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environnement  
durables  
Nord  
filiale de l'Institut Pasteur de Lille



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**NF VALIDATION Certification of the VIDAS® UP *E.coli* O157  
including H7 (VIDAS® ECPT – ref. 30122) method  
for the detection of *Escherichia coli* O157 (including H7)**

*Comparative and interlaboratory studies according to the  
EN ISO 16140 standard*

Certificate number: BIO 12/25 – 05/09

**SUMMARY REPORT**

<u>Validation date:</u>	19/05/2009
<u>Extension date:</u> (addition of specific protocols to enlarge the application scope to all products)	03/12/2009
<u>End validation date:</u>	19/05/2013

VIDAS ECPT - summary 2010 v01

IPL santé, environnement durables Nord – 1 rue du Professeur Calmette – 59046 LILLE cedex – France

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Study realized by:

**IPL santé, environnement durables Nord**  
1 rue du Professeur Calmette  
59046 LILLE cedex  
France

for:

**BIOMERIEUX**  
Chemin de l'Orme  
69280 MARCY L'ETOILE  
France

## 1 Introduction

### 1.1 Validation references and scope

The VIDAS<sup>®</sup> ECPT method was validated with the certificate number BIO 12/25–05/09.

- Reference protocol: EN ISO 16140:2003
- Reference method: EN ISO 16654:2001 « Horizontal method for the detection of *Escherichia coli* O157 ». The diagram summarizing the method is shown in appendix A.

➤ 1<sup>st</sup> validation: mai 2009

- Specific protocol for raw Beef and raw veal for the analysis of 25 g sample size,
- Specific protocol for raw Beef and raw veal for the analysis of 50 to 375 g sample size,

➤ Extension studies: December 2009

Extension to the analysis of all human food products and environmental samples, by the validation of the three new following protocols :

- A general protocol for all products except those mentioned below,
- A specific protocol for raw milk, raw milk cheeses and environmental samples,
- A specific protocol for raw vegetables.

### 1.2 Protocol and principle of the alternative method

#### 1.2.1 Protocol

The diagrams summarising the different protocols are shown in appendix A.

- General protocol for all products not concerned by a specific protocol: enrichment in buffered peptone water (BPW) (sample dilution 1/10), supplemented with vancomycin (8 mg/l), incubated for 15 to 24 hours at 41.5°C ± 1.0°C.
- Specific protocols for raw beef and raw veal :
  - for 25 grams samples size, including frozen and flavoured meats : one to ten dilution in buffered peptone water (BPW), and enrichment for 7 to 24 hours at 41.5°C ± 1.0°C
  - for 50 grams to 375 grams sample size, including frozen meats : one to four dilution in buffered peptone water (BPW), supplemented with vancomycin (8 mg/l), and incubation for 8 to 24 hours at 41.5°C ± 1.0°C
- Specific protocol for raw milk, raw milk cheeses and environmental samples: One to ten dilution in buffered peptone water (BPW), supplemented with vancomycin (8 mg/l), cefixime (0,0125 mg/l) and cefsulodine (10 mg/l), and enrichment for 15 to 24 hours at 41.5°C ± 1.0°C
- Specific protocol for raw vegetables (fresh and frozen): One to ten dilution in buffered peptone water (BPW), supplemented with vancomycin (8 mg/L), and enrichment for 8 to 24 hours at 41.5°C ± 1.0°C

Note 1: The BPW has to be pre- warmed at 41.5°C for the short enrichment protocols.

Note 2: During the studies, the minimum and maximum incubation times were tested.

After enrichment, the VIDAS<sup>®</sup> ECPT test is performed on an aliquot of the BPW heated for 5 ± 1 minutes at 95-100°C.

The VIDAS® ECPT positive results were confirmed using the following protocols:

- a) Direct plating of the non heated enrichment broth onto CT-SMAC agar and on CT- ChromID™ O157:H7 agar plates (“direct plating on 2 agar media”).
- b) Using the immuno concentration assay, VIDAS® ICE, performed from the non heated enrichment broth, followed by plating onto CT-SMAC agar and ChromID™ O157:H7 agar (“VIDAS® ICE + 2 agar media”).

Characteristic colonies were confirmed:

- by the tests described in the reference method (biochemical confirmation and serology)
- from the ChromID™ O157 :H7 plate, using an O157 latex test performed directly from an isolated colony
- from the CT-SMAC plate, using an O157 latex test and an API strip, performed directly from an isolated colony

Storage of the enrichment broth up to 48 hours at 5°C ± 3°C before performing the VIDAS® ECPT test and the confirmation steps was also validated.

### 1.2.2 Principle of the VIDAS® ECPT test

The VIDAS® UP *E.coli* O157 including H7 (VIDAS® ECPT) test is a phage ligand assay which detects *Escherichia coli* O157 specific receptors using the ELFA (Enzyme Linked Fluorescent Assay) method on the VIDAS® automated system.

Each test is composed of two parts:

- the Solid Phase Receptacle (SPR®) serves as the solid phase as well as the pipeting device. The interior of the SPR® is coated with recombinant phage tail fiber protein for the capture of *Escherichia coli* O157 including H7,
- the strip which contains all the ready-to-use reagents for the assay: washing buffer, alkaline phosphatase conjugate and substrate.

All the assay steps are performed automatically by the instrument. The reaction medium is cycled in and out of the SPR® several times.

Part of the enrichment broth is dispensed into the reagent strip. The *E. coli* O157 including H7 present are captured by the recombinant phage protein coating the interior of the SPR®.

Unbound sample components are eliminated during the washing steps. Alkaline phosphatase conjugate is then recycled in and out of the SPR® and will bind to any *E. coli* O157 including H7 which are themselves bound to the phage protein on the SPR® wall.

A final wash step removes unbound conjugate.

During the final detection step, the substrate (4-Methyl-umbelliferyl phosphate) is cycled in and out of the SPR®. The conjugate enzyme catalyses the hydrolysis of this substrate into a fluorescent product (4-Methyl-umbelliferone) the fluorescence of which is measured at 450 nm.

At the end of the assay, the results are analysed automatically by the instrument. A test value, which is compared to stored standards (thresholds) and an interpretation (positive, negative) are generated for each sample.

The RFV (Relative Fluorescence Value) is calculated by subtracting the background reading from the final result. The RFV obtained for each sample is interpreted by the VIDAS® system as follows :

Test value (TV) = RFV sample / RFV standard.

if TV < 0.04,      the test is negative  
and  
if TV ≥ 0.04,      the test is positive

### 1.3 Reference method

The validation study was carried out by reference to the EN ISO 16654:2001 standard method : “Horizontal method for the detection of *Escherichia coli* O157 (#)”. (Appendix A).

### 1.4 Background of certification

Initial validation.

## 2 Methods Comparison study

### 2.1 Relative accuracy, relative specificity and relative sensitivity

The aim of the study, performed according to the ISO 16140 reference document, was to compare performances of the two methods, the VIDAS® ECPT and the EN ISO 16654:2001 reference methods, for the detection of *E.coli* O157 in naturally and artificially contaminated samples and uncontaminated samples.

#### 2.1.1 Number and nature of the samples

According to the ISO 16140 standard, a minimum of 60 products per category must be analyzed, with around 50% of positive products and 50% of negative products.

Number and nature of samples are displayed in the following Table:

Categories	Positive results*	Negative results	Total
Raw beef and veal meat Specific protocol 25 grams	40	31	71
Raw beef and veal meat Specific protocol 50- 375 grams	30	31	61
Raw dairy products Specific protocol	46	30	76
Raw vegetables Specific protocol	30	31	61
Environment Specific protocol	32	31	63
Other products General protocol			
Raw meat	39	30	100
Miscellaneous products	31		
<b>TOTAL</b>	<b>248</b>	<b>184</b>	<b>432</b>

\*these are positive results by either one or two methods

#### 2.1.2 Artificial contamination of the samples and percentage

Artificial contamination was achieved by using stressed bacterial suspensions, the stress treatment and its efficiency were determined according to EN ISO 16140 and AFNOR validation rules.

All positive results were obtained using artificially contaminated samples, except one (a raw milk cheese).

