Veal trim	+	28.43	61.56	+	+	+	PA	27.67	61.17	+	26.74	60.78	+	PA	1	a	
786	Fresh veal trim	-	34.6	61.23	+	+	+	PD	33.08	61.18	+	33.7	60.49	+	PA	1	a	
787	Fresh veal trim	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	1	a	
788	Fresh veal trim	+	30.49	61.62	+	+	+	PA	30.4	60.9	+	30.52	60.52	+	PA	1	a	
1698	Fresh lamb meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	a	
1699	Fresh beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	a	
1700	Fresh beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	a	
1701	Fresh lamb meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	a	
2922	Ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	a	
2923	Ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	a	
2924	Ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	a	
7318	Frozen ground veal	+	25.38	61.33	+	+	+	PA	26.52	60.27	+	29.99	60.49	+	PA	1	b	
7319	Frozen veal trim	-	25.17	61.5	+	+	+	PD	26.62	60.31	+	28.77	60.38	+	PA	1	b	
7320	Frozen veal trim	+	23.78	61.55	+	+	+	PA	25.58	60.31	+	33.69	58.16	+	PA	1	b	
7321	Frozen lamb meat	+	21.76	61.54	+	+	+	PA	23.07	60.24	+	24.99	60.21	+	PA	1	b	
7322	Frozen lamb meat	+	21.43	61.53	+	+	+	PA	23.19	60.2	+	25.16	60.14	+	PA	1	b	
7323	Frozen lamb meat	-	24.64	61.48	+	+	+	PD	25.43	60.3	+	28	60.28	+	PA	1	b	
7324	Frozen ground beef	-	24.17	61.4	+	+	+	PD	25.15	60.23	+	28.04	60.07	+	PA	1	b	
7325	Frozen ground beef	+	25.99	61.61	+	+	+	PA	26.78	60.56	+	29.48	60.44	+	PA	1	b	
7326	Frozen beef trim	+	22.62	61.64	+	+	+	PA	24.41	60.63	+	25.82	60.55	+	PA	1	b	
86	Frozen beef trim	+	21.73	61.4	+	+	+	PA	22.67	60.7	+	23.91	59.66	+	PA	1	b	
87	Frozen beef trim	+	22.84	61.39	+	+	+	PA	23.73	60.49	+	23.57	60.28	+	PA	1	b	
1702	Frozen lamb meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	b	
1703	Frozen lamb meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	b	
1704	Frozen beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	b	
1705	Frozen ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	b	



GENERAL PROTOCOL - FRESH AND FROZEN RAW MEATS (25 g sample size)																	
Sample N°	Product	Reference method: ISO 16654	Alternative method : GENE-UP® <i>E. coli</i> O157:H7													Category	Type
			BPW 18h at 41.5°C														
			PCR initial validation						PCR extension						Agreement Multi Dose/ Unit Dose		
			PCR result			Confirmation final result	Final result 8h	Agreement 18h	Multi dose kit			Unit dose kit					
			Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result			
1706	Frozen beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	b
1707	Frozen ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	b
1708	Frozen ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	b
1709	Frozen veal meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	b
1710	Frozen veal meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	b
2939	Frozen veal meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	b
467	Seasoned beef trim	-	34.75	61.23	+	+	+	PD	35.65	61.04	+	34.52	60.64	+	PA	1	c
468	Seasoned beef trim	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	1	c
469	Seasoned beef meat	+	20.66	61.24	+	+	+	PA	23.69	60.85	+	20.6	60.54	+	PA	1	c
470	Seasoned beef meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	c
471	Seasoned ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	c
472	Seasoned ground beef	+	28.87	61.13	+	+	+	PA	30.01	61.08	+	28.59	60.47	+	PA	1	c
473	Seasoned ground beef	+	27.51	61.43	+	+	+	PA	29.24	61.22	+	26.86	60.75	+	PA	1	c
474	Seasoned beef meat	+	21.71	61.61	+	+	+	PA	24.71	61.1	+	22.61	60.51	+	PA	1	c
475	Seasoned beef trim	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	1	c
476	Seasoned beef trim	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	1	c
477	Seasoned beef meat	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	1	c
789	Seasoned beef trim	-	21.82	61.58	+	+	+	PD	22.98	60.66	+	22.89	60.42	+	PA	1	c
790	Seasoned ground beef	+	30.58	61.57	+	+	+	PA	30.69	60.98	+	30.65	60.6	+	PA	1	c
791	Seasoned beef meat	-	20.63	61.22	+	+	+	PD	22.42	60.7	+	21.1	60.5	+	PA	1	c
792	Seasoned beef meat	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	1	c
793	Seasoned beef meat	+	22.08	61.17	+	+	+	PA	23.69	60.77	+	22.93	60.47	+	PA	1	c
1711	Seasoned beef meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	c
1712	Seasoned beef meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	c
1713	Seasoned beef meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	c
1714	Seasoned beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	c
1715	Seasoned ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	c
2936	Frozen seasoned meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	c
2937	Frozen seasoned meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	c
2938	Frozen seasoned meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	1	c



GENERAL PROTOCOL – CURED AND FERMENTED MEATS (25 g sample size)																		
Sample N°	Product	Reference method: ISO 16654	Alternative method : GENE-UP® <i>E.coli</i> O157:H7													Category	Type	
			BPW 18h at 41.5°C															
			PCR initial validation						PCR extension									Agreement Multi Dose/ Unit Dose
			PCR result			Confirmation final result	Final result 8h	Agreement 18h	Multi dose kit			Unit dose kit						
			Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result				
7714	Merguez	+	29.4	61.6	+	+	+	PA	29.02	60.66	+	31.6	60.86	+	PA	2	a	
7715	Sausages	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	a	
7716	Sausages	+	24.11	61.38	+	+	+	PA	24.86	60.51	+	26.11	60.62	+	PA	2	a	
7717	Sausages	+	30.2	61.27	+	+	+	PA	30	60.49	+	33.56	60.41	+	PA	2	a	
7718	Sausages	+	24.59	61.48	+	+	+	PA	24.79	60.49	+	26.16	60.53	+	PA	2	a	
7719	Sausages	+	28.51	61.53	+	+	+	PA	29.37	60.63	+	30.84	60.76	+	PA	2	a	
7720	Sausages	+	30.51	61.44	+	+	+	PA	29.85	60.6	+	31.81	60.74	+	PA	2	a	
7721	Sausages	+	23.09	61.43	+	+	+	PA	23.86	60.35	+	25.13	60.68	+	PA	2	a	
746	Sausages	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	2	a	
747	Sausages	-	30.93	61.24	+	+	+	PD	30.69	60.62	+	32.69	60.36	+	PA	2	a	
748	Sausages	+	23.74	61.65	+	+	+	PA	26.44	59.93	+	29.1	60.36	+	PA	2	a	
749	Sausages	+	28.72	61.73	+	+	+	PA	30.39	59.83	+	34.71	60.07	+	PA	2	a	
2925	Merguez	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	a	
2926	Sausages	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	a	
2927	Merguez	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	a	
2928	Sausages	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	a	
2929	Sausages	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	a	
2930	Sausages	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	a	
2931	Merguez	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	a	
2932	Cured meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	a	
2933	Cured meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	a	
7713	Coppa	+	32.11	61.3	+	+	+	PA	31.55	60.51	+	35.99	59.97	+	PA	2	b	
78	Low moisture ham	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	2	b	
79	Low moisture ham	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	2	b	
80	Smoked bacon	+	21.71	61.57	+	+	+	PA	22.88	61.07	+	22.19	60.81	+	PA	2	b	
81	Bacon	-	27.04	61.45	+	+	+	PD	27.16	60.75	+	27.88	60.44	+	PA	2	b	
2943	Dried cured meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	b	
2944	Cured ham	-	24.5	61.48	+	+	+	PD	25.45	60.77	+	25.59	60.65	+	PA	2	b	
2945	Cured ham	-	26.72	61.42	+	+	+	PD	27.03	60.62	+	28.96	60.73	+	PA	2	b	
2946	Dried cured meat	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	2	b	
2947	Dried cured meat	-	25.94	61.38	+	+	+	PD	24.75	60.96	+	24.98	61.06	+	PA	2	b	
2949	Cured ham	-	26.49	61.26	+	+	+	PD	26.68	60.69	+	25.95	60.54	+	PA	2	b	
2958	Dried cured meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	b	
2959	Cured ham	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	b	
2960	Cured ham	-	0	0	-	-	-	NA	33.59/0/0	60.88/0/0	+/-/-	0	0	-	ND	2	b	
2961	Low moisture meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	b	
3762	Fermented dried meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	b	
3763	Coppa	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	b	
3764	Dried beef meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	b	
3765	Fermented dried meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	b	



GENERAL PROTOCOL – CURED AND FERMENTED MEATS (25 g sample size)																		
Sample N°	Product	Reference method: ISO 16654	Alternative method : GENE-UP® <i>E.coli</i> O157:H7													Category	Type	
			BPW 18h at 41.5°C															
			PCR initial validation						PCR extension									Agreement Multi Dose/ Unit Dose
			PCR result			Confirmation final result	Final result 8h	Agreement 18h	Multi dose kit			Unit dose kit						
Cp	Tm	Result	Cp	Tm	Result				Cp	Tm	Result							
3766	Cured ham	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	b	
82	Salami	-	23.67	61.47	+	+	+	PD	24.12	60.83	+	24.97	60.55	+	PA	2	c	
83	Salami	+	24.65	61.46	+	+	+	PA	25.95	60.82	+	26.56	60.4	+	PA	2	c	
84	Low moisture sausage	+	30.66	61.11	+	+	+	PA	30.96	60.84	+	31.43	60.42	+	PA	2	c	
85	Low moisture sausage	+	25.08	61.42	+	+	+	PA	25.62	61.01	+	26.08	60.6	+	PA	2	c	
2948	Fermented meat	-	26.06	61.22	+	+	+	PD	26.44	60.52	+	27.86	60.8	+	PA	2	c	
2950	Salami	+	26.16	61.53	+	+	+	PA	26.55	60.87	+	26	60.77	+	PA	2	c	
2951	Chorizo	-	24.41	61.24	+	+	+	PD	24.97	60.67	+	25.73	60.55	+	PA	2	c	
2952	Low moisture sausage	-	25.67	61.56	+	+	+	PD	26.49	60.7	+	26.91	60.61	+	PA	2	c	
2953	Low moisture sausage	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	c	
2954	Low moisture sausage	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	2	c	
2955	Low moisture sausage	+	24.2	61.66	+	+	+	PA	24.79	60.9	+	24.91	61.01	+	PA	2	c	
2956	Salami	-	25.35	61.72	+	+	+	PD	25.49	60.8	+	26.18	60.67	+	PA	2	c	
2957	Low moisture sausage	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	c	
2962	Salami	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	c	
2963	Chorizo	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	c	
2964	Low moisture sausage	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	c	
2965	Low moisture sausage	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	c	
2966	Low moisture sausage	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	c	
2967	Low moisture sausage	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	c	
2968	Low moisture sausage	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	c	
2969	Salami	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	2	c	