#### 2.1.3 Results

The analyses were performed **in single using the two methods**. Individual results are shown in appendix B.

The overall results are shown in the summary table below according to the two following confirmation methods.

- (a) Using VIDAS® ICE followed by plating onto CT SMAC and ChromID™ O157:H7 agar plates,  
 (b) By direct plating onto CT SMAC and CT ChromID™ O157:H7 agar plates

1/ Results obtained at the minimum of the incubation times (7h – 8h – 15h), for all products ( 25 grams sample size): 371 samples

7 hours, 8 hours and 15 hours incubation	Positive reference method (R+)	Negative reference method (R-)	Positive reference method (R+)	Negative reference method (R-)
Confirmation	(a)		(b)	
Positive alternative method (A+)	Positive agreement (A+/R+) PA = 206	Positive deviation (R-/A+) PD = 3	Positive agreement (A+/R+) PA = 204	Positive deviation (R-/A+) PD = 4
Negative alternative method (A-)	Negative deviation (A-/R+) ND = 7 <sup>(1)</sup>	Negative agreement (A-/R-) NA = 155 <sup>(2)</sup>	Negative deviation (A-/R+) ND = 9 <sup>(3)</sup>	Negative agreement (A-/R-) NA = 154 <sup>(2)</sup>

Legend:

A+ : confirmed positive results obtained with the alternative method,  
 A- : negative results and unconfirmed positive results obtained with the alternative method  
 R+ : confirmed positive results obtained with the reference method,  
 R- : negative results obtained with the reference method

<sup>(1)</sup> Of which 1 unconfirmed VIDAS® ECPT positive result    <sup>(2)</sup> Of which none unconfirmed VIDAS® ECPT positive result

<sup>(3)</sup> Of which 2 unconfirmed VIDAS® ECPT positive results

2/ Results obtained after an incubation of 24 hours, for all products (25 grams sample size) : 371 samples

24 hours incubation	Positive reference method (R+)	Negative reference method (R-)	Positive reference method (R+)	Negative reference method (R-)
Confirmation	(a)		(b)	
<b>Positive alternative method (A+)</b>	Positive agreement (A+/R+) <b>PA = 208</b>	Positive deviation (R-/A+) <b>PD = 4</b>	Positive agreement (A+/R+) <b>PA = 207</b>	Positive deviation (R-/A+) <b>PD = 5</b>
<b>Negative alternative method (A-)</b>	Negative deviation (A-/R+) <b>ND = 5<sup>(1)</sup></b>	Negative agreement (A-/R-) <b>NA = 154<sup>(1)</sup></b>	Negative deviation (A-/R+) <b>ND = 6<sup>(1)</sup></b>	Negative agreement (A-/R-) <b>NA = 153<sup>(2)</sup></b>

**Legend:** A+ : confirmed positive results obtained with the alternative method,  
A- : negative results and unconfirmed positive results obtained with the alternative method  
R+ : confirmed positive results obtained with the reference method,  
R- : negative results obtained with the reference method  
<sup>(1)</sup> Of which 1 unconfirmed VIDAS® ECPT positive result  
<sup>(2)</sup> None of the alternative method presumptive positive samples were negative after confirmation

3/ Results obtained with specific protocol for raw beef and raw veal (test portions of 375 grams for both alternative et reference methods : 61 samples)

8 hours and 24 hours incubation	Positive reference method (R+)	Negative reference method (R-)
<b>Positive alternative method (A+)</b>	Positive agreement (A+/R+) <b>PA = 29</b>	Positive deviation (R-/A+) <b>PD = 0</b>
<b>Negative alternative method (A-)</b>	Negative deviation (A-/R+) <b>ND = 1*</b>	Negative agreement (A-/R-) <b>NA = 31*</b>

**Legend:** A+ : positives confirmed  
A- : immediate negatives **and** negatives after confirmation when presumed positives  
R+ : confirmed positive results obtained with the reference method,  
R- : negative results obtained with the reference method  
\* None of the alternative method presumptive positive samples were negative after confirmation

The results for each of the sample categories, protocols and confirmation methods are presented below:

1/ Raw beef and raw veal (71): specific protocol for 25 g sample size

6h and 24h of incubation	Positive reference method (R+)	Negative reference method (R-)	Positive reference method (R+)	Negative reference method (R-)
Confirmation	(a)		(b)	
<b>Positive alternative method (A+)</b>	Positive agreement (A+/R+) <b>PA = 38</b>	Positive deviation (R-/A+) <b>PD = 1</b>	Positive agreement (A+/R+) <b>PA = 38</b>	Positive deviation (R-/A+) <b>PD = 1</b>
<b>Negative alternative method (A-)</b>	Negative deviation (A-/R+) <b>ND = 1</b>	Negative agreement (A-/R-) <b>NA = 31</b>	Negative deviation (A-/R+) <b>ND = 1</b>	Negative agreement (A-/R-) <b>NA = 31</b>

2/ Raw beef and raw veal (61): specific protocol for 50-375 g sample size : see above

3/ Raw dairy product (76): specific protocol

15h of incubation	Positive reference method (R+)	Negative reference method (R-)	Positive reference method (R+)	Negative reference method (R-)
Confirmation	(a)		(b)	
<b>Positive alternative method (A+)</b>	Positive agreement (A+/R+) <b>PA = 43</b>	Positive deviation (R-/A+) <b>PD = 0</b>	Positive agreement (A+/R+) <b>PA = 44</b>	Positive deviation (R-/A+) <b>PD = 1</b>
<b>Negative alternative method (A-)</b>	Negative deviation (A-/R+) <b>ND = 2</b>	Negative agreement (A-/R-) <b>NA = 31</b>	Negative deviation (A-/R+) <b>ND = 1</b>	Negative agreement (A-/R-) <b>NA = 30</b>

<u>24h of incubation</u>	Positive reference method (R+)	Negative reference method (R-)	Positive reference method (R+)	Negative reference method (R-)
Confirmation	(a)		(b)	
Positive alternative method (A+)	Positive agreement (A+/R+) <b>PA = 43</b>	Positive deviation (R-/A+) <b>PD = 0</b>	Positive agreement (A+/R+) <b>PA = 43</b>	Positive deviation (R-/A+) <b>PD = 1</b>
Negative alternative method (A-)	Negative deviation (A-/R+) <b>ND = 2<sup>(1)</sup></b>	Negative agreement (A-/R-) <b>NA = 31<sup>(1)</sup></b>	Negative deviation (A-/R+) <b>ND = 2<sup>(1)</sup></b>	Negative agreement (A-/R-) <b>NA = 30</b>

#### 4/ Raw vegetables (61): specific protocol

<u>8h of incubation</u> confirmation after 24h enrichment	Positive reference method (R+)	Negative reference method (R-)	Positive reference method (R+)	Negative reference method (R-)
Confirmation	(a)		(b)	
Positive alternative method (A+)	Positive agreement (A+/R+) <b>PA = 29</b>	Positive deviation (R-/A+) <b>PD = 0</b>	Positive agreement (A+/R+) <b>PA = 29</b>	Positive deviation (R-/A+) <b>PD = 0</b>
Negative alternative method (A-)	Negative deviation (A-/R+) <b>ND = 1</b>	Negative agreement (A-/R-) <b>NA = 31</b>	Negative deviation (A-/R+) <b>ND = 1</b>	Negative agreement (A-/R-) <b>NA = 31</b>

<u>24h of incubation</u>	Positive reference method (R+)	Negative reference method (R-)	Positive reference method (R+)	Negative reference method (R-)
Confirmation	(a)		(b)	
Positive alternative method (A+)	Positive agreement (A+/R+) <b>PA = 30</b>	Positive deviation (R-/A+) <b>PD = 0</b>	Positive agreement (A+/R+) <b>PA = 30</b>	Positive deviation (R-/A+) <b>PD = 0</b>
Negative alternative method (A-)	Negative deviation (A-/R+) <b>ND = 0</b>	Negative agreement (A-/R-) <b>NA = 31</b>	Negative deviation (A-/R+) <b>ND = 0</b>	Negative agreement (A-/R-) <b>NA = 31</b>

#### 5/ Environment (63): specific protocol

<u>15h and 24h of incubation</u>	Positive reference method (R+)	Negative reference method (R-)	Positive reference method (R+)	Negative reference method (R-)
Confirmation	(a)		(b)	
Positive alternative method (A+)	Positive agreement (A+/R+) <b>PA = 32</b>	Positive deviation (R-/A+) <b>PD = 0</b>	Positive agreement (A+/R+) <b>PA = 32</b>	Positive deviation (R-/A+) <b>PD = 0</b>
Negative alternative method (A-)	Negative deviation (A-/R+) <b>ND = 0</b>	Negative agreement (A-/R-) <b>NA = 31</b>	Negative deviation (A-/R+) <b>ND = 0</b>	Negative agreement (A-/R-) <b>NA = 31</b>

#### 6/ Other products (100): general protocol

<u>15h of incubation</u>	Positive reference method (R+)	Negative reference method (R-)	Positive reference method (R+)	Negative reference method (R-)
Confirmation	(a)		(b)	
Positive alternative method (A+)	Positive agreement (A+/R+) <b>PA = 64</b>	Positive deviation (R-/A+) <b>PD = 2</b>	Positive agreement (A+/R+) <b>PA = 61</b>	Positive deviation (R-/A+) <b>PD = 2</b>
Negative alternative method (A-)	Negative deviation (A-/R+) <b>ND = 3</b>	Negative agreement (A-/R-) <b>NA = 31</b>	Negative deviation (A-/R+) <b>ND = 6<sup>(3)</sup></b>	Negative agreement (A-/R-) <b>NA = 31</b>

<u>24h of incubation</u>	Positive reference method (R+)	Negative reference method (R-)	Positive reference method (R+)	Negative reference method (R-)
Confirmation	(a)		(b)	
Positive alternative method (A+)	Positive agreement (A+/R+) <b>PA = 65</b>	Positive deviation (R-/A+) <b>PD = 3</b>	Positive agreement (A+/R+) <b>PA = 64</b>	Positive deviation (R-/A+) <b>PD = 3</b>
Negative alternative method (A-)	Negative deviation (A-/R+) <b>ND = 2</b>	Negative agreement (A-/R-) <b>NA = 30</b>	Negative deviation (A-/R+) <b>ND = 3</b>	Negative agreement (A-/R-) <b>NA = 30</b>

## 2.1.4 Calculation of relative accuracy (AC), relative specificity (SP) and relative sensitivity (SE) according to EN ISO 16140 standard

All calculations are shown in the tables below.

### 1/ Raw beef and raw veal (test portion of 25 g) - incubation time : 6 hours

Specific protocol	PA	NA	ND	PD	Sum N	Relative accuracy AC (%) [100x(PA+NA)]/N	N+ PA + ND	Relative sensitivity SE (%) [100xPA]/N+	N- NA + PD	Relative specificity SP (%) [100xNA]/N-
6 h of incubation	38	31	1	1	71	97.2	39	97.4	32	96.9
24 h of incubation	38	31	1	1	71	97.2	39	97.4	32	96.9

### 2/ Raw beef and raw veal (test portion of 50-375 g)

Specific protocol	PA	NA	ND	PD	Somme N	Relative accuracy AC (%) [100x(PA+NA)]/N	N+ PA + ND	Relative sensitivity SE (%) [100xPA]/N+	N- NA + PD	Relative specificity SP (%) [100xNA]/N-
8 h of incubation	29	31	1	0	61	98.4	30	96.7	31	100.0
24 h of incubation	29	31	1	0	61	98.4	30	96.7	31	100.0

### 3/ Raw vegetables

#### Confirmation realized after 24 h of enrichment

Category	PA	NA	ND	PD	Sum N	Relative accuracy AC (%) [100x(PA+NA)]/N	N+ PA + ND	Relative sensitivity SE (%) [100xPA]/N+	N- NA + PD	Relative specificity SP (%) [100xNA]/N-
8 h of incubation	29	31	1	0	61	98.4	30	96.7	31	100.0
24 h of incubation	30	31	0	0	61	100	30	100	31	100.0

### 4/ Other products

#### 15 hours of enrichment

#### (a) : Confirmation with VIDAS<sup>®</sup> ICE + plating onto CT SMAC agar and ChromID<sup>™</sup> O157 :H7

Category	PA	NA	ND	PD	Sum N	Relative accuracy AC (%) [100x(PA+NA)]/N	N+ PA + ND	Relative sensitivity SE (%) [100xPA]/N+	N- NA + PD	Relative specificity SP (%) [100xNA]/N-
Raw dairy products	43	31	2	0	76	97.4	45	95.6	31	100.0
Environment	32	31	0	0	63	100.0	32	100.0	31	100.0
Other products	64	31	3	2	100	95.0	67	95.5	33	93.9
<b>TOTAL</b>	<b>139</b>	<b>93</b>	<b>5</b>	<b>2</b>	<b>239</b>	<b>97.1</b>	<b>144</b>	<b>96.5</b>	<b>95</b>	<b>97.9</b>

#### (b) : Confirmation with direct plating onto CT SMAC agar and CT ChromID<sup>™</sup> O157 :H7

Category	PA	NA	ND	PD	Sum N	Relative accuracy AC (%) [100x(PA+NA)]/N	N+ PA + ND	Relative sensitivity SE (%) [100xPA]/N+	N- NA + PD	Relative specificity SP (%) [100xNA]/N-
Raw dairy products	44	30	1	1	76	97.4	45	97.8	31	96.8
Environment	32	31	0	0	63	100.0	33	100.0	30	100.0
Other products	61	31	6	2	100	92.0	67	91.0	33	93.9
<b>TOTAL</b>	<b>137</b>	<b>92</b>	<b>7</b>	<b>3</b>	<b>239</b>	<b>95.8</b>	<b>144</b>	<b>95.1</b>	<b>95</b>	<b>96.8</b>

## 24 hours of enrichment

### (a) : Confirmation with VIDAS® ICE + plating onto CT SMAC agar and ChromID™ O157 :H7

Category	PA	NA	ND	PD	Sum N	Relative accuracy AC (%) [100x(PA+NA)]/N	N+ PA + ND	Relative sensitivity SE (%) [100xPA]/N+	N- NA + PD	Relative specificity SP (%) [100xNA]/N-
Raw dairy products	43	31	2	0	76	97.4	45	95.6	31	100.0
Environment	32	31	0	0	63	100.0	32	100.0	31	100.0
Other products	65	30	2	3	100	95.0	67	97.0	33	90.9
<b>TOTAL</b>	<b>140</b>	<b>92</b>	<b>4</b>	<b>3</b>	<b>239</b>	<b>97.1</b>	<b>144</b>	<b>97.2</b>	<b>95</b>	<b>96.8</b>

### (b) : Confirmation with direct plating onto CT SMAC agar and CT ChromID™ O157 :H7

Category	PA	NA	ND	PD	Sum N	Relative accuracy AC (%) [100x(PA+NA)]/N	N+ PA + ND	Relative sensitivity SE (%) [100xPA]/N+	N- NA + PD	Relative specificity SP (%) [100xNA]/N-
Raw dairy products	43	30	2	1	76	96.1	45	95.6	31	96.8
Environment	32	31	0	0	63	100.0	33	100.0	31	100.0
Other products	64	30	3	3	100	94.0	67	95.5	33	90.9
<b>TOTAL</b>	<b>139</b>	<b>91</b>	<b>5</b>	<b>4</b>	<b>239</b>	<b>96.2</b>	<b>144</b>	<b>96.5</b>	<b>95</b>	<b>95.8</b>

5/ The global results including all products, tested at the maximum of the incubation times, and confirmed using both confirmation methods are shown in the following tables:

### (a) : Confirmation with VIDAS® ICE and plating onto CT SMAC agar and ChromID™ O157 :H7

Category	PA	NA	ND	PD	Sum N	Relative accuracy AC (%) [100x(PA+NA)]/N	N+ PA + ND	Relative sensitivity SE (%) [100xPA]/N+	N- NA + PD	Relative specificity SP (%) [100xNA]/N-
Raw beef and raw veal 25g	38	31	1	1	71	97,2	39	97.4	32	96.9
Raw beef and raw veal 50-375 g	29	31	1	0	61	98,4	30	96.7	31	100.0
Raw dairy products	43	31	2	0	76	97.4	45	95.6	31	100.0
Raw vegetables	30	31	0	0	61	100.0	30	100.0	31	100.0
Environment	32	31	0	0	63	100.0	32	100.0	31	100.0
Other products	65	30	2	3	100	95.0	67	97.0	33	90.9
<b>TOTAL</b>	<b>237</b>	<b>184</b>	<b>6</b>	<b>4</b>	<b>432</b>	<b>97.7</b>	<b>243</b>	<b>97.5</b>	<b>189</b>	<b>97.9</b>

### (b) : Confirmation with direct plating onto CT SMAC agar and CT ChromID™ O157 :H7

Category	PA	NA	ND	PD	Sum N	Relative accuracy AC (%) [100x(PA+NA)]/N	N+ PA + ND	Relative sensitivity SE (%) [100xPA]/N+	N- NA + PD	Relative specificity SP (%) [100xNA]/N-
Raw beef and raw veal 25g	38	31	1	1	71	97.2	39	97.4	32	96.9
Raw beef and raw veal 50-375 g	29	31	1	0	61	98.4	30	96.7	31	100.0
Raw dairy products	43	30	2	1	76	96.1	45	95.6	31	96.8
Raw vegetables	30	31	0	0	61	100.0	30	100.0	31	100.0
Environment	32	31	0	0	63	100.0	32	100.0	31	100.0
Other products	64	30	3	3	100	94.0	67	95.5	33	90.9
<b>TOTAL</b>	<b>237</b>	<b>184</b>	<b>7</b>	<b>5</b>	<b>432</b>	<b>97.2</b>	<b>243</b>	<b>97.1</b>	<b>189</b>	<b>97.4</b>

Percentages obtained compared to the reference method were as follows :

Confirmation	-	Protocol with 50 to 375 g sample size Incubation 8h to 24h		Protocols with 25 g sample size			
				Incubation 7h or 15h		Incubation 24h	
				(a)	(b)	(a)	(b)
Relative accuracy: <b>AC</b>	98.4 %	97.3 %	96.5 %	97.6 %	97.0 %		
Relative specificity: <b>SP</b>	100.0 %	98.1 %	97.5 %	97.5 %	96.8 %		
Relative sensitivity: <b>SE</b>	96.7 %	96.7 %	95.8 %	97.7 %	97.2 %		

(a) : Confirmation using VIDAS® ICE followed by plating onto CT SMAC agar and ChromID™ O157 :H7

(b) : Confirmation using direct plating onto CT SMAC agar and CT ChromID™ O157 :H7

Note : a relative specificity below 100 % results from a number of additional confirmed positives results and not from false positives.

The AFNOR Technical Committee asks the sensitivity of the two methods to be recalculated with consideration of all the confirmed positives (this includes the additional positives of the alternative method):

Confirmation		Alternative method (PA + PD) / (PA + PD + ND)		Reference method (PA + ND) / (PA + PD + ND)	
		(a)	(b)	(a)	(b)
Protocols with 25 g sample size	Incubation 7h or 15h	98.6 %	95.9 %	98.6 %	98.2 %
	Incubation 24h	97.7 %	97.2 %	98.2 %	97.7 %
Protocol with 50 to 375 g sample size Incubation 8h to 24h		96.7 %		100.0 %	

### 2.1.5 Analysis of discrepant results

According to Annex F of the EN ISO 16140 standard, the minimum number of discordances for which a statistical test must be conducted in order to compare the two methods is 6.

The number discordances between the reference method and the alternative method is variable according to the implemented protocols and incubation times.

A statistic test (binomial law) was performed.

When the number of discordances is between 6 and 22, the aim is then to determine the M value, according to the EN ISO 16140 (Appendix F) and to compare it to the m-value, defined as the smallest values between PD and ND. Both methods would be considered as equivalent if  $m > M$ .

Confirmation	Number of discordances	M	m	Conclusion	Number of discordances	M	m	Conclusion
	(a)				(b)			
Protocol «Raw beef and raw calf meat 25g» 6 h Incubation	2	/	/	Equivalence	2	/	/	Equivalence
Protocols «Raw beef and raw calf meat 50-375g» and « Raw vegetables » 8 h Incubation	2	/	/	Equivalence	1	/	/	Equivalence
Protocols « Raw dairy products and Environment » and General protocol 15 h incubation	7	0	2	Equivalence	10	1	3	Equivalence

(a) : Confirmation with VIDAS<sup>®</sup> ICE and plating onto CT SMAC agar and ChromID<sup>™</sup> O157 :H7

(b) : Confirmation with direct plating onto CT SMAC agar and CT ChromID<sup>™</sup> O157 :H7

#### All products with raw beef

Confirmation	Number of discordances	M	m	Conclusion	Number of discordances	M	m	Conclusion
	(a)				(b)			
Incubation 6, 8 or 15 h	11	1	3	Equivalence	14	2	4	Equivalence
Incubation 24 h	10	1	4	Equivalence	12	2	5	Equivalence

As  $m > M$ , the **performances** of the alternative method and of the reference method are considered as **equivalent**, whatever the implemented protocols.

### 2.1.6 Comments on confirmation protocol

The characteristic strains obtained on selective agars were confirmed by all the tests of the reference method (indole production and serologic confirmation).

Miniaturized galleries and latex O157 and H7 were also performed, from an isolated colony obtained on CT-SMAC or ChromID<sup>™</sup> O157:H7, or after purification in case of non isolated colonies.

Confirmations performed after 6 or 8 hours of incubation were not always successful and it is recommended to prolong incubation of the broth to 20-24h.

### 2.1.7 Comments on conservation at 2-8°C

The results obtained after a storage of the enrichment broth for 72 hours at 2 - 8°C, were identical to those obtained directly after incubation.

## 2.2 Relative detection level

The objective was to determine the level of contamination for which less than 50% of the responses obtained are positive and that for which more than 50% of the responses obtained are positive.

Different 'food strain matrix' couples were studied in parallel with the reference method and the VIDAS® ECPT method, for the studied categories.

The artificial contaminations were realized according to EN ISO 16140 and AFNOR validation rules.

The levels of detection, calculated according to the Spearman – Kärber<sup>(1)</sup> method (LOD<sub>50</sub>), were the following for each combination « matrix – strain »:

Matrix	Protocol	Strain	Relative detection level (CFU / 25 g or CFU/ 25 ml) with confidence interval LOD <sub>50</sub> <sup>(2)</sup>	
			Reference method	Alternative method
Ground beef	Specific to raw beef and raw calf meats 25 g	<i>E.coli</i> O157 :H7	0.4 [0.2 – 0.8]	0.4 [0.3 – 0.7]
Ground beef	Specific to raw beef and raw calf meats 50-375 g	<i>E.coli</i> O157 :H7	0.6 [0.4 – 0.8]	0.6 [0.4 – 0.8]
“Pâté”	General	<i>E.coli</i> O157 :H7	0.9 [0.5 – 1.6]	0.5 [0.2 – 1.2]
Raw milk	Specific to raw milk, raw milk cheeses	<i>E.coli</i> O157 :H7	0.6 [0.4 – 1.0]	0.5 [0.3 – 0.8]
Process water	Specific to environmental samples	<i>E.coli</i> O157 :H7	0.7 [0.4 – 1.2]	0.7 [0.4 – 1.1]
Raw spinach	Specific to raw vegetables	<i>E.coli</i> O157 :H7	0.7 [0.4 – 1.3]	0.9 [0.6 – 1.6]

<sup>(1)</sup>Hitchins A. *Proposed Use of a 50% Limit of Detection Value in Defining Uncertainty Limits in the Validation of Presence-Absence Microbial Detection Methods, Draft 10<sup>th</sup> December, 2003.*

<sup>(2)</sup> LOD<sub>50</sub>: estimation of level of contamination enabling positive detection by alternative method in 50 % of cases

### Conclusion:

The level of detection was between 0.2 and 1.6 cells per 25 grams or 25 ml for the VIDAS® ECPT method and the reference method.