SPECIFIC PROTOCOL ① - RAW MILKS AND RAW DAIRY PRODUCTS (25 g sample size)																		
Sample N°	Product	Reference method: ISO 16654*	Alternative method : GENE-UP® E.coli O157:H7													Category	Type	
			BPW + acriflavin 20h at 41.5°C															
			PCR initial validation						PCR extension									Agreement Multi Dose/ Unit Dose
			PCR result			Confirmation final result	Final result 18h	Agreement 18h	Multi dose kit			Unit dose kit						
Cp	Tm	Result	Cp	Tm	Result				Cp	Tm	Result							
864	Raw ewe milk	+	21.17	61.71	+	+	+	PA	23.02	60.94	+	21.36	60.78	+	PA	3	a	
865	Raw ewe milk	+	0	0	-	-	-	ND	33.64	61.19	+	34.99	60.61	+	PA	3	a	
866	Raw ewe milk	+	21.56	61.65	+	+	+	PA	22.68	60.92	+	21.14	60.57	+	PA	3	a	
867	Raw ewe milk	-	21.56	61.58	+	+	+	PD	22.12	60.53	+	21.04	60.64	+	PA	3	a	
868	Raw cow milk	+	21.93	61.65	+	+	+	PA	22.25	60.79	+	20.92	60.78	+	PA	3	a	
1320	Raw ewe milk	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	a	
1321	Raw ewe milk	+	30.63	61.67	+	+	+	PA	0/3.49/31.15*	0/60.66/61.35*	i/+/*	33.8	60.94	+	PA	3	a	
1322	Raw cow milk	-	29.29	61.84	+	+	+	PD	31.58	59.97	+	31.67	60.82	+	PA	3	a	
1334	Raw cow milk	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	a	
1335	Raw cow milk	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	3	a	
1336	Raw cow milk	-	32.76	61.71	+	+	+	PD	32.62	61.02	+	35.61	60.64	+	PA	3	a	
1341	Raw cow milk	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	a	
1342	Raw cow milk	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	a	
1770	Raw cow milk	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	a	
1771	Raw cow milk	+	31.97	61.76	+	+	+	PA	0	0	-	33.55	61.34	+	PD	3	a	
1781	Raw cow milk	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	a	
1782	Raw cow milk	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	a	
1783	Raw cow milk	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	a	
1784	Raw cow milk	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	a	
1785	Raw cow milk	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	a	
1786	Raw cow milk	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	a	
869	Raw cow milk cheese	+	34.44	61.13	+	+	+	PA	33.03	60.73	+	35.69	59.88	+	PA	3	b	
870	Raw cow milk cheese	+	40	55.96	-	-	-	ND	0	0	-	0	0	-	NA	3	b	
871	Raw cow milk cheese	+	37.06	61.71	+	+	+	PA	34.95	60.95	+	36.85	60.21	+	PA	3	b	
872	Raw Ewe milk cheese	-	0	0	-	-	-	NA	32.49/0/0	60.95/0/0	+/-/-	0	0	-	ND	3	b	
874	Raw goat milk cheese	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	3	b	
875	Raw goat milk cheese	+	33.75	61.5	+	+	+	PA	31.23	60.72	+	36.07	60.12	+	PA	3	b	
876	Raw goat milk cheese	+	27.37	61.61	+	+	+	PA	25.9	60.42	+	29.99	60.04	+	PA	3	b	
1323	Raw goat milk cheese	+	31.85	61.35	+	+	+	PA	0/33.11/30.08*	0/60.58/61.11*	i/+/*	35.84	60.39	+	PA	3	b	
1324	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	b	
1326	Raw goat milk cheese	-	27.54	61.52	+	+	+	PD	27.52	60.09	+	33.69	60.54	+	PA	3	b	
1327	Raw goat milk cheese	+	33.86	61.78	+	+	+	PA	33.17	60.86	+	37.36	61.1	+	PA	3	b	
1765	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	b	
1766	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	b	
1767	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	b	
1768	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	b	
1775	Raw goat milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	b	
1776	Raw Ewe milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	b	

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



SPECIFIC PROTOCOL ① - RAW MILKS AND RAW DAIRY PRODUCTS (25 g sample size)																		
Sample N°	Product	Reference method: ISO 16654*	Alternative method : GENE-UP® E.coli O157:H7													Category	Type	
			BPW + acriflavin 20h at 41.5°C															
			PCR initial validation						PCR extension									Agreement Multi Dose/ Unit Dose
			PCR result			Confirmation final result	Final result 18h	Agreement 18h	Multi dose kit			Unit dose kit						
			Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result				
1778	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	b	
1779	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	b	
1780	Raw goat milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	b	
2940	Raw Ewe milk cheese	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	3	b	
2942	Raw goat milk cheese	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	3	b	
873	Raw cow milk cheese	-	0	0	-	-	-	NA	35.81/0/0	61.17/0/0	+/-/-	0	0	-	ND	3	c	
877	Raw cow milk cheese	-	33.73	61.3	+	+	+	PD	31.87	60.65	+	35.48	59.88	+	PA	3	c	
878	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	c	
879	Raw cow milk cheese	+	33.67	61.43	+	+	+	PA	31.59	60.68	+	34.38	60.41	+	PA	3	c	
880	Raw cow milk cheese	+	0	0	-	-	-	ND	0	0	-	35.72/36.72/0	60.07/60.6/0	+/-/-	PD	3	c	
881	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	c	
882	Raw cow milk cheese	+	24.51	61.37	+	+	+	PA	25.4	60.89	+	24.49	60.45	+	PA	3	c	
884	Raw cow milk cheese	+	34,51/0/0	61,47/0/0	+/-/-	+	+	PA	33.03	61.4	+	36.43	60.38	+	PA	3	c	
1325	Raw cow milk cheese	+	0	0	-	-	-	ND	0/0/0*	0/0/0*	i/-/-*	0	0	-	NA	3	c	
1328	Raw cow milk cheese	+	25.79	61.43	+	+	+	PA	26.4	60.91	+	31.76	60.3	+	PA	3	c	
1329	Raw cow milk cheese	+	25.82	61.31	+	+	+	PA	29.14	60.83	+	31.55	60.01	+	PA	3	c	
1330	Raw cow milk cheese	-	25.15	61.76	+	+	+	PD	27.67	60.75	+	27.74	60.65	+	PA	3	c	
1331	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	c	
1332	Raw cow milk cheese	-	0/0/0	0/0/0	-/-/-	+	-	NA	0/0/0*	0/0/0*	i/-/-*	0	0	-	NA	3	c	
1333	Raw cow milk cheese	+	38.34	61.8	+	+	+	PA	0/37.31/0*	0/60.47/0*	i/+/-*	37.87	60.18	+	PA	3	c	
1337	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	c	
1338	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	c	
1339	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	c	
1340	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	c	
1769	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	c	
1777	Raw cow milk cheese	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	3	c	



GENERAL PROTOCOL - VEGETABLES (25 g sample size)																	
Sample N°	Product	Reference method: ISO 16654	Alternative method : GENE-UP® <i>E. coli</i> O157:H7													Category	Type
			BPW 18h at 41.5°C														
			PCR initial validation						PCR extension						Agreement Multi Dose/ Unit Dose		
			PCR result			Confirmation final result	Final result 8h	Agreement 18h	Multi dose kit			Unit dose kit					
Cp	Tm	Result	Cp	Tm	Result				Cp	Tm	Result						
7594	Sprouts	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	a
7595	Sprouts	-	0	0	-	-	-	NA	35.2/0/35.83	60.72/0/60.86	+/-/+	35.59/0/35.99	61.14/0/60.94	+/-/+	PA	4	a
7596	Sprouts	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	a
7597	Sprouts	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	4	a
7599	Chive	+	20.03	61.15	+	+	+	PA	21.08	60.59	+	21.9	61.56	+	PA	4	a
7600	Chive	+	19.83	61.43	+	+	+	PA	21.21	60.62	+	21.97	61.54	+	PA	4	a
243	Sprouts	-	0	0	-	-	-	NA	35.5	60.84	+	37.11	60.27	+	PA	4	a
244	Sprouts	-	34.72	61.62	+	+	+	PD	33.83	60.67	+	37.21	60.12	+	PA	4	a
245	Sprouts	+	34.02	61.79	+	+	+	PA	34.36	60.93	+	35.06	60.41	+	PA	4	a
246	Sprouts	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	a
247	Sprouts	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	a
248	Sprouts	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	4	a
249	Sprouts	+	36.19	61.46	+	+	+	PA	35.07	61.25	+	35.51	60.79	+	PA	4	a
794	Chive	-	26.47	61.2	+	+	+	PD	28.4	60.78	+	27.59	60.26	+	PA	4	a
795	Basil	+	0	0	-	-	-	ND	0	0	-	0/0*	0/0*	i/-*	NA	4	a
796	Coriander	-	25.94	61.34	+	+	+	PD	27.63	60.71	+	27.87	60.31	+	PA	4	a
797	Parsley	+	24.42	61.37	+	+	+	PA	25.48	60.68	+	25.74	60.6	+	PA	4	a
806	Sprouts	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	a
1716	Sprouts	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	a
1717	Parsley	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	a
2934	Parsley	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	a
7601	Baby leaves	+	34.16	61.57	+	+	+	PA	33.15	60.72	+	34.31	61.44	+	PA	4	b
7602	Baby leaves	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	4	b
7603	Baby leaves	-	32.79	60.41	+	+	+	PD	31.16	60.53	+	31.99	61.11	+	PA	4	b
7604	Baby leaves	+	33.22	61.68	+	+	+	PA	33.13	60.42	+	33.6	61.4	+	PA	4	b
7605	Baby leaves	-	33.19	61.3	+	+	+	PD	31.68	60.52	+	32.45	61.26	+	PA	4	b
7606	Baby leaves	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	b
7607	Baby leaves	+	27.65	61.44	+	+	+	PA	28.23	60.39	+	28.82	60.6	+	PA	4	b
250	Baby leaves	+	34.08	61.75	+	+	+	PA	32.88	60.54	+	35.91	59.69	+	PA	4	b
251	Baby leaves	-	0	0	-	-	-	NA	0	0	-	0/0*	0/0*	i/-*	NA	4	b
252	Baby leaves	+	29.54	61.69	+	+	+	PA	30.42	60.75	+	32.89	59.96	+	PA	4	b
798	Baby leaves	+	24.88	61.2	+	+	+	PA	23.4	60.78	+	22.95	60.73	+	PA	4	b
799	Baby leaves	-	25.61	61.1	+	+	+	PD	24.7	60.65	+	26.39	60.28	+	PA	4	b
807	Baby leaves	-	29.15	61.09	+	+	+	PD	25.86	60.58	+	31.13	59.77	+	PA	4	b
1720	Baby leaves	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	b
1721	Baby leaves	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	b
1722	Baby leaves	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	b
1723	Baby leaves	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	b
1724	Baby leaves	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	b
1725	Baby leaves	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	b



GENERAL PROTOCOL - VEGETABLES (25 g sample size)																		
Sample N°	Product	Reference method: ISO 16654	Alternative method : GENE-UP® <i>E. coli</i> O157:H7													Category	Type	
			BPW 18h at 41.5°C															
			PCR initial validation						PCR extension									Agreement Multi Dose/ Unit Dose
			PCR result			Confirmation final result	Final result 8h	Agreement 18h	Multi dose kit			Unit dose kit						
Cp	Tm	Result	Cp	Tm	Result				Cp	Tm	Result							
1726	Baby leaves	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	b	
2935	Baby leaves	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	b	
7608	Salad	-	20.74	61.18	+	+	+	PD	21.64	60.44	+	22.13	60.99	+	PA	4	c	
7609	Grated carrots	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	c	
7611	Salad	+	23.82	61.39	+	+	+	PA	23.64	60.93	+	24.95	61.04	+	PA	4	c	
7612	Salad	-	23.68	61.72	+	+	+	PD	24.05	60.53	+	25.44	60.63	+	PA	4	c	
7615	Vegetables mix	-	25.73	61.56	+	+	+	PD	26.37	60.55	+	27.4	60.8	+	PA	4	c	
7616	Grated cubbage	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	c	
253	Baby leaves	+	25.41	61.68	+	+	+	PA	25.6	60.69	+	26.99	60.04	+	PA	4	c	
254	Garted red cubbage	+	20.41	61.75	+	+	+	PA	21.95	60.71	+	21.13	60.43	+	PA	4	c	
255	Grated carrots	-	23.66	61.64	+	+	+	PD	25.51	60.75	+	23.93	60.31	+	PA	4	c	
256	Vegetables mix	+	22.34	61.63	+	+	+	PA	24.14	60.94	+	22.69	60.7	+	PA	4	c	
257	Vegetables mix	+	21.48	61.51	+	+	+	PA	22.83	60.73	+	22.41	60.74	+	PA	4	c	
258	Vegetables mix	+	26.08	61.75	+	+	+	PA	25.53	60.54	+	27.51	60.11	+	PA	4	c	
800	Cress	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	c	
801	Grated carrots	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	c	
802	Vegetables mix	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	c	
803	Salads mix	-	0	0	-	-	-	NA	0	0	-	36.23/0/0	60.74/0/0	+/-/-	PD	4	c	
804	Vegetables mix	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	c	
805	Garted red cubbage	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	c	
1718	Salad	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	c	
1719	Salad	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	4	c	