## 2.3 Inclusivity / exclusivity

Inclusivity and the exclusivity of the method are defined by analysis, respectively, of at least 50 positive strains and 30 negative strains.

### 2.3.1 Protocols

#### Protocol for inclusivity

##### ✓ Protocol specific for raw beef and raw veal

For each strain of *E.coli* O157 :H7, a culture in nutritive broth was performed.

Then a buffered pepton water was inoculated with about 10 *E.coli* O157 :H7 per 225 ml and incubated at 41.5°C for 6 hours before VIDAS® ECPT testing.

##### ✓ Other Protocols

For each strain of *E.coli* O157 :H7, a culture in nutritive broth was realized.

Then a buffered peptone water (BPW) supplemented with vancomycin (8 mg/l), cefixime (0,0125 mg/l) and cefsulodine (10 mg/l) was inoculated with about 10 *E.coli* O157 :H7 per 225 ml and incubated at 41.5°C for 15 hours before VIDAS® ECPT testing.

#### Protocol for exclusivity

The different negative strains were cultured and diluted in a nutrient broth to obtain a level of about 10<sup>5</sup> cells per 225 ml. After incubation for 20-26 hours at 41.5°C, an aliquot of the BPW was heated for 5 ± 1 minutes at 95-100°C before VIDAS® ECPT testing.

## 2.3.2 Results and conclusion

The results are presented in appendix C.

### ▫ Inclusivity

The 56 *E.coli* O157 strains (including 50 *E. coli* O157:H7 strains, 1 *E. coli* O157:H4 strain and 5 *E. coli* O157:H7-strains were all detected with the VIDAS® ECPT assay, whatever the enrichment protocol used.

### ▫ Exclusivity

The study of 50 strains not belonging to the serogroup *E.coli* O157 showed cross-reactions with 3 *Salmonella* strains from the N group (*Salmonella* Urbana, *Salmonella* Soeranga and *Salmonella* Hilversum), these strains were not characteristic on the selective confirmation media (CT SMAC agar and Chrom'ID™ O157:H7).

## 3 Interlaboratory study

The "raw beef" protocol with a 6 hours incubation time was tested during the interlaboratory study.

### 3.1 Study organization

- Number of participating laboratories : 17 (see Appendix D)
- Matrix used : ground beef
- Strain used for spiking : *E.coli* O157 (origin « minced meat »)
- Number of samples per laboratory : 24 samples per laboratory were prepared to represent 3 levels of contamination, with 8 samples per level for each method

### 3.2 Control of experimental parameters

#### 3.2.1 Contamination levels obtained after artificial contamination

The levels of contamination of the spiked matrix were determined by a MPN method, 48 hours after contamination of samples.

The following table shows the contamination levels obtained:

Level	Samples	Targeted theoretical rate (b/25g)*	Contamination rate (b/25g sample)	Real rate (b/25g sample)
Level 0 (L0)	1-2-3-8-9-10-20-21 25-26-27-32-33-34-44-45	0	0	0
Low level (L1)	4-5-11-12-13-17-18-19 28-28-35-36-37-41-42-43	3	11.4	4.3
High level (L2)	6-7-14-15-16-22-23-24 30-31-38-39-40-46-47-48	30	145	46

\*b/25g : bacteria per 25 g

#### 3.2.2 Problems of temperature recorded during transport, temperature on reception and reception times

The temperatures obtained are recorded in the following tables:

Laboratory	Temperatures at receipt (°C)		Comments
	Measured by the laboratory	Measured by the laboratory	
A	4.8	4.1	
B	2.0	5.1	
C	4.2	4.1	
D	9.3	7.3	
E	3.9	4.2	
F	7.7	6.2	
G	3.5	3.1	
H	4.9	3.7	
I	18.9	17.3	Reception at D5 - Analysis not realized
J	/	4.8	Reception at D2
K	/	7,1	
L	6.6	4.7	
M	5.0	5.5	
N	7.6	3.0	
O	9.1	3,9	
P	5.1	9.1	
Q	/	/	Analysis not realized

Among the 17 laboratories, 14 laboratories received samples the day after the sending. Laboratory P received samples at D1, but registered shipment temperatures were over 8°C. Its results were not considered. Laboratory J received samples at D2, but the delivery temperatures were acceptable, so, its results were exploitable. And 2 laboratories (I and Q) did not realized analysis because of reception conditions.

Finally, **14 laboratories** performed the analysis.

### 3.3 Results

#### 3.3.1 Results obtained by cooperating laboratories

The detailed results are presented in appendix D and are summarized in the following tables.

##### Positive confirmed results obtained with the reference method

Laboratory	Levels of contamination					
	L0		L1		L2	
	Positive results	Total samples	Positive results	Total samples	Positive results	Total samples
Laboratory A	0	8	7	8	8	8
Laboratory B	0	8	8	8	8	8
Laboratory C	0	8	8	8	8	8
Laboratory D	8	8	8	8	8	8
Laboratory E	0	8	8	8	8	8
Laboratory F	0	8	8	8	8	8
Laboratory G	0	8	8	8	8	8
Laboratory H	0	8	8	8	8	8
Laboratory J	0	8	8	8	8	8
Laboratory K	0	8	8	8	8	8
Laboratory L	1	8	8	8	8	8
Laboratory M	0	8	8	8	8	8
Laboratory N	0	8	8	8	8	8
Laboratory O	0	8	8	8	8	8
Total	0	112	107	112	112	112
	(a)		(b)		(c)	

##### Positive confirmed results obtained with the alternative method

Laboratoires	Levels of contamination					
	L0		L1		L2	
	Positive results	Total samples	Positive results	Total samples	Positive results	Total samples
Laboratory A	0	8	8	8	8	8
Laboratory B	0	8	8	8	8	8
Laboratory C	0	8	8	8	8	8
Laboratory D	0	8	6	8	8	8
Laboratory E	0	8	2	8	6	8
Laboratory F	0	8	8	8	8	8
Laboratory G	0	8	8	8	8	8
Laboratory H	0	8	8	8	8	8
Laboratory J	0	8	8	8	8	8
Laboratory K	0	8	7	8	8	8
Laboratory L	0	8	8	8	8	8
Laboratory M	0	8	8	8	8	8
Laboratory N	0	8	0	8	3	8
Laboratory O	0	8	7	8	8	8
Total	0	112	107	112	112	112
	(a)		(b)		(c)	

(a) : False positive

(b) : True positive at level 1

(c) : True positive at level 2

#### 3.3.2 Comments (discordances with expected results, exclusions...)

The results of the reference method and the alternative method **were in agreement** for 7 laboratories.

For 7 other laboratories, the obtained results are the following:

- One laboratory (A) showed a negative result with the reference method for 1 sample spiked at the lowest level.
- Two laboratories (K and O) showed a negative VIDAS<sup>®</sup> assay for 1 sample spiked at the lowest level. Colonies were found from the isolated broth and the VIDAS<sup>®</sup> assay tested positive after 24 hours of incubation. The threshold of the method was not reached.
- One laboratory (L) found 1 positive with the reference method, among the 8 replicates of the uncontaminated samples, probably due to an intercontamination.

- One laboratory (D) found all the uncontaminated and contaminated samples positive with the reference method. As, furthermore this Lab did not implement correctly the reference method, it was excluded from the study.

- Two laboratories (E and N) showed a negative VIDAS<sup>®</sup> assay for respectively 9 and 11 samples from the 16 spiked samples. As the protocol of the alternative method was not correctly implemented, their results were not taken into account.

After exclusion of laboratories D, E and N the results from **11 laboratories** were **considered for calculations**.

### 3.4 Calculations

#### 3.4.1 Specificity percentage (%SP) and sensitivity percentage (%SE)

The percentages of specificity (SP) and sensitivity (SE) were calculated according to the EN ISO 16140 formulas.

**For level L0**, for each method, the specificity percentage (%SP) was calculated using the following formula :

$$SP = \{1 - (FP/N_-)\} \times 100$$

where FP, number of false positives  
N<sub>-</sub>, total number of tests L0

**For levels L1 and L2**, the sensitivity percentage (%SE) of each method was calculated comparing the number positive results to the number of expected positive results:

$$SE = (TP/N_+) \times 100$$

where TP, number of true positives  
N<sub>+</sub>, total number of tests L1 or L2

The results are given in the following table:

Level	Reference method		Alternative method	
	SP/SE	LCL* %	SP/SE	LCL* %
L0	SP% = 98.9	96	SP% = 100.0	98
L1	SE% = 98.9	96	SE% = 97.7	96
L2	SE% = 100.0	98	SE% = 100.0	98
L1+L2	SE% = 99.4	96	SE% = 98.9	96

\* LCL: low critical value, defined in standard ISO 16140

#### 3.4.2 Relative precision (AC)

The relative precision was calculated using the following formula:

$$AC = \{(PA + NA) / N\} \times 100$$

where PA, number of positive agreements  
NA, number of negative agreements

	Positive reference method (R+)	Negative reference method (R-)	Total
Positive alternative method (A+)	Positive agreement (A+/R+) PA = 173	Positive deviation (R-/A+) PD = 1	<b>(N+) = 174</b>
Negative alternative method (A-)	Negative deviation (A-/R+) ND = 3*	Negative agreement (A-/R-) NA = 87**	<b>(N-) = 90</b>
Total	<b>(N+) = 176</b>	<b>(N-) = 88</b>	<b>N = 264</b>

\* Of which one uncontaminated sample found, positive with the EN ISO 16654 method, and two samples contaminated at the level L1, found negative with the VIDAS<sup>®</sup> ECPT method

\*\* all the samples tested negative with the VIDAS<sup>®</sup> ECPT assay

The relative accuracy of the alternative method compared with the reference method were calculated for each of the levels and are reported in the table below.

	AC %	LCL* %
Level L0	98.9	96
Level L1	96.6	96
Level L2	100.0	98
Level L1 + L2	98.3	96
<b>Total</b>	<b>98.5</b>	96

\* LCL: low critical value, defined in standard ISO 16140

For this study, the relative accuracy was 98.5%.

### 3.4.3 Analysis of discrepant results

As defined in annex F in EN ISO 16140 standard, the minimum number of discordances beyond which a statistical test must be carried out to compare the two methods is 6. Therefore, this statistical test was not used because only four discordances were observed between the two methods.

Both methods were considered as **equivalent**.

## 3.5 Interpretation

### 3.5.1 Comparison of relative precision (AC), specificity (SP) and sensitivity (SE) values

The values obtained in the two parts of the validation study are reported in the following table:

	Interlaboratory study	Comparative study
<b>Relative accuracy (AC)</b>	98.5 %	97.1 %
<b>Sensitivity (SE)</b>	98.9 %	97.4 %
<b>Specificity (SP)</b>	100.0 %	96.8 %

The values obtained through the interlaboratory study and the preliminary study are equivalent.

The AFNOR Technical Committee requests the calculation of the sensitivity of both methods taking into account all confirmed positives (true positive results):

Alternative method	Reference method
$(PA + PD) / (PA + PD + ND) = 98.3 \%$	$(PA + ND) / (PA + PD + ND) = 99.4\%$

### 3.5.2 Accordance (DA)

The accordance is the percentage chance of finding the same result from two identical test portions analyzed in the same laboratory under repeatability conditions, in other words a single operator using the same instrument and the same reagents within the shortest feasible time interval.

The first step to calculate the accordance is to calculate the probability that two identical samples give the same result for each of the participating laboratories, and then to determine the average of the probabilities of all laboratories.

The different tables used to deduce the accordance are given in appendix E and the accordance for each of the methods at each of the levels are reported in the following table:

Level	Reference method	Alternative method
L0	DA % = 98.0 %	DA % = 100.0 %
L1	DA % = 98.0 %	DA % = 96.0 %
L2	DA % = 100.0 %	DA % = 100.0 %

### 3.5.3 Concordance

The concordance is the percentage chance of finding the same result for two identical samples analyzed in two different laboratories.

The objective is to calculate the percentage of all pairs giving the same results on all possible pairs of results.

Result tables used to make these calculations are given in appendix F and the concordance for each of the methods and for each of the levels are reported in the following table:

Level	Reference method	Alternative method
L0	Concordance % = 97.7 %	Concordance % = 100.0 %
L1	Concordance % = 97.7 %	Concordance % = 95.5 %
L2	Concordance % = 100.0 %	Concordance % = 100.0 %

### 3.5.4 Odds Ratio (COR)

The concordance odds ratio is calculated using the following formula:

$$\text{COR} = \frac{\text{accordance} \times (100 - \text{concordance})}{\text{concordance} \times (100 - \text{accordance})}$$

The concordance odds ratio for each of the methods and for each of the levels is given in the following table:

Level	Alternative method	Reference method
L0	COR % = 1.15	COR % = 1.00
L1	COR % = 1.15	COR % = 1.13
L2	COR % = 1.00	COR % = 1.00

A value of 1.00 for the Odds ratio means that the degree of agreement and the agreement are equal. When the Odds ratio increases, the interlaboratory variation becomes more predominant.

## 4 Practicability

Practicability is studied according to the 13 criteria defined by the AFNOR technical board, comparing the EN ISO 16654 reference method to the VIDAS® ECPT method.

1. Packaging mode of the components of the method (see package insert) 2. Reagent volumes (see package insert and vial packaging)	The VIDAS® ECPT kits contain the quantity of reagent necessary for 30 tests : - the ECPT strips (STR) composed of 10 wells covered with a labelled, foil seal, with ready-to-use reagents - the SPR® in 30 units per pouch (ready-to-use) - one vial of ECPT standard (S1) : 1x 6 mL (ready-to-use) - one vial of ECPT Positive Control (C1) : 1x 6 mL (ready-to-use) - one vial of ECPT Negative Control (C2) : 1x 6 mL (ready-to-use)
3. Storage conditions (see package insert)	The storage temperature of the kit is 2°C to 8°C. The kit expiration date is shown on the box label and on the different components.
4. Modalities of use after first use (see package insert)	The kit components must be stored at 2°C - 8°C. If stored according to the recommended conditions (pouch correctly resealed with dessiccant after use...), all components are stable until the expiration date indicated on the label.
5. Equipment or necessary specific premises (see package insert)	Normal configuration and common material of a laboratory of microbiology. Necessary equipment: 1) An air incubator at 41,5°C±1°C 2) An air incubator at 37,0°C±1°C 3) A water bath at 95-100°C 4) Pipettes with disposable tip allowing the distribution of 500 µL 5) A VIDAS® system
6. Ready-to-use reagents or requiring reconstitution (see package insert)	All the reagents are ready-to-use
7. Training of the operator	For an operator trained in standard techniques of microbiology, training in the technique requires less than 1 day.

### 8. Real time handling - Flexibility of the technique relative to the number of samples to be analyzed

Steps	Average time for a sample (min)		Average time for 20 samples (min)	
	Standard	VIDAS® ECPT	Standard	VIDAS® ECPT
Preparation, weighing, dilution in mTSB and stomaching	7	/	60	/
Preparation, weighing, dilution in BWP and stomaching	/	7	/	60
Realisation of IMS test after 6 h incubation of mTSB enrichment and streaking on 2 media	40	/	90	/
Realisation of IMS test after 24 h incubation of mTSB enrichment and streaking on 2 media	40	/	90	/
Realisation of VIDAS® ECPT test	/	4	/	10
Readings of plates	1	1	15	20
Performance of the results				
<b>Average total time (per sample)</b>	<b>48 (+40) min</b>	<b>12 min</b>	<b>8.3 (+4.5) min</b>	<b>4.5 min</b>

The interest of the alternative method is to sort out quickly the negative samples, and to significantly reduce the workload compared to the reference method for which two IMS are required.