GENERAL PROTOCOL – ENVIRONMENTAL SAMPLES																		
Sample N°	Product	Reference method: ISO 16654	Alternative method : GENE-UP® <i>E. coli</i> O157:H7													Category	Type	
			BPW 18h at 41.5°C															
			PCR initial validation						PCR extension									Agreement Multi Dose/ Unit Dose
			PCR result			Confirmation final result	Final result 8h	Agreement 18h	Multi dose kit			Unit dose kit						
Cp	Tm	Result	Cp	Tm	Result				Cp	Tm	Result							
7572	Residues (vegetables industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	a	
7573	Residues (vegetables industry)	+	22.88	60.45	+	+	+	PA	25.79	60.98	+	26.16	61.2	+	PA	5	a	
7667	Dust from dairy industry	+	33.37	59.76	+	+	+	PA	34.43	60.05	+	37.55	59.92	+	PA	5	a	
7668	Dust from dairy industry	+	26.49	59.81	+	+	+	PA	29.75	59.84	+	34.5	59.5	+	PA	5	a	
7669	Dust from dairy industry	+	27.4	59.64	+	+	+	PA	31.01	59.89	+	35.52	59.5	+	PA	5	a	
7670	Dust from dairy industry	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	a	
7777	Residues (delicatessen industry)	+	0	59.98	+	+	+	PA	35.49	60.68	+	35.47	60.8	+	PA	5	a	
7778	Residues (delicatessen industry)	+	28.53	60.27	+	+	+	PA	29.4	60.52	+	29.16	60.91	+	PA	5	a	
7779	Residues (delicatessen industry)	+	27.42	58.78	+	+	+	PA	28.82	60.44	+	28.43	60.97	+	PA	5	a	
7780	Residues (delicatessen industry)	-	24.59	60.59	+	+	+	PD	27.51	60.56	+	28.58	61	+	PA	5	a	
7781	Residues (delicatessen industry)	+	28.82	60.17	+	+	+	PA	31.18	60.69	+	31.66	60.89	+	PA	5	a	
7963	Residues (vegetables industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	a	
7964	Residues (delicatessen industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	a	
7965	Residues (delicatessen industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	a	
7966	Residues (delicatessen industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	a	
7967	Residues (Beef meat)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	a	
7968	Residues (Beef meat)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	a	
7969	Residues (dusts from dairy industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	a	
7970	Residues (dusts from dairy industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	a	
7971	Residues (dusts from dairy industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	a	
7569	Cleaning water (vegetables industry)	-	21.64	60.56	+	+	+	PD	25.05	61.05	+	25.39	60.91	+	PA	5	b	
7570	Cleaning water (vegetables industry)	+	25.67	60.42	+	+	+	PA	28.42	60.86	+	28.55	61.22	+	PA	5	b	
7571	Process water (vegetables industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	b	
7773	Cleaning water (delicatessen industry)	-	20.63	60.56	+	+	+	PD	23.4	60.92	+	22.95	60.94	+	PA	5	b	
7774	Cleaning water (delicatessen industry)	-	20.63	60.36	+	+	+	PD	23.49	60.76	+	22.84	60.76	+	PA	5	b	
7775	Cleaning water (delicatessen industry)	+	21.53	60.42	+	+	+	PA	24.56	60.96	+	23.48	60.94	+	PA	5	b	
7776	Cleaning water (delicatessen industry)	+	20.82	60.31	+	+	+	PA	23.63	60.71	+	22.16	60.91	+	PA	5	b	
7782	Cleaning water (dairy industry)	+	19.82	60.22	+	+	+	PA	22.64	60.9	+	20.9	61.12	+	PA	5	b	
7783	Cleaning water (dairy industry)	+	20.2	60.36	+	+	+	PA	22.02	60.55	+	21.06	60.87	+	PA	5	b	
7784	Cleaning water (dairy industry)	-	20.08	60.26	+	+	+	PD	22.48	60.76	+	21.04	60.88	+	PA	5	b	
7785	Cleaning water (dairy industry)	-	20.01	60.28	+	+	+	PD	21.83	60.53	+	21.6	61.07	+	PA	5	b	
7972	Cleaning water (delicatessen industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	b	
7973	Process water (delicatessen industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	b	
7974	Process water (delicatessen industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	b	
7975	Cleaning water (vegetables industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	b	
7976	Cleaning water (vegetables industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	b	
7977	Process water (vegetables industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	b	
7978	Cleaning water (dairy industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	b	
7979	Cleaning water (dairy industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	b	
7980	Cleaning water (dairy industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	b	



GENERAL PROTOCOL – ENVIRONMENTAL SAMPLES																		
Sample N°	Product	Reference method: ISO 16654	Alternative method : GENE-UP® <i>E. coli</i> O157:H7													Category	Type	
			BPW 18h at 41.5°C															
			PCR initial validation						PCR extension									Agreement Multi Dose/ Unit Dose
			PCR result			Confirmation final result	Final result 8h	Agreement 18h	Multi dose kit			Unit dose kit						
Cp	Tm	Result	Cp	Tm	Result				Cp	Tm	Result							
7661	Wipe (vegetables industry)	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	5	c	
7662	Wipe (vegetables industry)	-	26.45	60.61	+	+	+	PD	29.86	61.25	+	29.87	60.59	+	PA	5	c	
7663	Wipe (vegetables industry)	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	5	c	
7664	Wipe (vegetables industry)	+	34.73	60.56	+	- (+ at 72h)	+	PA	34.56	60.68	+	36.71	60.65	+	PA	5	c	
7665	Wipe (dairy industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	c	
7666	Wipe (dairy industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	c	
7786	Wipe (delicatessen industry)	+	20.84	60.31	+	+	+	PA	23.46	60.84	+	23.45	60.82	+	PA	5	c	
7787	Wipe (delicatessen industry)	+	20.81	60.17	+	+	+	PA	23.95	60.96	+	23.41	60.69	+	PA	5	c	
7788	Wipe after cleaning (delicatessen industry)	-	24.37	60.36	+	+	+	PD	27.08	60.98	+	27.4	60.95	+	PA	5	c	
7789	Wipe after cleaning (delicatessen industry)	+	21.11	60.34	+	+	+	PA	23.72	60.73	+	24.11	61.01	+	PA	5	c	
7790	Wipe after cleaning (delicatessen industry)	+	19.87	60.14	+	+	+	PA	22.73	60.53	+	22.41	60.77	+	PA	5	c	
7791	Wipe (dairy industry)	+	0	0	-	-	-	ND	31.3	60.77	+	32.76	60.62	+	PA	5	c	
7792	Wipe (dairy industry)	+	20.46	60.09	+	+	+	PA	22.82	60.51	+	22.43	60.79	+	PA	5	c	
7793	Wipe after cleaning (dairy industry)	-	28.76	59.9	+	+	+	PD	29.53	60.5	+	30.43	60.48	+	PA	5	c	
7794	Wipe after cleaning (dairy industry)	-	20.32	60.19	+	+	+	PD	22.56	60.59	+	21.61	60.82	+	PA	5	c	
7795	Wipe after cleaning (dairy industry)	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	5	c	
7981	Wipe (delicatessen industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	c	
7982	Wipe after cleaning (delicatessen industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	c	
7983	Wipe after cleaning (delicatessen industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	c	
7984	Wipe (delicatessen industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	c	
7985	Wipe (slaughterhouse)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	c	
8248	Wipe (delicatessen industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	c	
8249	Wipe (delicatessen industry)	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	5	c	

SHORT PROTOCOL - RAW MEATS (EXCEPT POULTRY) (25 g sample size)																														
Sample N°	Product	Reference method: ISO 16654♦	Alternative method : GENE-UP® E. coli O157:H7																									Category	Type	
			BPW 8h at 41.5°C													BPW 24h at 41.5°C														
			PCR initial validation						PCR extension						Agreement Multi Dose/ Unit Dose 8h	PCR initial validation					PCR extension						Agreement Multi Dose/ Unit Dose 24h			
			PCR result			Confir- mation final result	Final result 8h	Agree- ment 8h	Multi dose kit			Unit dose kit				PCR result			Confir- mation final result	Final result 24h	Agree- ment 24h	Multi dose kit			Unit dose kit					
			Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		Cp	Tm	Result				Cp	Tm	Result	Cp	Tm				Result
Cp	Tm	Result	Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		Cp	Tm	Result				Cp	Tm	Result	Cp	Tm		Result	Cp	Tm
547	Fresh veal trim	-	33.31	61.88	+	+	+	PD	33.89	60.57	+	34.61	60.99	+	PA	32.4	61.68	+	+	+	PD	32.8	60.9	+	33.88	60.5	+	PA	6	a
548	Fresh veal trim	+	29.03	61.23	+	+	+	PA	30.04	60.55	+	30.81	60.33	+	PA	25.59	61.58	+	+	+	PA	25.95	60.68	+	25.68	60.7	+	PA	6	a
549	Fresh veal trim	+	28.62	61.56	+	+	+	PA	29.68	60.84	+	29.7	60.37	+	PA	24.68	61.43	+	+	+	PA	25.86	61.02	+	24.99	60.84	+	PA	6	a
550	Fresh lamb meat	+	31.61	61.56	+	+	+	PA	31.87	60.81	+	34.81	60.05	+	PA	27.48	61.55	+	+	+	PA	28.37	60.71	+	28.85	60.26	+	PA	6	a
551	Fresh lamb meat	+	31.86	61.56	+	+	+	PA	32.19	60.71	+	32.89	60.42	+	PA	29.04	61.56	+	+	+	PA	29.07	60.7	+	28.68	60.47	+	PA	6	a
552	Fresh ground beef	+	31.15	61.52	+	+	+	PA	31.18	60.78	+	32.81	60.16	+	PA	25.38	61.54	+	+	+	PA	25.39	60.61	+	25.87	60.48	+	PA	6	a
553	Fresh ground beef	+	30.91	61.25	+	+	+	PA	31.68	60.77	+	31.7	60.51	+	PA	32.83	61.43	+	+	+	PA	31.62	60.64	+	32.88	60.69	+	PA	6	a
554	Fresh ground beef	+	30.96	61.11	+	+	+	PA	31.51	60.96	+	32.16	60.46	+	PA	24.46	61.6	+	+	+	PA	24.68	60.58	+	28.68	60.14	+	PA	6	a
555	Fresh beef trim	+	28.47	61.66	+	+	+	PA	29.94	60.37	+	33.56	60.06	+	PA	21.75	61.57	+	+	+	PA	23.07	60.53	+	22.75	60.84	+	PA	6	a
556	Fresh beef trim	+	27.15	60.99	+	+	+	PA	30.54	61.08	+	31.65	59.7	+	PA	23.64	61	+	+	+	PA	24.85	60.22	+	25.08	60.59	+	PA	6	a
1162	Fresh beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	a
1163	Fresh beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	a
1164	Fresh beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	a
1165	Fresh ground	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	a
1166	Fresh ground	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	a
1167	Fresh veal trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	a
1168	Fresh veal trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	a
1169	Fresh veal trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	a
1170	Fresh lamb meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	a
1171	Fresh lamb meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	a
3682	Pork meat	+	0/0/0	0/0/0	-/-/-	+	-	ND	0	0	-	0	0	-	NA	28.72	61.53	+	+	+	PA	29.42	60.24	+	29.61	60.27	+	PA	6	a
3683	Pork meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	a
3684	Pork meat	+	32.27	61.42	+	+	+	PA	30.76	60.39	+	31.71	60.21	+	PA	27.45	61.34	+	+	+	PA	27.78	61.14	+	26.42	60.32	+	PA	6	a
7327	Frozen veal trim	-	27.26	61.52	+	+	+	PD	29.06	60.6	+	40	59.35	+	PA	22.54	61.58	+	+	+	PD	24.77	60.57	+	31.03	60.05	+	PA	6	b
7328	Frozen veal trim	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	0	47.8	-	-	-	ND	0	0	-	0	0	-	NA	6	b
7329	Frozen veal trim	+	29.86	61.43	+	+	+	PA	30.43	60.29	+	40	59.25	+	PA	24.2	61.39	+	+	+	PA	25.73	60.72	+	27.04	60.44	+	PA	6	b
7330	Frozen lamb meat	+	26.87	61.46	+	+	+	PA	28.07	60.2	+	36.7	59.16	+	PA	21.8	61.47	+	+	+	PA	23.4	60.56	+	25.62	60.34	+	PA	6	b
7331	Frozen lamb meat	+	28.44	61.48	+	+	+	PA	29.32	60.23	+	35.12	60.22	+	PA	27.9	61.44	+	+	+	PA	28.84	60.61	+	31.79	60.38	+	PA	6	b
7332	Frozen lamb meat	+	29.01	61.44	+	+	+	PA	28.83	60.19	+	37.11	59.29	+	PA	21.89	61.51	+	+	+	PA	23.64	60.46	+	26.44	60.26	+	PA	6	b
7333	Frozen ground beef	+	28.52	61.18	+	+	+	PA	28.47	60.17	+	30.46	60.42	+	PA	25.65	61.41	+	+	+	PA	26.57	60.51	+	28.05	60.46	+	PA	6	b
7334	Frozen ground beef	+	26.78	61.52	+	+	+	PA	26.95	60.48	+	28.79	60.94	+	PA	24.88	61.57	+	+	+	PA	25.46	60.79	+	26.58	60.92	+	PA	6	b
7335	Frozen ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	b
7336	Frozen ground beef	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	0	47.72	-	-	-	ND	0	0	-	0	0	-	NA	6	b
7337	Frozen ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	b

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



SHORT PROTOCOL - RAW MEATS (EXCEPT POULTRY) (25 g sample size)																														
Sample N°	Product	Reference method: ISO 16654♦	Alternative method : GENE-UP® E. coli O157:H7																									Category	Type	
			BPW 8h at 41.5°C													BPW 24h at 41.5°C														
			PCR initial validation					PCR extension					Agreement Multi Dose/ Unit Dose 8h	PCR initial validation					PCR extension					Agreement Multi Dose/ Unit Dose 24h						
			PCR result			Confir- mation final result	Final result 8h	Agree- ment 8h	Multi dose kit			Unit dose kit			PCR result			Confir- mation final result	Final result 24h	Agree- ment 24h	Multi dose kit				Unit dose kit					
			Cp	Tm	Result				Cp	Tm	Result	Cp		Tm	Result	Cp	Tm				Result	Cp	Tm		Result	Cp	Tm			Result
7338	Frozen beef trim	+	31.79	61.57	+	+	+	PA	30.87	60.54	+	36.38	59.72	+	PA	22.82	61.44	+	+	+	PA	25.36	60.29	+	27.25	60.51	+	PA	6	b
7339	Frozen beef trim	-	28.93	61.38	+	+	+	PD	27.38	60.11	+	33.71	59.58	+	PA	21.05	61.4	+	+	+	PD	23.41	60.03	+	26.83	59.87	+	PA	6	b
7340	Frozen beef trim	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	0	47.9	-	-	-	ND	0	0	-	0	0	-	NA	6	b
7341	Frozen beef trim	-	26.94	61.33	+	+	+	PD	28.47	60.38	+	32.77	59.85	+	PA	21.76	61.33	+	+	+	PD	24.36	60.21	+	26.58	60.23	+	PA	6	b
7342	Frozen beef trim	+	25.79	61.47	+	+	+	PA	26.2	60.29	+	30.69	60.32	+	PA	22.45	61.64	+	+	+	PA	23.5	60.5	+	25.83	60.62	+	PA	6	b
1154	Frozen ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	b
1155	Frozen beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	b
1156	Frozen ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	b
1157	Frozen beef trim meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	b
1158	Frozen ground veal	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	b
1159	Frozen ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	b
1160	Frozen lamb meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	b
1161	Frozen ground veal	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	b
7343	Frozen seasoned ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	c
7344	Frozen seasoned ground beef	+	27.52	61.17	+	+	+	PA	28.44	60.47	+	28.67	60.28	+	PA	25.85	61.33	+	+	+	PA	27.73	60.55	+	29.83	60.63	+	PA	6	c
7345	Frozen seasoned beef trim	+	29.47	61.46	+	+	+	PA	29.7	60.4	+	33.15	60	+	PA	24.87	61.36	+	+	+	PA	26.94	60.53	+	27.96	60.65	+	PA	6	c
7346	Frozen seasoned beef trim	+	31.52	60.96	+	+	+	PA	30.18	60.46	+	35.41	59.88	+	PA	25.37	61.28	+	+	+	PA	26.72	60.38	+	30.22	60.47	+	PA	6	c
7347	Fresh seasoned beef trim	+	0	47.36	-	-	-	ND	0	0	-	0	0	-	NA	0	0	-	-	-	ND	0	0	-	0	0	-	NA	6	c
7881	Fresh seasoned beef trim	+	28.8	61.27	+	+	+	PA	28.99	60.48	+	32.75	60.17	+	PA	25.32	61.26	+	+	+	PA	26.72	60.37	+	29.66	60.46	+	PA	6	c
7882	Fresh seasoned ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	c
7883	Fresh seasoned beef meat	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	0	0	-	-	-	ND	0	0	-	0	0	-	NA	6	c
7884	Fresh seasoned ground beef	+	32.29	61.57	+	+	+	PA	32.18	60.81	+	35.04	60.73	+	PA	31.69	61.15	+	+	+	PA	32.38	59.83	+	37.83	60.13	+	PA	6	c
7885	Fresh seasoned beef trim	-	28.45	61.37	+	+	+	PD	29.35	60.18	+	33.82	60.04	+	PA	25.66	61.32	+	+	+	PD	27.42	60.15	+	33.61	59.95	+	PA	6	c
7886	Fresh seasoned beef meat	+	31.65	61.45	+	+	+	PA	30.61	60.4	+	32.39	60.64	+	PA	31.87	61.29	+	+	+	PA	31.57	60.64	+	33.17	60.33	+	PA	6	c
1172	Fresh seasoned beef meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	c
1173	Fresh seasoned beef meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	c
1174	Fresh seasoned beef meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	c
1175	Fresh seasoned beef meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	c



SHORT PROTOCOL - RAW MEATS (EXCEPT POULTRY) (25 g sample size)																														
Sample N°	Product	Reference method: ISO 16654♦	Alternative method : GENE-UP® E. coli O157:H7																									Category	Type	
			BPW 8h at 41.5°C													BPW 24h at 41.5°C														
			PCR initial validation					PCR extension					Agreement Multi Dose/ Unit Dose 8h	PCR initial validation					PCR extension					Agreement Multi Dose/ Unit Dose 24h						
			PCR result			Confi- rma- tion final result	Final result 8h	Agree- ment 8h	Multi dose kit			Unit dose kit			PCR result			Confi- rma- tion final result	Final result 24h	Agree- ment 24h	Multi dose kit				Unit dose kit					
			Cp	Tm	Result				Cp	Tm	Result	Cp		Tm	Result	Cp	Tm				Result	Cp	Tm		Result	Cp	Tm			Result
Cp	Tm	Result	Cp	Tm	Result				Cp	Tm	Result	Cp		Tm	Result	Cp	Tm				Result	Cp	Tm		Result	Cp	Tm	Result		
1176	Fresh seasoned beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	c
1177	Fresh seasoned beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	c
1178	Fresh seasoned ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	c
1179	Fresh seasoned beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	c
1915	Fresh seasoned beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	c
3244	Seasonned pork meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	c
3245	Seasonned pork meat	+	23.46	61.31	+	+	+	PA	24.43	60.41	+	25.11	60.39	+	PA	22.45	61.14	+	+	+	PA	23.27	60.43	+	24.52	60.12	+	PA	6	c
3246	Seasonned pork meat	+	23.13	61.58	+	+	+	PA	24.64	60.74	+	25.46	60.67	+	PA	22.44	61.36	+	+	+	PA	24.66	59.67	+	25.59	60.79	+	PA	6	c
3685	Seasonned pork meat	-	0/0/0	0/0/0	-/-/-	+	-	NA	0	0	-	0	0	-	NA	40	61.45	+	+	+	PD	34.73	61.22	+	36.32	61	+	PA	6	c
3686	Seasonned pork meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	6	c



* Lysate 1:3
**** Lysate 1:5
° Lysate 1:10

SPECIFIC PROTOCOL ② - RAW MEATS (EXCEPT POULTRY) (375 g sample size)																															
Sample N°	Product	Reference method: ISO 16654*	Alternative method : GENE-UP® <i>E. coli</i> O157:H7																									Category	Type		
			BPW 10h at 41.5°C													BPW 24h at 41.5°C															
			PCR initial validation						PCR extension							Agreement Multi Dose/ Unit Dose 8h	PCR initial validation						PCR extension							Agreement Multi Dose/ Unit Dose 24h	
			PCR result			Confirmation final result	Final result 10h	Agreement 10h	Multi dose kit			Unit dose kit					PCR result			Confirmation final result	Final result 24h	Agreement 24h	Multi dose kit			Unit dose kit					
			Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result	Cp		Tm	Result	Cp				Tm	Result	Cp	Tm	Result				
3187	Ground beef	-	35.36	61.54	+				+	+	PD	35.89	60.43	+	35.99		61.3	+	PA				0/ 35.39/ 35.48	0/ 61.66/ 61.59	-/+ / +	+	-	NA	33.95		61.06
3188	Beef trim	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	0	0	-	-	-	ND	0	0	-	0	0	-	NA	7	a	
3189	Beef trim	+	31.46	61.63	+	+	+	PA	31.46	60.82	+	32.12	60.98	+	PA	30.55	61.43	+	+	+	PA	31.39	60.95	+	31.04	60.88	+	PA	7	a	
3190	Beef trim	+	0	61.39	+	+	+	PA	0/ 33.88/ 34.32	0/ 60.83/ 60.54	-/ +/ +	36.31	61.23	+	PD	40	61.26	+	+	+	PA	35.21	60.67	+	36.03	61	+	PA	7	a	
3191	Beef trim	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	0	0	-	-	-	ND	0	0	-	0	0	-	NA	7	a	
3192	Beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	a	
3193	Ground beef	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	0	0	-	-	-	ND	0	0	-	0	0	-	NA	7	a	
3248	Beef trim	+	31.32	61.41	+	+	+	PA	31.63	60.39	+	31.79	60.52	+	PA	30.43	60.8	+	+	+	PA	29.34	59.88	+	32.2	60.52	+	PA	7	a	
3249	Veal trim	-	34.05	61.59	+	+	+	PD	0/ 35.32/ 35.06*	0/ 60.87/ 60.94*	i/ +/ +*	33.59	60.64	+	PA	37.23	59.56	+	+	+	PD	32.69	60.14	+	36.36	60.1	+	PA	7	a	
3250	Veal trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	a	
3251	Lamb trim	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	0	0	-	-	-	ND	0	0	-	0/0*	0/0*	i/-*	NA	7	a	
3252	Lamb trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	a	
3253	Lamb trim	-	33.16	61.36	+	+	+	PD	0/ 34.74/ 33.29	0/ 60.87/ 61.41	-/ +/ +	0/ 32.63*	0/ 60.96*	i/+*	PD	33.77	61.2	+	+	+	PD	33.04	60	+	0/0/0	0/0/0	-/-	ND	7	a	
3254	Beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	a	
3255	Beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	a	
3256	Beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	a	
3257	Veal trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0/0/0*	0/0/0*	i/-*	0	0	-	PA	7	a	
3259	Pork meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	a	
3260	Pork meat	-	0	0	-	-	-	NA	0	0	-	0/ 0*	0/ 0*	i/-*	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	a	
3262	Pork meat	-	27.82	56.49	-	-	-	NA	0/ 0/ 0*	0/ 0/ 0*	i/ -/ -*	0	0	-	NA	29.13	56.31	-	-	-	NA	0	0	-	0	0	-	NA	7	a	
3466	Pork meat	+	0/ 35.06/ 0	0/ 61.82/ 0	-/+ / -	+	-	ND	33.81	60.77	+	34.87	60.57	+	PA	37.62	61.35	+	+	+	PA	34.27	60.84	+	36.98	60.3	+	PA	7	a	
3467	Pork meat	+	33.15	61.71	+	+	+	PA	32.14	59.88	+	33.56	60.14	+	PA	34.88	61.49	+	+	+	PA	33.05	60.19	+	35.02	60.37	+	PA	7	a	
3680	Pork meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	a	

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)