## 9. Time-to-result

Step	Time required (Day)	
	VIDAS <sup>®</sup> ECPT method	EN ISO 16654:2001 standard
Realization of pre-enrichment	D0	D0
Realization of IMS n° 1	/	D0
Streaking on selective media	/	D0
Realization of VIDAS <sup>®</sup> ECPT test	D0 to D1	/
Reading the selective media	/	D1
If necessary, realization of IMS n°2	/	D1
Streaking on selective media	/	D1
Reading the plates	/	D2
<b>Obtaining negative results (if test is negative)</b>	<b>D0 to D1</b>	<b>D3</b>
If positive test and negative confirmation	D3	/
If negative confirmation	/	D5
Confirmation tests : streaking on selective media	D2	/
<b>Obtaining positive results (confirmation of characteristic colonies)</b>	<b>D2 to D3</b>	<b>D3 to D4</b>
Confirmation by reference method tests		
- Purification	/	D1 to D2
- Tests realization	/	D2 to D3
Confirmation by alternative method		
- VIDAS <sup>®</sup> ICE and direct or not isolations	D0 to D1	/
- Reading the selective media	D1 to D2	/

10. Type of qualification of the operator:	Level identical to that necessary for the reference method
11. Steps common to the reference method	Confirmations
12. Traceability of the analysis results	1 MLE card (Master Lot Entry) : specifications sheet containing the factory master calibration data required to calibrate the test. A result sheet is printed with the reagents lot numbers, time, test result, and sample identification. The results can be exported to a LIMS.
13. Maintenance by the laboratory	The user's guide explains some problems. A calibration is made every 14 days and for every change of lot of kit. BioMerieux offers a phone customer technical support for the possible problems. Different maintenance contracts are possible.

## 5 General conclusion

The validation study was conducted according to the reference document EN ISO 16140.

During the **comparative study** the following parameters were determined:

- Relative accuracy, the relative sensitivity and the relative specificity,
- Relative detection level,
- Inclusivity and exclusivity.

The performances of the VIDAS<sup>®</sup> ECPT method were equivalent to those of the reference EN ISO 16654:2001 method. They were determined by analysis of 432 samples from four categories of human food products and from environmental sampling.

The relative accuracy, the relative sensitivity and the relative specificity obtained were depending of protocol (general or specific), duration of incubation and type of confirmation.

For protocols with 25 g sample size, and short incubation time (7 h or 15 h), the relative sensitivity of the alternative method was between 96.5 % and 97.3 %, the relative sensitivity between 95.8 % and 96.7 % and the relative specificity between 97.5 % and 98.1 % according to the calculations defined in the EN ISO 16140 standard.

For protocols with 25 g sample size, and 24 h incubation time, the relative sensitivity of the alternative method was between 97.0 % and 97.6 %, the relative sensitivity between 97.2 % and 97.7 % and the relative specificity between 96.8 % and 97.5 % according to the calculations defined in the EN ISO 16140 standard.

For protocols with 50 to 375 g sample size (8 h or 24 h), the relative sensitivity of the alternative method was 98.4 %, the relative sensitivity 96.7 % and the relative specificity 100.0 % according to the calculations defined in the EN ISO 16140 standard.

As positive samples of the alternative method were real confirmed positive and not false positive as defined in the ISO 16140 norm, the sensitivities were recalculated according to AFNOR rules :

- Protocols with 25 g sample size, and short incubation time (7 h, 8 h or 15 h) : 98.2 % and 98.6 % for the reference method and 95.6 % and 98.6 % for the alternative method,
- Protocols with 25 g sample size, and 24 h incubation time : 97.7 % and 98.2 % for the reference method, and 97.2 % and 97.7 % for the alternative method,
- Protocol with 50 to 375 g sample size (raw beef and raw veal) and 8h to 24 h incubation time :100 % for the reference method, and 96.7 % for the alternative method,

The relative detection level, evaluated by artificial contaminations of five different products, was between 0.2 and 1.6 cells per 25 grams or ml for the VIDAS<sup>®</sup> ECPT method and the reference method.

The inclusivity of the method is good as all the 50 *E.coli* O157 :H7 strains and the 6 *E. coli* O157 (not H7) strains were detected.

Of the 50 non target strains, only the *Salmonella* N group strains tested positive with the VIDAS<sup>®</sup> ECPT test, but they were not characteristic on the selective media.

The interlaboratory study showed comparable values of relative accuracy, specificity and sensitivity for the alternative and the reference methods. For both methods, the results were also comparable to those obtained during the preliminary study.

The variability of the alternative method (accordance, concordance, Odds ratio) was comparable to the variability of the reference method.

Based on the results of this study carried out according the EN ISO 16140 method, the VIDAS<sup>®</sup> UP *E. coli* O157 including H7 method (VIDAS<sup>®</sup> ECPT) **was certified NF validation** (certificate n°BIO 12/25 – 05/09), for the detection of *E. coli* O157 including H7 in human food product and environmental samples, **for a period of 4 years**.