SPECIFIC PROTOCOL ② - RAW MEATS (EXCEPT POULTRY) (375 g sample size)																														
Sample N°	Product	Reference method: ISO 16654*	Alternative method : GENE-UP® E. coli O157:H7																									Category	Type	
			BPW 10h at 41.5°C													BPW 24h at 41.5°C														
			PCR initial validation						PCR extension						Agreement Multi Dose/ Unit Dose 8h	PCR initial validation						PCR extension								Agreement Multi Dose/ Unit Dose 24h
			PCR result			Confir mation final result	Final result 10h	Agree ment 10h	Multi dose kit			Unit dose kit				PCR result			Confir mation final result	Final result 24h	Agree ment 24h	Multi dose kit			Unit dose kit					
			Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result			
3681	Pork meat	-	35.75	61.67	+				+	+	PD	0/ 34.4/ 34.98	0/ 60.85/ 60.7	-/ +/ +		33.99	60.33	+				PD	37.42	61.1	+	+	+	PD	34.69	
3201	Frozen beef trim	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	0	0	-	-	-	ND	0	0	-	0	0	-	NA	7	b
3202	Frozen beef trim	-	32.56	61.18	+	+	+	PD	31.74	59.89	+	33.53	60.42	+	PA	32.35	61.2	+	+	+	PD	32.06	60.6	+	35.7	60.41	+	PA	7	b
3203	Frozen ground beef	+	32.57	61.32	+	+	+	PA	32.46	61.06	+	32.43	60.43	+	PA	0/ 32.13/ 32.45	0/ 61.45/ 61.37	-/+ /+	+	-	ND	0/ 32.85/ 32.82	0/ 60.34/ 60.19	-/+ /+	0/ 40/ 28,91*	0/ 59,76/ 61,38*	i/+ /+*	PD	7	b
3204	Frozen ground beef	+	33.5	56.3	-	-	-	ND	0	0	-	0	0	-	NA	32.5	56.4	-	-	-	ND	0	0	-	0	0	-	NA	7	b
3205	Frozen ground beef	-	31.74	61.39	+	+	+	PD	31.42	60.35	+	33.35	60.03	+	PA	34.98	60.9	+	+	+	PD	33.91	60.03	+	0/ 39,85/ 29*	0/ 59,91/ 61,08*	i/+ /+*	PA	7	b
3206	Frozen ground beef	-	32.48	61.28	+	+	+	PD	31.63	60.5	+	34.91	60.13	+	PA	33.16	61.29	+	+	+	PD	32.69	60.63	+	35.44	61.06	+	PA	7	b
3207	Frozen ground veal	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	0	0	-	-	-	ND	0	0	-	0	0	-	NA	7	b
3208	Frozen veal trim	-	33.78	60.83	+	+	+	PD	31.87	60.41	+	35.52	60.39	+	PA	29.52	61.41	+	+	+	PD	29.55	60.93	+	31.81	60.88	+	PA	7	b
3209	Frozen veal trim	-	0	0	-	-	-	NA	0	0	-	0/ 0*	0/ 0*	i/-*	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	b
3210	Frozen lamb trim	+	34.47	61.24	+	+	+	PA	34.19	60.89	+	0/ 0/ 33.66*	0/ 0/ 61.5*	i/-/+*	PA	35.7	60.84	+	+	+	PA	34.04	60.16	+	37.54	59.92	+	PA	7	b
3211	Frozen lamb trim	+	29.41	61.23	+	+	+	PA	29.57	59.85	+	0/ 40/ 28.52*	0/ 59.22/ 60.89	i/+ /+*	PA	29.57	61.18	+	+	+	PA	29.62	59.85	+	34.29	59.8	+	PA	7	b
3263	Frozen pork meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	b
3774	Frozen lamb trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	b
3775	Frozen lamb trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	b
3776	Frozen pork meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	b
3777	Frozen veal trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	b
3778	Frozen ground veal	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	b
3779	Frozen ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0/ 0/ 0	0/ 0/ 0	i/i/-*	-	-	NA	0/0/0*	0/0/0*	i/-/-*	0/0*/ 0****/ 0°	0/0*/ 0****/ 0°	i/i*/ i****/ -°	NA	7	b
3780	Frozen ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	b
3781	Frozen ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0/ 0/ 0	0/ 0/ 0	i/i/-*	-	-	NA	0	0	-	0/0*	0/0*	i/-*	NA	7	b
3194	Seasoned beef trim	-	34.86	61.85	+	+	+	PD	35.01	61.1	+	35.58	61.59	+	PA	37.37	61.71	+	+	+	PD	34.76	61.2	+	35.65	61.3	+	PA	7	c
3195	Seasoned beef trim	+	33.72	61.47	+	+	+	PA	34.54	61.31	+	35.07	61	+	PA	32.8	61.73	+	+	+	PA	32.84	60.6	+	33.42	61.12	+	PA	7	c
3196	Seasoned beef trim	-	33.45	61.09	+	+	+	PD	33.1	60.67	+	33.69	60.35	+	PA	32.77	61.11	+	+	+	PD	32.25	60.53	+	33.38	60.92	+	PA	7	c
3197	Seasoned beef trim	-	35.09	61.38	+	+	+	PD	33.99	60.65	+	35.02	60.54	+	PA	33.5	61.33	+	+	+	PD	33.23	60.66	+	34	61.18	+	PA	7	c
3198	Seasoned ground beef	+	31.32	61.22	+	+	+	PA	31.98	61.03	+	30.66	60.89	+	PA	31.41	61.32	+	+	+	PA	31.79	60.6	+	31.77	61.27	+	PA	7	c
3199	Seasoned ground beef	+	34.04	61.46	+	+	+	PA	33.66	60.91	+	33.87	60.97	+	PA	34.44	61.51	+	+	+	PA	33.2	60.7	+	34.28	61.3	+	PA	7	c
3200	Seasoned ground beef	+	34.75	61.57	+	+	+	PA	34.91	60.84	+	34.67	61.1	+	PA	34.74	61.57	+	+	+	PA	33.49	60.87	+	34.32	61.23	+	PA	7	c



SPECIFIC PROTOCOL ② - RAW MEATS (EXCEPT POULTRY) (375 g sample size)																														
Sample N°	Product	Reference method: ISO 16654*	Alternative method : GENE-UP® E. coli O157:H7																									Category	Type	
			BPW 10h at 41.5°C													BPW 24h at 41.5°C														
			PCR initial validation						PCR extension						Agreement Multi Dose/ Unit Dose 8h	PCR initial validation						PCR extension								Agreement Multi Dose/ Unit Dose 24h
			PCR result			Confirmation final result	Final result 10h	Agreement 10h	Multi dose kit			Unit dose kit				PCR result			Confirmation final result	Final result 24h	Agreement 24h	Multi dose kit			Unit dose kit					
			Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result		Cp	Tm	Result				Cp	Tm	Result	Cp	Tm	Result			
3244	Seasoned pork meat	-	0	0	-				-	-	NA	0	0	-		0	0	-				NA	0	0	-	-	-	NA	0	
3245	Seasoned pork meat	+	27.51	61.39	+	+	+	PA	0/29,03	0/59,74	i/+	0/0/37.09	0/0/59.13	-/i/+	ND	26.08	61.33	+	+	+	PA	27.15	59.5	+	0	57.49	+	PA	7	c
3246	Seasoned pork meat	+	32.1	61.45	+	+	+	PA	31.83	60.92	+	33.57	59.98	+	PA	31.43	61.34	+	+	+	PA	0/32.61/28.99*	0/60.99/60.96*	i+/+*	0/0/27.49*	0/0/60.63*	i/-+*	PA	7	c
3247	Seasoned ground beef	+	34.88	61.59	+	+	+	PA	34.77	60.27	+	34.51	60.68	+	PA	34.87	61.67	+	+	+	PA	0/33.54/27.72*	0/60.36/60.09*	i+/+*	0/0/36.28	0/0/60.59	-/-+*	ND	7	c
3258	Marinated Beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	c
3261	Seasoned pork meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	c
3465	Seasoned pork meat	+	0	0	-	-	-	ND	0	0	-	0	0	-	NA	0	0	-	-	-	ND	38,38/0/38,14	58,76/0/60,29	+/-+*	0	0	-	ND	7	c
3767	Seasoned pork meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	c
3768	Seasoned pork meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	c
3769	Seasoned pork meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	c
3770	Seasoned pork meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0/0*	0/0*	i/-*	NA	7	c
3771	Seasoned pork meat	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	c
3772	Seasoned beef trim	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	c
3773	Seasoned ground beef	-	0	0	-	-	-	NA	0	0	-	0	0	-	NA	0	0	-	-	-	NA	0	0	-	0	0	-	NA	7	c



Appendix 9 - RLOD: raw data (Extension study, 2018)

Matrix : Ground beef
Strain : *E. coli* O157:H7 Ad485
Aerobic mesophilic flora : 2.8 x 10³CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654*		Alternative method : GENE-UP® <i>E. coli</i> O157:H7																		
			Result	Number positive samples/Total	PCR initial validation				Final result	Number positive samples/Total	PCR Extension									Final result Multi Dose	Number positive samples/ Total Multi Dose	Final result Unit Dose	Number positive samples/ Total Unit Dose
					CP	TM	Result	Confir mation			Multi Dose			Unit Dose			Agreement Multi Dose/ Unit Dose	Confir- mation					
											CP	TM	Result	CP	TM	Result							
372	0	/	-	0/5	0	0	-	-	-	0/5	0	0	-	0	0	-	NA	-	-	0/5	-	0/5	
373			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
374			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
375			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
376			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
377	Low	0.7	-	10/20	0	0	-	-	-	8/20	0	0	-	0	0	-	NA	-	-	8/20	-	8/20	
378			+		30.55	61.64	+	+	+		29.4	60.46	+	29.83	60.57	+	PA	+	+		+		
379			-		30.47	61.99	+	+	+		30.38	60.88	+	30.46	60.84	+	PA	+	+		+		
380			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
381			+		32.24	61.5	+	+	+		31.96	60.94	+	0/33.54/32.73*	0/60.56/61.07*	i/+/*	PA	+	+		+		
382			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
383			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
384			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
385			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
386			-		30.6	61.44	+	+	+		30.94	60.59	+	31.54	60.12	+	PA	+	+		+		
387			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
388			+		30.12	61.91	+	+	+		30.61	60.78	+	30.84	60.73	+	PA	+	+		+		
389			-		31.66	61.59	+	+	+		31.97	60.75	+	31.91	60.64	+	PA	+	+		+		
390			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
391			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
392			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
393			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
394			+		32.24	61.61	+	+	+		32.44	60.6	+	32.41	60.65	+	PA	+	+		+		
395			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
396			+		31.84	61.9	+	/	+		32	60.83	+	32.35	60.87	+	PA	+	+		+		
397	High	1.8	+	15/20	31.42	61.65	+	+	+	18/20	31.53	60.68	+	32.63	60.34	+	PA	+	+	18/20	+	18/20	
398			+		30.1	61.73	+	+	+		30.8	60.76	+	30.86	60.65	+	PA	+	+		+		
399			+		31.02	61.72	+	+	+		31.09	60.84	+	32.08	60.05	+	PA	+	+		+		
400			+		32.85	61.75	+	+	+		32.6	60.75	+	33.56	60.32	+	PA	+	+		+		
401			+		33.06	61.81	+	+	+		32.85	60.74	+	33.57	60.37	+	PA	+	+		+		
402			+		31.91	61.59	+	+	+		31.62	60.64	+	34.92	59.73	+	PA	+	+		+		
403			+		32.9	61.82	+	+	+		32.17	60.82	+	33.13	60.81	+	PA	+	+		+		
404			+		31.64	62	+	+	+		31.74	60.9	+	31.75	60.89	+	PA	+	+		+		
405			+		29.15	61.77	+	+	+		29.59	60.77	+	28.88	60.67	+	PA	+	+		+		
406			-		30.13	61.79	+	+	+		30.09	60.74	+	29.84	60.59	+	PA	+	+		+		
407			-		31.1	61.72	+	+	+		31.28	60.74	+	32.07	60.39	+	PA	+	+		+		
408			+		31.25	61.61	+	+	+		30.89	60.71	+	31.52	60.6	+	PA	+	+		+		
409			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
410			+		31.47	61.52	+	+	+		31.68	60.51	+	33.12	60.41	+	PA	+	+		+		
411			-		30.54	61.71	+	+	+		30.67	60.24	+	30.76	60.93	+	PA	+	+		+		
412			-		36.17	61.81	+	+	+		33.59	61.11	+	35.13	60.54	+	PA	+	+		+		
413			+		28.89	61.66	+	+	+		28.94	60.56	+	30.34	60.07	+	PA	+	+		+		
414			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		
415			+		30.65	61.69	+	+	+		30.59	60.5	+	31.69	60.22	+	PA	+	+		+		
416			+		29.69	61.62	+	+	+		30.45	60.54	+	30.15	60.43	+	PA	+	+		+		

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)
ADRIA 188/196



Matrix : Sausage meat
Strain : E. coli O157:H7 Ad552
Aerobic mesophilic flora : 7.1 x 10⁶ CFU/g

N° sample	Level	Contamination level (cfu/sample)	Reference method: ISO 16654*		Alternative method : GENE-UP® <i>E. coli</i> O157:H7																	
			Result	Number positive samples/Total	PCR initial validation				Final result	Number positive samples/Total	PCR Extension								Final result Multi Dose	Number positive samples/ Total Multi Dose	Final result Unit Dose	Number positive samples/ Total Unit Dose
					CP	TM	Result	Confirmation			Multi Dose			Unit Dose			Agreement Multi Dose/ Unit Dose	Confirmation				
											CP	TM	Result	CP	TM	Result						
3420	0	/	-	0/5	0	0	-	-	-	0/5	0	0	-	0	0	-	NA	-	-	0/5	-	0/5
3421			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
3422			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
3423			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
3424			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
3445	Low	0.8	+	10/20	0	0	-	-	-	11/20	0	0	-	0	0	-	NA	-	-	11/20	-	11/20
3446			+		31.92	61.96	+	+	+		32.73	60.93	+	34.94	61.91	+	PA	+	+			
3447			+		35.02	62.13	+	+	+		34.21	60.91	+	34.54	60.8	+	PA	+	+			
3448			+		31.9	61.96	+	+	+		31.63	61.04	+	31.51	60.67	+	PA	+	+			
3449			-		34.23	62.1	+	+	+		33.09	60.87	+	33.69	60.71	+	PA	+	+			
3450			+		33.7	61.86	+	+	+		33.22	61.02	+	34.08	60.42	+	PA	+	+			
3451			+		38.01	61.48	+	+	+		34.86	60.96	+	34.85	60.8	+	PA	+	+			
3452			+		33.41	61.68	+	+	+		31.79	60.85	+	32.36	60.67	+	PA	+	+			
3453			-		35.29	61.98	+	+	+		34.74	60.76	+	34.74	60.48	+	PA	+	+			
3454			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
3455			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
3456			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
3457			+		34.1	61.9	+	+	+		33.28	60.81	+	33.75	60.62	+	PA	+	+			
3458			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
3459			-		34.06	61.93	+	+	+		33.7	60.94	+	34.66	60.78	+	PA	+	+			
3460			-		34.47	61.75	+	+	+		32.6	61.13	+	33.44	60.71	+	PA	+	+			
3461			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
3462			-		31.61	56.78	-	-	-		0	0	-	0	0	-	NA	-	-			
3463			-		33.69	56.96	-	-	-		0	0	-	0	0	-	NA	-	-			
3464			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
3425	High	2.1	+	18/20	0	0	-	-	-	16/20	0	0	-	0	0	-	NA	-	-	16/20	-	16/20
3426			+		33.68	62.02	+	+	+		33.54	60.94	+	34.53	60.65	+	PA	+	+			
3427			+		33.5	62.31	+	+	+		32.5	61.1	+	33.85	60.55	+	PA	+	+			
3428			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
3429			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
3430			+		32.86	61.79	+	+	+		32.45	60.85	+	33.05	60.41	+	PA	+	+			
3431			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
3432			+		32.55	62	+	+	+		32.65	60.6	+	33.5	60.4	+	PA	+	+			
3433			+		36.81	61.85	+	+	+		34.44	60.93	+	35.27	60.74	+	PA	+	+			
3434			-		32.22	61.73	+	+	+		32.83	60.51	+	34.27	60.16	+	PA	+	+			
3435			+		35.02	61.95	+	+	+		33.84	60.95	+	35.7	60.59	+	PA	+	+			
3436			+		34.39	61.98	+	+	+		33.85	60.76	+	34.42	60.86	+	PA	+	+			
3437			+		33.62	61.62	+	+	+		33.14	60.68	+	34.48	60.28	+	PA	+	+			
3438			+		32.88	62.05	+	+	+		32.57	60.73	+	32.94	60.55	+	PA	+	+			
3439			+		33.45	61.9	+	+	+		33.14	60.84	+	33.42	60.62	+	PA	+	+			
3440			+		33.66	61.74	+	+	+		33.01	60.64	+	33.42	60.71	+	PA	+	+			
3441			+		31.84	61.85	+	+	+		31.7	60.73	+	32.03	60.39	+	PA	+	+			
3442			+		33.77	61.78	+	+	+		32.71	60.57	+	34.51	60.39	+	PA	+	+			
3443			+		32.96	62	+	+	+		33.51	60.91	+	34.33	60.53	+	PA	+	+			
3444			+		32.48	61.55	+	+	+		31.9	60.69	+	32.9	60.65	+	PA	+	+			

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)
ADRIA 189/196



Matrix : Raw milk
Strain : E. coli O157:H7 Ad1745
Aerobic mesophilic flora : 2.4 x 10⁷ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654♦		Alternative method : GENE-UP® <i>E. coli</i> O157:H7																	
			Result	Number positive samples/Total	PCR initial validation				Final result	Number positive samples/Total	PCR Extension								Final result Multi Dose	Number positive samples/ Total Multi Dose	Final result Unit Dose	Number positive samples/ Total Unit Dose
					CP	TM	Result	Confirmation			Multi Dose			Unit Dose			Agreement Multi Dose/Unit Dose	Confirmation				
											CP	TM	Result	CP	TM	Result						
1573	0	/	-	0/5	0	0	-	-	-	0/5	0	0	-	0	0	-	NA	-	-	0/5	-	0/5
1574			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
1575			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
1576			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
1577			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
1578	Low	0.7	-	8/20	31.21	62.07	+	+	+	12/20	31.75	60.96	+	30.98	61.26	+	PA	+	+	12/20	+	12/20
1579			-		31.98	61.93	+	+	+		32.67	60.82	+	32.55	60.9	+	PA	+	+		+	
1580			+		31.3	62.1	+	+	+		31.54	61.12	+	31.33	61.34	+	PA	+	+		+	
1581			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1582			-		28.53	61.75	+	+	+		29.92	60.81	+	30.03	61.68	+	PA	+	+		+	
1583			-		29.94	61.84	+	+	+		32.1	60.78	+	30.93	61.09	+	PA	+	+		+	
1584			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1585			+		27.88	61.92	+	+	+		29.71	60.88	+	28.09	60.93	+	PA	+	+		+	
1586			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1587			+		33.45	61.69	+	+	+		33.53	60.9	+	33.54	60.97	+	PA	+	+		+	
1588			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1589			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1590			+		32.72	61.57	+	+	+		32.63	61	+	32.76	61.12	+	PA	+	+		+	
1591			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1592			+		28.34	61.66	+	+	+		28.67	60.88	+	27.88	61.14	+	PA	+	+		+	
1593			-		32.62	61.66	+	+	+		32.7	60.9	+	32.47	61.06	+	PA	+	+		+	
1594			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1595			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1596			+		31.57	61.74	+	+	+		31.72	60.74	+	31.53	61.51	+	PA	+	+		+	
1597			-		28.66	61.69	+	+	+		29.85	60.7	+	29.42	61.12	+	PA	+	+		+	
1598	High	1.7	-	16/20	28.38	61.37	+	+	+	18/20	28.93	60.56	+	28.83	60.88	+	PA	+	+	18/20	+	18/20
1599			+		29.94	61.65	+	+	+		30.24	60.66	+	30.36	60.86	+	PA	+	+		+	
1600			+		33.06	61.87	+	+	+		32.29	60.75	+	34.38	60.87	+	PA	+	+		+	
1601			+		31.93	61.77	+	+	+		30.86	60.84	+	32.5	61.03	+	PA	+	+		+	
1602			-		30.81	61.83	+	+	+		30.14	60.82	+	31.49	61.05	+	PA	+	+		+	
1603			-		29.6	61.56	+	+	+		30.18	60.55	+	30.59	60.9	+	PA	+	+		+	
1604			+		30.47	61.83	+	+	+		30.07	60.79	+	31.12	61.44	+	PA	+	+		+	
1605			+		30.78	62.04	+	+	+		30.72	61.1	+	31.69	61.17	+	PA	+	+		+	
1606			+		30.13	61.49	+	+	+		30.59	60.83	+	30.59	60.96	+	PA	+	+		+	
1607			+		33.33	61.83	+	+	+		32.03	60.99	+	34.42	60.98	+	PA	+	+		+	
1608			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1609			+		29.69	61.63	+	+	+		30.02	60.73	+	30.73	60.79	+	PA	+	+		+	
1610			+		31.58	61.48	+	+	+		31.63	60.82	+	32.76	61.01	+	PA	+	+		+	
1611			+		29.69	61.34	+	+	+		29.88	60.5	+	30.12	60.89	+	PA	+	+		+	
1612			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1613			+		27.11	61.78	+	+	+		28.1	60.92	+	28.05	61.12	+	PA	+	+		+	
1614			+		29.09	61.37	+	+	+		30.64	61.29	+	29.69	60.76	+	PA	+	+		+	
1615			-		31.42	61.71	+	+	+		30.83	60.9	+	31.91	60.88	+	PA	+	+		+	
1616			+		29.84	61.79	+	+	+		31.59	61.63	+	30.12	60.94	+	PA	+	+		+	
1617			+		31.03	61.48	+	+	+		31.85	61.72	+	30.82	60.87	+	PA	+	+		+	

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)
ADRIA



Matrix : Fresh spinach
Strain : E. coli O157:H7 Ad556
Aerobic mesophilic flora : 7.1 x 10⁶ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654*		Alternative method : GENE-UP® <i>E. coli</i> O157:H7																			
			Result	Number positive samples/Total	PCR initial validation				Final result	Number positive samples/Total	PCR Extension								Final result Multi Dose	Number positive samples/ Total Multi Dose	Final result Unit Dose	Number positive samples/ Total Unit Dose		
					CP	TM	Result	Confirmation			Multi Dose			Unit Dose			Agreement Multi Dose/Unit Dose	Confirmation						
											CP	TM	Result	CP	TM	Result								
1432	0	/	-	0/5	0	0	-	-	-	0/5	0	0	-	0	0	-	NA	-	-	0/5	-	0/5		
1433			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1434			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1435			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1436			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1437			-		25.72	61.94	+	+	+		33.99	58.94	+	27.03	60.19	+	PA	+	+		-		+	-
1438	Low	1.0	+	9/20	0	0	-	-	-	9/20	0	0	-	0	0	-	NA	-	-	9/20	-	9/20		
1439			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1440			+		23.35	61.51	+	+	+		23.63	60.4	+	26.67	60.34	+	PA	+	+		-		+	-
1441			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		-	
1442			+		23.54	61.42	+	+	+		27.56	59.94	+	26.39	60.27	+	PA	+	+		-		+	-
1443			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		-	
1444			-		0	0	-	-	-		0/0/0	0/0/0	i/-/*	0	0	-	NA	-	-		-		-	
1445			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		-	
1446			-		24.48	61.28	+	+	+		0/24.59/25.74*	0/60.49/61.04*	i/+/*	30.5	59.67	+	PA	+	+		-		+	-
1447			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		-	
1448			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		-	
1449			-		23.84	61.3	+	+	+		26.5	59.74	+	27.48	59.77	+	PA	+	+		-		+	-
1450			+		22.39	61.63	+	+	+		0/24.4/25.05*	0/60.24/60.95*	i/+/*	26.14	59.98	+	PA	+	+		-		+	-
1451			+		23.32	61.54	+	+	+		26.17	59.88	+	30.69	58.94	+	PA	+	+		-		+	-
1452			-		0	49.46	-	-	-		0	0	-	0	0	-	NA	-	-		-		-	
1453			+		23.43	61.54	+	+	+		27.78	60.21	+	26.78	60.25	+	PA	+	+		-		+	-
1454			-		23.68	61.39	+	+	+		0/25.64/25.5*	0/60.39/61.19*	i/+/*	27.41	60.13	+	PA	+	+		-		+	-
1455			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		-	
1456			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-		-	
1457			High		2.6	+	20/20	23.8	61.28		+	+	+	18/20	23.78	60.17	+	29.57	59.55		+		PA	+
1458	+	0		0		-		-	-	0	0	-	0		0	-	NA	-	-	-				
1459	+	22.6		61.57		+		+	+	0/25.55/24.74*	0/60.36/31.15*	i/+/*	26.88		59.96	+	PA	+	+	-	+	-		
1460	+	0		0		-		-	-	0	0	-	0		0	-	NA	-	-	-	-			
1461	+	22.47		61.57		+		+	+	0/25.43/24.7*	0/60.4/61.29*	i/+/*	25.94		60.1	+	PA	+	+	-	+	-		
1462	+	22.78		61.39		+		+	+	23.47	60.07	+	27.23		59.95	+	PA	+	+	-	+	-		
1463	+	24.76		61.4		+		+	+	24.73	60.4	+	27.84		60.33	+	PA	+	+	-	+	-		
1464	+	22.27		61.78		+		+	+	23.46	59.66	+	26.62		60.21	+	PA	+	+	-	+	-		
1465	+	22.56		61.59		+		+	+	23.38	59.34	+	27.47		60.02	+	PA	+	+	-	+	-		
1466	+	23.39		61.64		+		+	+	24.92	60.73	+	28.91		59.95	+	PA	+	+	-	+	-		
1467	+	23.14		61.62		+		+	+	24.15	60.4	+	26.86		60.42	+	PA	+	+	-	+	-		
1468	+	24.1		61.54		+		+	+	24.71	60.11	+	27.45		60.24	+	PA	+	+	-	+	-		
1469	+	24.47		61.56		+		+	+	24.53	60.17	+	28.66		60.19	+	PA	+	+	-	+	-		
1470	+	23.86		61.41		+		+	+	24.05	59.99	+	29		59.85	+	PA	+	+	-	+	-		
1471	+	23.78		61.4		+		+	+	23.12	59.87	+	31.61		59.72	+	PA	+	+	-	+	-		
1472	+	24.35		61.75		+		+	+	28.64	61.56	+	29.98		59.7	+	PA	+	+	-	+	-		
1473	+	23.47		61.42		+		+	+	25.61	60.76	+	32.57		59.24	+	PA	+	+	-	+	-		
1474	+	23.37		61.66		+		+	+	26.11	58.87	+	31.74		59.34	+	PA	+	+	-	+	-		
1475	+	23.94		61.58		+		+	+	23.96	60.15	+	32.18		59.38	+	PA	+	+	-	+	-		
1476	+	23.44		61.5		+		+	+	23.36	60.23	+	31.06		59.51	+	PA	+	+	-	+	-		

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)
ADRIA 191/196



Matrix : Process water
Strain : E. coli O157:H7 Ad1248
Aerobic mesophilic flora : 1.0 x 10² CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654*		Alternative method : GENE-UP® <i>E. coli</i> O157:H7																	
			Result	Number positive samples/Total	PCR initial validation				Final result	Number positive samples/Total	Multi Dose			PCR Extension Unit Dose			Agreement Multi Dose/ Unit Dose	Confirmation	Final result Multi Dose	Number positive samples/ Total Multi Dose	Final result Unit Dose	Number positive samples/ Total Unit Dose
					CP	TM	Result	Confirmation			CP	TM	Result	CP	TM	Result						
8050	0	/	-	0/5	0	0	-	-	-	0/5	0	0	-	0	0	-	NA	-	-	0/5	-	0/5
8051			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8052			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8053			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8054			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8055	Low	0.8	-	1/20	0	0	-	-	-	8/20	0	0	-	0	0	-	NA	-	-	8/20	-	8/20
8056			-		28.72	60.28	+	+	+		30.09	60.62	+	28.97	60.68	+	PA	+	+			
8057			-		27.6	60.54	+	+	+		28.74	60.59	+	28.18	61.07	+	PA	+	+			
8058			+		0	0	-	-	-		0	0	-	35.75/0/0	61.08/0/0	+/-	PD	-	-			
8059			-		25.49	60.17	+	+	+		28.21	60.93	+	26.52	60.68	+	PA	+	+			
8060			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8061			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8062			-		26.29	60.22	+	+	+		29.36	60.63	+	27.39	60.65	+	PA	+	+			
8063			-		25.9	60.32	+	+	+		28.38	60.75	+	27.16	60.57	+	PA	+	+			
8064			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8065			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8066			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8067			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8068			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8069			-		25.98	60.34	+	+	+		28.09	60.68	+	27.5	60.54	+	PA	+	+			
8070			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8071			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8072			-		24.46	60.19	+	+	+		27.02	60.33	+	26.44	60.41	+	PA	+	+			
8073			-		26.91	60.42	+	+	+		30.73	61.2	+	29.04	60.88	+	PA	+	+			
8074			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-			
8228	High	4.4	+	1/20			+	+	+	19/20	26.13	61	+	24.96	60.83	+	PA	+	+	19/20	+	19/20
8229			-				+	+	+		25.96	60.65	+	25.43	60.77	+	PA	+	+			
8230			-				+	+	+		26.12	60.29	+	25.85	60.72	+	PA	+	+			
8231			-				-	-	-		0	0	-	0	0	-	NA	-	-			
8232			-				+	+	+		25.7	60.74	+	24.46	60.56	+	PA	+	+			
8233			-				+	+	+		25.75	60.72	+	24.68	60.53	+	PA	+	+			
8234			-				+	+	+		25.94	60.73	+	24.96	60.55	+	PA	+	+			
8235			-				+	+	+		25.62	60.5	+	25.51	61.02	+	PA	+	+			
8236			-				+	+	+		25.08	60.61	+	25.03	60.85	+	PA	+	+			
8237			-				+	+	+		27.15	60.86	+	26.43	60.17	+	PA	+	+			
8238			-				+	+	+		26.69	60.01	+	25.11	60.29	+	PA	+	+			
8239			-				+	+	+		25.77	60.36	+	25.47	60.65	+	PA	+	+			
8240			-				+	+	+		25.13	60.55	+	25.4	60.69	+	PA	+	+			
8241			-				+	+	+		24.05	60.25	+	24.54	60.55	+	PA	+	+			
8242			-				+	+	+		25.51	60.76	+	24.87	60.59	+	PA	+	+			
8243			-				+	+	+		27.77	61.17	+	27.42	60.95	+	PA	+	+			
8244			-				+	+	+		28.07	61.42	+	25.97	60.65	+	PA	+	+			
8245			-				+	+	+		26.21	60.66	+	25.86	60.42	+	PA	+	+			
8246			-				+	+	+		25.56	60.93	+	24.5	60.62	+	PA	+	+			
8247			-				+	+	+		26.71	60.92	+	25.7	60.55	+	PA	+	+			

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)
ADRIA 192/196



Matrix : Ground Veal meat
Strain : E. coli O157:H7 Ad486
Aerobic mesophilic flora : 4.9 x 10⁶ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654*		Alternative method : GENE-UP® <i>E. coli</i> O157:H7																	
			Result	Number positive samples/Total	BPW 41.5°C / 8h																	
					PCR initial validation				Number positive samples/Total 8h	PCR Extension								Final result Multi Dose 8h	Number positive samples/ Total Multi Dose 8h	Final result Unit Dose 8h	Number positive samples/ Total Unit Dose 8h	
					CP	TM	Result	Confirmation		Multi Dose			Unit Dose			Agreement Multi Dose/Unit Dose	Confirmation					
1870	0	/	-	0/5	0	0	-	-	-	0/5	0	0	-	0	0	-	NA	-	-	0/5	-	0/5
1871			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1872			-		0	0	-	-	-		0/0	0/0	i/-	0	0	-	NA	-	-		-	
1873			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1874			-		0	0	-	-	-		0	0	-	0/0	0/0	i/-	NA	-	-		-	
1895	Low	0.8	+	13/20	31.71	61.58	+	+	+	10/20	32.16	61.41	+	31.9	61	+	PA	+	+	10/20	+	10/20
1896			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1897			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1898			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1899			+		30.58	61.28	+	+	+		32.03	59.31	+	29.7	61.28	+	PA	+	+		+	
1900			-		31.6	61.62	+	+	+		31.85	61.06	+	31.56	61.2	+	PA	+	+		+	
1901			+		30.89	61.86	+	+	+		31.03	61.01	+	31.68	61.18	+	PA	+	+		+	
1902			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1903			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1904			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1905			+		33.53	61.84	+	+	+		32.91	61.07	+	32.67	61.32	+	PA	+	+		+	
1906			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1907			-		32.15	61.8	+	+	+		32.1	61.09	+	31.76	61.45	+	PA	+	+		+	
1908			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1909			+		32.47	62.08	+	+	+		32.06	61.07	+	32.46	61.25	+	PA	+	+		+	
1910			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1911			-		32.66	61.82	+	+	+		32.11	60.96	+	32.61	61.27	+	PA	+	+		+	
1912			-		33.65	61.9	+	+	+		33.34	61.9	+	33.03	61.23	+	PA	+	+		+	
1913			+		32.07	61.87	+	+	+		32.01	60.96	+	31.5	61.25	+	PA	+	+		+	
1914			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
1875	High	2.0	+	18/20	32.93	61.9	+	+	+	19/20	0/33.25/33.07	0/60.55/60.48	-/+/+	33.23	61.53	+	PD	+	-	17/20	+	18/20
1876			+		33.31	61.71	+	+	+		32.97	60.8	+	33.33	59.98	+	PA	+	+		+	
1877			+		32.92	61.93	+	+	+		32.94	61.2	+	33.44	61.19	+	PA	+	+		+	
1878			+		31.87	61.85	+	+	+		32.16	61.31	+	32.65	61.41	+	PA	+	+		+	
1879			+		31.58	61.11	+	+	+		33.45	59.06	+	30.74	61.35	+	PA	+	+		+	
1880			+		31.82	61.61	+	+	+		35.91	61.43	+	32.42	60.64	+	PA	+	+		+	
1881			-		32.51	61.74	+	+	+		35.88	59.85	+	0/33.81/33.44	0/60.36/60.74	-/+/+	ND	+	+		-	
1882			+		32.26	61.77	+	+	+		34.7	59.47	+	32.38	60.46	+	PA	+	+		+	
1883			+		33.22	61.79	+	+	+		33.48	61.66	+	33.44	59.87	+	PA	+	+		+	
1884			+		32.99	61.81	+	+	+		33.03	60.22	+	33.32	61.42	+	PA	+	+		+	
1885			+		31.43	61.86	+	+	+		31.47	61.19	+	31.76	61.89	+	PA	+	+		+	
1886			+		33.64	61.94	+	+	+		33.18	60.87	+	34.46	61.75	+	PA	+	+		+	
1887			+		34.28	61.62	+	+	+		0/34.13/31.37	0/60.32/60.57	-/+/+	34.92	60.79	+	PD	+	-		+	
1888			+		32.53	61.86	+	+	+		32.58	60.78	+	32.75	60.83	+	PA	+	+		+	
1889			+		32.43	61.73	+	+	+		35.55	58.82	+	0/35.97/32.96*	0/60.21/61.59*	i/+/*	PA	+	+		+	
1890			+		32.43	61.61	+	+	+		32.46	60.53	+	32.85	60.07	+	PA	+	+		+	
1891			+		32.51	61.78	+	+	+		32.68	60.62	+	32.94	61.35	+	PA	+	+		+	
1892			+		32.23	61.68	+	+	+		31.87	60.85	+	32.67	61.49	+	PA	+	+		+	
1893			-		31.63	61.76	+	+	+		31.69	61.23	+	32.26	61.39	+	PA	+	+		+	
1894			+								0	0	-	0	0	-	NA	-	-		-	

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)
ADRIA 193/196



Matrix : Ground Veal meat
Strain : E. coli O157:H7 Ad486
Aerobic mesophilic flora : 4.9 x 10⁶ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654 ♦		Alternative method : GENE-UP® <i>E. coli</i> O157:H7																			
			Result	Number positive samples/Total	BPW 41,5°C / 24h																			
					PCR initial validation				Final result 24h	Number positive samples/Total 24h	PCR Extension										Final result Multi Dose 24h	Number positive samples/ Total Multi Dose 24h	Final result Unit Dose 24h	Number positive samples/ Total Unit Dose 24h
					CP	TM	Result	Confirmation			Multi Dose			Unit Dose			Agreement Multi Dose/Unit Dose	Confirmation						
CP	TM	Result	Confirmation	CP	TM	Result	CP	TM	Result															
1870	0	/	-	0/5	0	0	-	-	-	0/5	0	0	-	0	0	-	NA	-	-	0/5	-	0/5		
1871			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1872			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1873			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1874			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1895	Low	0.8	+	13/20	31.92	61.53	+	+	+	10/20	32.13	60.48	+	31.75	60.62	+	PA	+	+	10/20	+	9/20		
1896			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1897			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1898			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1899			+		30.79	61.69	+	+	+		30.68	60.04	+	29.89	59.91	+	PA	+	+		+			
1900			-		32.56	61.54	+	+	+		32.47	60.65	+	32	61.15	+	PA	+	+		+			
1901			+		32.08	61.79	+	+	+		31.23	60.74	+	31.5	61.32	+	PA	+	+		+			
1902			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1903			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1904			+		0	0	-	-	-		0	0	-	0/0	0/0	i/-	NA	-	-		-			
1905			+		32.85	61.6	+	+	+		35.7	59.62	+	36.95	59.9	+	PA	+	+		+			
1906			-		0	0	-	-	-		0	0	-	0/0	0/0	i/-	NA	-	-		-			
1907			-		32.5	61.61	+	+	+		32.86	60.13	+	31.89	60.89	+	PA	+	+		+			
1908			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1909			+		33.17	61.59	+	+	+		32.79	60.95	+	32.62	61.25	+	PA	+	+		+			
1910			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1911			-		33.56	61.64	+	+	+		33.32	60.92	+	0/37.58/37.5	0/59.26/59.82	-/+	ND	+	+		-			
1912			-		34.2	61.85	+	+	+		33.63	61.11	+	34.76	62.43	+	PA	+	+		+			
1913			+		33.71	61.83	+	+	+		32.35	61.09	+	34.8	62.44	+	PA	+	+		+			
1914			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			
1875	High	2.0	+	18/20	33.72	61.75	+	+	+	19/20	32.18	60.5	+	32.2	60.99	+	PA	+	+	18/20	+	19/20		
1876			+		33.71	61.12	+	+	+		31.96	60.71	+	32.17	61.04	+	PA	+	+		+			
1877			+		35.11	61.59	+	+	+		32.7	60.88	+	33.17	61.18	+	PA	+	+		+			
1878			+		32.43	61.6	+	+	+		32.2	60.98	+	32.4	61.4	+	PA	+	+		+			
1879			+		31.51	61.46	+	+	+		31.49	60.79	+	31.36	60.93	+	PA	+	+		+			
1880			+		31.08	61.63	+	+	+		31.68	60.18	+	30.62	61.04	+	PA	+	+		+			
1881			-		32.68	61.69	+	+	+		35.35	59.49	+	33.61	60.13	+	PA	+	+		+			
1882			+		32.49	61.67	+	+	+		32.38	59.91	+	32.72	59.51	+	PA	+	+		+			
1883			+		33.64	61.51	+	+	+		34.38	58.83	+	32.96	60.82	+	PA	+	+		+			
1884			+		33.37	61.59	+	+	+		33.33	60.98	+	33.29	60.82	+	PA	+	+		+			
1885			+		32.14	61.78	+	+	+		32.09	60.94	+	31.43	60.9	+	PA	+	+		+			
1886			+		35.04	61.94	+	+	+		33.14	60.85	+	34	61.26	+	PA	+	+		+			
1887			+		35.62	61.69	+	+	+		33.85	60.56	+	34.1	60.75	+	PA	+	+		+			
1888			+		32.93	61.9	+	+	+		32.95	60.34	+	0/36.25/32.15*	0/60.22/61.54*	i/+	PA	+	+		+			
1889			+		32.13	61.78	+	+	+		32.96	59.9	+	32.08	60.5	+	PA	+	+		+			
1890			+		32.93	61.67	+	+	+		38.32	62.09	+	33.57	60.3	+	PA	+	+		+			
1891			+		32.99	61.76	+	+	+		0/33.76/34.64	0/61.01/61.13	-/+	31.62	61.03	+	PD	+	-		+			
1892			+		33.25	61.74	+	+	+		33.81	61.24	+	32.54	61.07	+	PA	+	+		+			
1893			-		31.76	61.81	+	+	+		31.28	61.09	+	31.21	61.28	+	PA	+	+		+			
1894			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-			

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)
ADRIA 194/196



Matrix : Beef trim (375 g)
Strain : **E. coli O157:H7 Ad1248**
Aerobic mesophilic flora : 1.1 x 10⁶ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654*		Alternative method : GENE-UP® <i>E. coli</i> O157:H7																	
			Result	Number positive samples/Total	BPW 41.5°C / 10h																	
					PCR initial validation					Number positive samples/Total 10h	PCR Extension								Final result Multi Dose 8h	Number positive samples/ Total Multi Dose 8h	Final result Unit Dose 8h	Number positive samples/ Total Unit Dose 8h
					CP	TM	Result	Confirmation	Final result 10h		Multi Dose			Unit Dose			Agreement Multi Dose/ Unit Dose	Confirmation				
3501	0	/	-	0/5	0	0	-	-	-	0/5	0	0	-	0	0	-	NA	-	-	0/5	-	0/5
3502			-		0	0	-	-	-		0	0	-	NA	-	-	-					
3503			-		0	0	-	-	-		0	0	-	NA	-	-	-					
3504			-		0	0	-	-	-		0	0	-	NA	-	-	-					
3505			-		0	0	-	-	-		0	0	-	NA	-	-	-					
3506	Low	1.1	-	5/20	34.28	61.58	+	+	+	12/20	33.13	60.53	+	33.17	60.52	+	PA	+	+	12/20	+	12/20
3507			+		32.72	61.48	+	+	+		32.57	59.15	+	32.97	60.36	+	PA	+	+		+	
3508			-		0	0	-	-	-		0	0	-	NA	-	-	-					
3509			-		29.13	61.5	+	+	+		30.55	61.09	+	30.41	60.76	+	PA	+	+		+	
3510			+		0	0	-	-	-		0	0	-	NA	-	-	-					
3511			-		0	0	-	-	-		0	0	-	NA	-	-	-					
3512			+		0	0	-	-	-		0	0	-	NA	-	-	-					
3513			-		33.51	61.4	+	+	+		32.77	60.95	+	33.66	60.46	+	PA	+	+		+	
3514			-		0	0	-	-	-		0	0	-	NA	-	-	-					
3515			-		40	61.2	+	+	+		34.89	60.2	+	36.02	60.5	+	PA	+	+		+	
3516			-		0	0	-	-	-		0	0	-	NA	-	-	-					
3517			+		0	0	-	-	-		0	0	-	NA	-	-	-					
3518			-		31.22	61.41	+	+	+		31.7	61.15	+	31.08	60.34	+	PA	+	+		+	
3519			-		27.82	61.48	+	+	+		28.97	60.93	+	27.85	60.49	+	PA	+	+		+	
3520			-		30.57	61.32	+	+	+		30.7	60.6	+	30.16	60.52	+	PA	+	+		+	
3521			-		0	0	-	-	-		0	0	-	NA	-	-	-					
3522			-		34.04	61.45	+	+	+		33.98	60.8	+	34.15	60.63	+	PA	+	+		+	
3523			-		31.12	61.35	+	+	+		31.7	60.85	+	31.78	60.53	+	PA	+	+		+	
3524			-		30.79	61.55	+	+	+		31.69	61.09	+	31.73	60.81	+	PA	+	+		+	
3525			+		29.03	61.35	+	+	+		28.6	60.1	+	29.36	60.07	+	PA	+	+		+	
3697	High	1.6	+	8/20	28.4	61.41	+	+	+	15/20	29.68	60.85	+	29.59	60.82	+	PA	+	+	13/20	+	15/20
3698			+		29.71	61.3	+	+	+		29.74	60.43	+	30.41	60.44	+	PA	+	+		+	
3699			-		0/0/0	0/0/0	-/-	+	-		0/34,93/36	0/60,17/59,71	-/+	0	60.81	+	PD	+	-		+	
3700			-		30.09	61.4	+	+	+		30.56	60.63	+	30.83	60.4	+	PA	+	+		+	
3701			-		0	0	-	-	-		0	0	-	NA	-	-	-					
3702			+		29.7	61.43	+	+	+		29.72	60.5	+	30.44	60.6	+	PA	+	+		+	
3703			+		32.76	61.28	+	+	+		32.29	60.64	+	33.81	60.56	+	PA	+	+		+	
3704			-		0/0/0	61,09/0/0	+/-	+	+		0/0/0	0/0/0	-/-	0/0/0	0/0/0	-/-	NA	+	-		-	
3705			+		0	0	-	-	-		0	0	-	NA	-	-	-					
3706			+		31.1	61.21	+	+	+		30.55	60.74	+	30.67	60.36	+	PA	+	+		+	
3707			-		0	0	-	-	-		0	0	-	NA	-	-	-					
3708			+		29.03	61.22	+	+	+		29.58	60.84	+	28.78	60.46	+	PA	+	+		+	
3709			-		0	0	-	-	-		0	0	-	NA	-	-	-					
3710			-		29.73	61.17	+	+	+		30.42	60.65	+	30.79	60.4	+	PA	+	+		+	
3711			-		28.74	61.05	+	+	+		31.95	61.07	+	28.62	60.6	+	PA	+	+		+	
3712			-		35,93/40/40	61,42/60,66/61,1	+/+/+	+	+		34.02	60.77	+	35.68	61.05	+	PA	+	+		+	
3713			+		32.66	61.4	+	+	+		32.98	59.3	+	35.2	59.99	+	PA	+	+		+	
3714			-		29.09	61.09	+	+	+		33.68	60.42	+	31.12	59.32	+	PA	+	+		+	
3715			-		28.56	61.29	+	+	+		0/31,56/0	0/59,08/0	-/+	28.79	60.53	+	PD	+	-		+	
3716			-		28.78	61.25	+	+	+		27.61	59.27	+	28.72	60.36	+	PA	+	+		+	

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)
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Matrix : Beef trim (375 g)
Strain : E. coli O157:H7 Ad1248
Aerobic mesophilic flora : 1.1 x 0⁶ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654*		Alternative method : GENE-UP® <i>E. coli</i> O157:H7																	
			Result	Number positive samples/Total	BPW 41.5°C / 24h																	
					PCR initial validation				Number positive samples/Total 24h	PCR Extension								Final result Multi Dose 24h	Number positive samples/ Total Multi Dose 24h	Final result Unit Dose 24h	Number positive samples/ Total Unit Dose 24h	
					CP	TM	Result	Confirmation		Multi Dose			Unit Dose			Agreement Multi Dose/ Unit Dose	Confirmation					
CP	TM	Result	Confirmation	Final result 24h	CP	TM	Result	CP	TM	Result	Agreement Multi Dose/ Unit Dose	Confirmation	Final result Multi Dose 24h	Number positive samples/ Total Multi Dose 24h	Final result Unit Dose 24h			Number positive samples/ Total Unit Dose 24h				
3501	0	/	-	0/5	0	0	-	-	-	0/5	0	0	-	0	0	-	NA	-	-	0/5	-	0/5
3502			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3503			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3504			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3505			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3506	Low	1.1	-	5/20	30.16	61.52	+	+	+	12/20	30.61	60.68	+	31.04	61.09	+	PA	+	+	12/20	+	12/20
3507			+		32.08	61.2	+	+	+		32.66	60.59	+	33.39	61.15	+	PA	+	+		+	
3508			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3509			-		29.43	61.26	+	+	+		29.62	60.74	+	30.81	60.7	+	PA	+	+		+	
3510			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3511			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3512			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3513			-		33.42	61.29	+	+	+		0	0	+	33.6	60.3	+	PA	+	+		+	
3514			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3515			-		35.22	61.17	+	+	+		33.37	60.59	+	34.69	60.77	+	PA	+	+		+	
3516			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3517			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3518			-		26.16	61.14	+	+	+		26.93	60.48	+	28.06	60.26	+	PA	+	+		+	
3519			-		25	61.37	+	+	+		25.72	60.85	+	25.63	60.58	+	PA	+	+		+	
3520			-		27.36	61.28	+	+	+		27.47	60.7	+	27.81	60.52	+	PA	+	+		+	
3521			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3522			-		33.69	61.36	+	+	+		32.82	60.8	+	33.79	60.44	+	PA	+	+		+	
3523			-		31.13	61.04	+	+	+		30.07	60.49	+	31.34	60.48	+	PA	+	+		+	
3524			-		28.94	61.36	+	+	+		29.37	60.64	+	30.14	60.71	+	PA	+	+		+	
3525			+		30.06	61.07	+	+	+		29.81	60.85	+	31.98	60.52	+	PA	+	+		+	
3697	High	1.6	+	8/20	28.81	61.12	+	+	+	14/20	29.03	60.52	+	29.68	60.37	+	PA	+	+	15/20	+	16/20
3698			+		27.94	61.27	+	+	+		27.27	59.71	+	27.58	60.61	+	PA	+	+		+	
3699			-		38.29/36.2/35.83	61.61/61.5/61.31	+/+/+	+	+		34.85	60.1	+	36.53	60.31	+	PA	+	+		+	
3700			-		28.36	61.32	+	+	+		28.82	60.73	+	30.14	60.27	+	PA	+	+		+	
3701			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3702			+		29.44	61.6	+	+	+		29.6	60.81	+	30.67	60.56	+	PA	+	+		+	
3703			+		32.64	61.36	+	+	+		32.35	60.31	+	35.36	60.19	+	PA	+	+		+	
3704			-		0/0/40	0/0/61.21	-/-/+	+	-		0/0/0	0/0/0	-/-/-	36.4	61.09	+	PD	+	-		+	
3705			+		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3706			+		30.62	60.79	+	+	+		31	60.88	+	31.18	60.42	+	PA	+	+		+	
3707			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3708			+		28.17	61.32	+	+	+		27.06	60.66	+	27.6	60.25	+	PA	+	+		+	
3709			-		0	0	-	-	-		0	0	-	0	0	-	NA	-	-		-	
3710			-		29.55	61.47	+	+	+		29.75	60.77	+	31.2	60.24	+	PA	+	+		+	
3711			-		27.46	61.19	+	+	+		35.05	59.29	+	30.52	60.22	+	PA	+	+		+	
3712			-		0/35.73/36.44	0/61.68/61.66	-/+/+	+	-		34.7	60.75	+	0	60.65	+	PA	+	+		+	
3713			+		31.79	61.6	+	+	+		0	0	-	0	0	-	NA	+	+		+	
3714			-		28.71	61.27	+	+	+		29.38	60.6	+	29.17	60.67	+	PA	+	+		+	
3715			-		27.92	61.45	+	+	+		28.48	60.75	+	28.51	60.74	+	PA	+	+		+	
3716			-		29.38	61.31	+	+	+		29.76	60.78	+	29.61	60.77	+	PA	+	+		+	

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