Lille, April 15th 2011

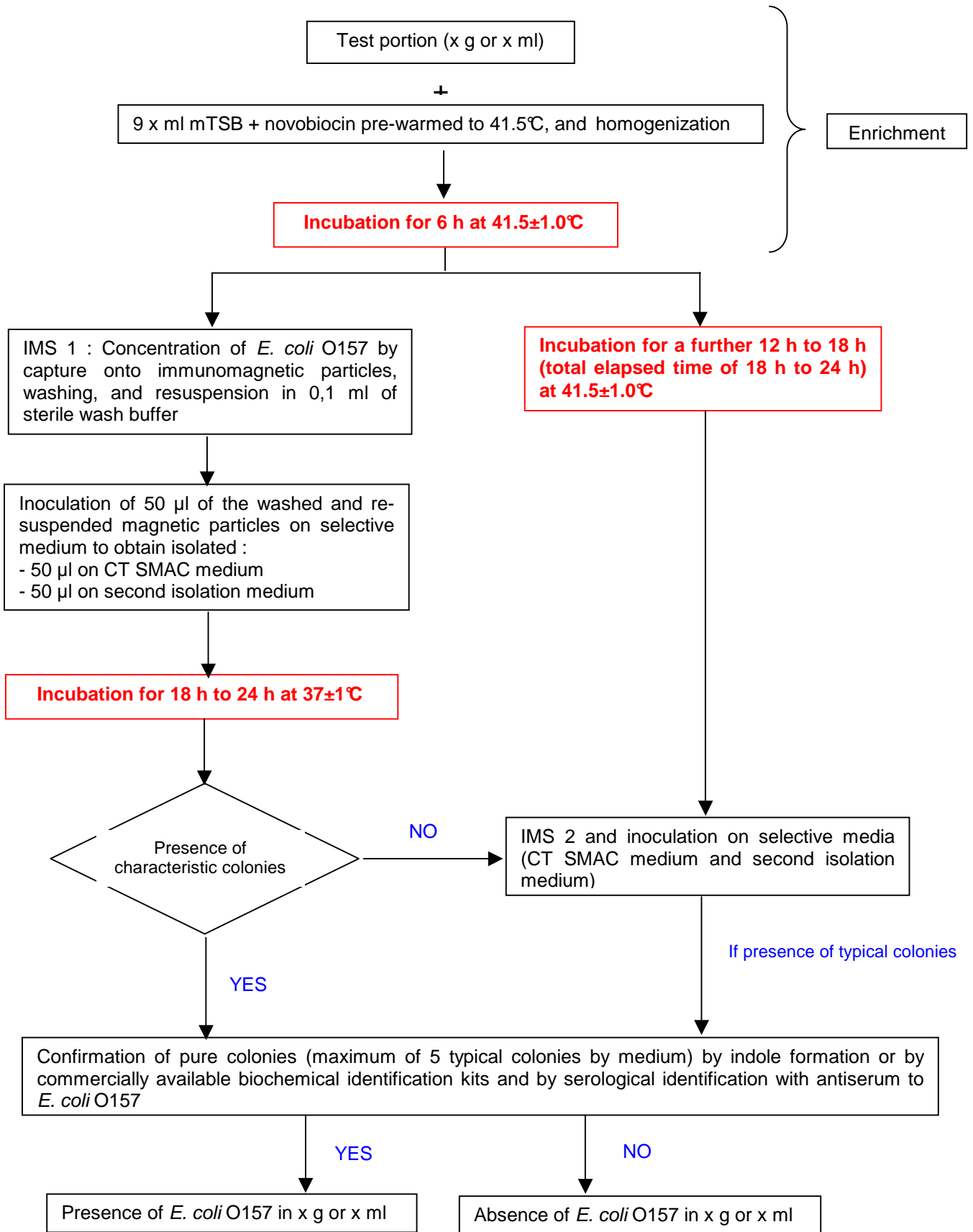
Virginie Ewe  
Technical manager

# APPENDICES

## APPENDIX A

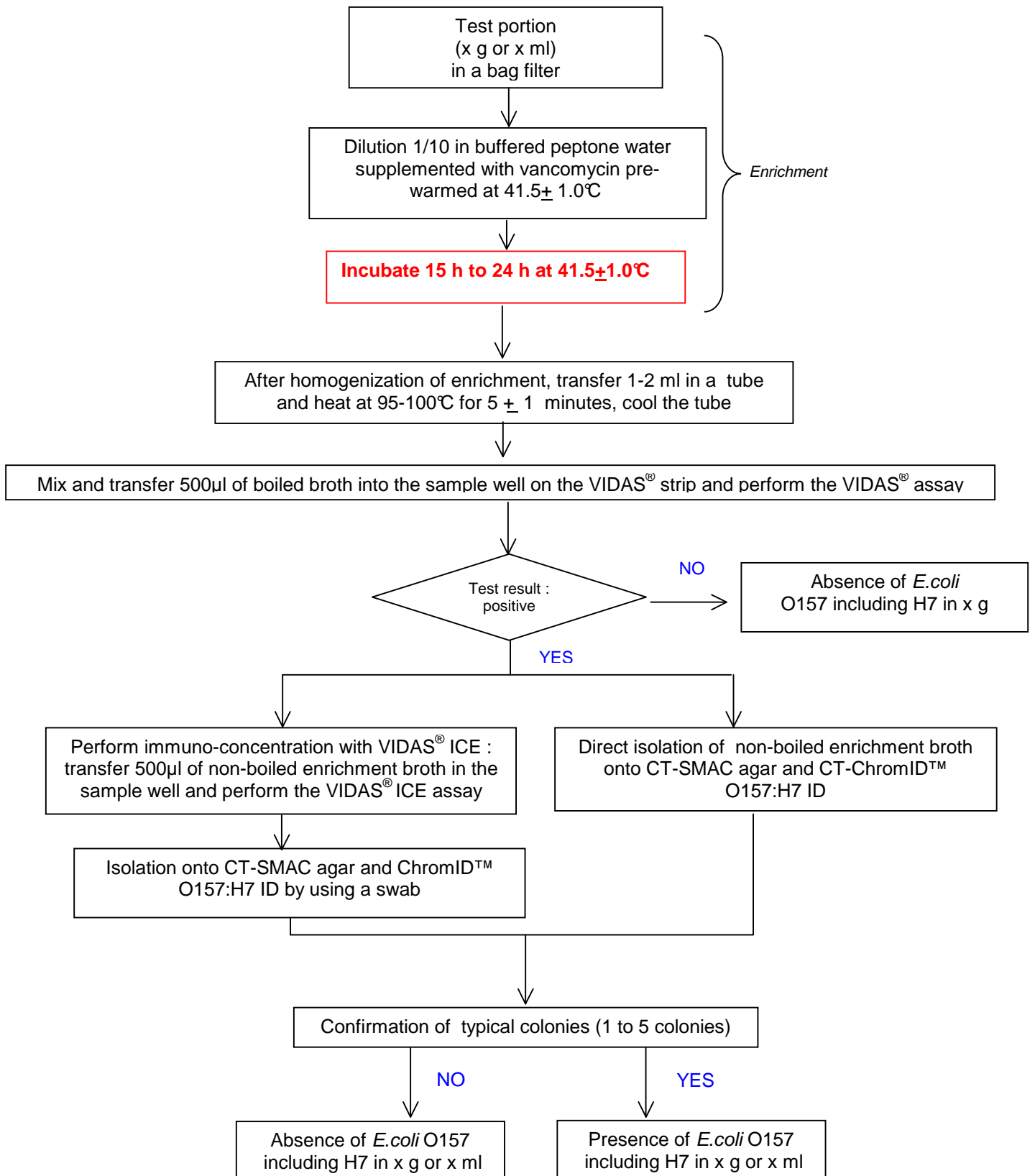
### ANALYTICAL PROTOCOLS

# EN ISO STANDARD 16654: 2001 (#)



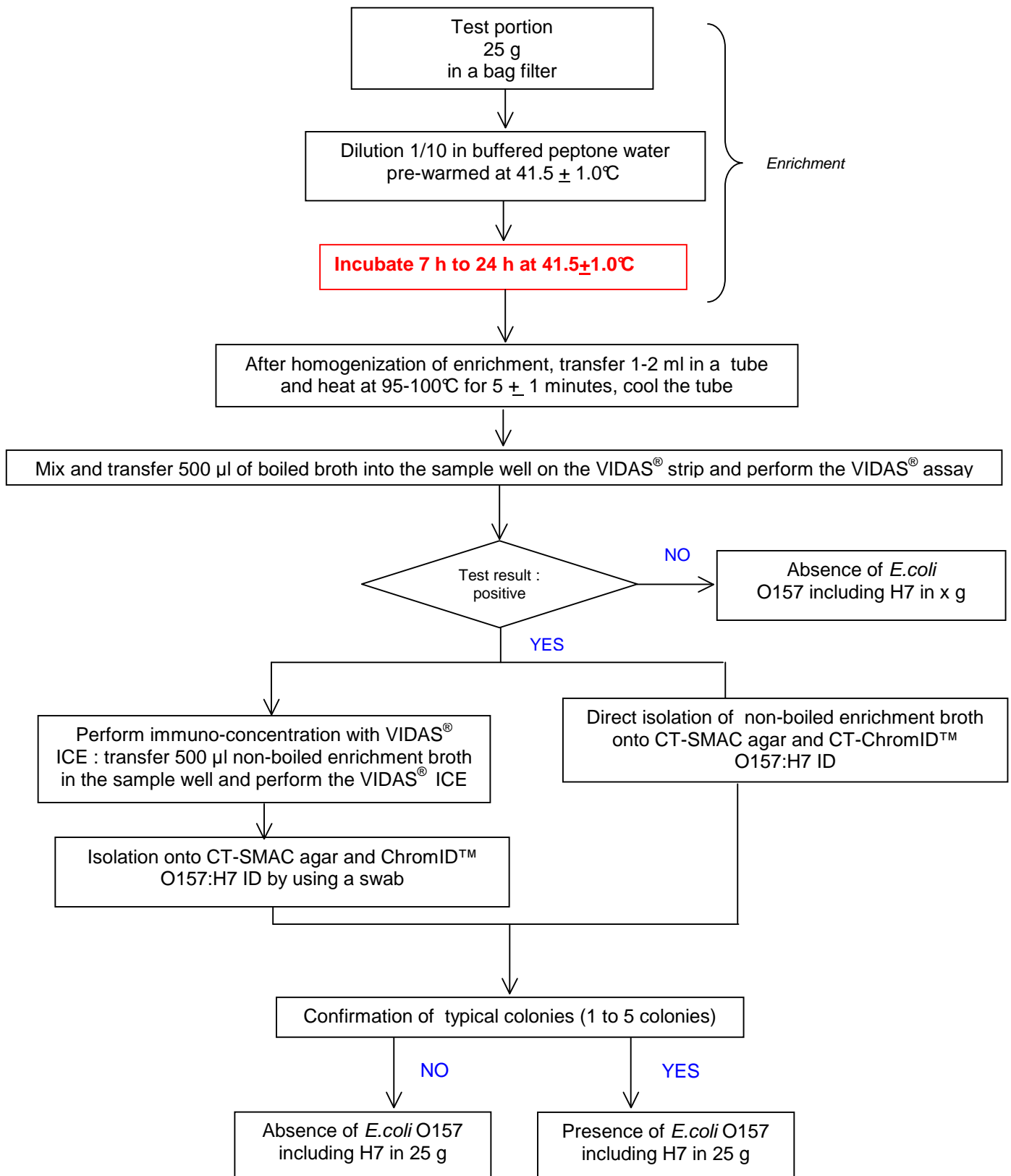
# VIDAS® ECPT ALTERNATIVE METHOD

## Diagram of procedure of General protocol



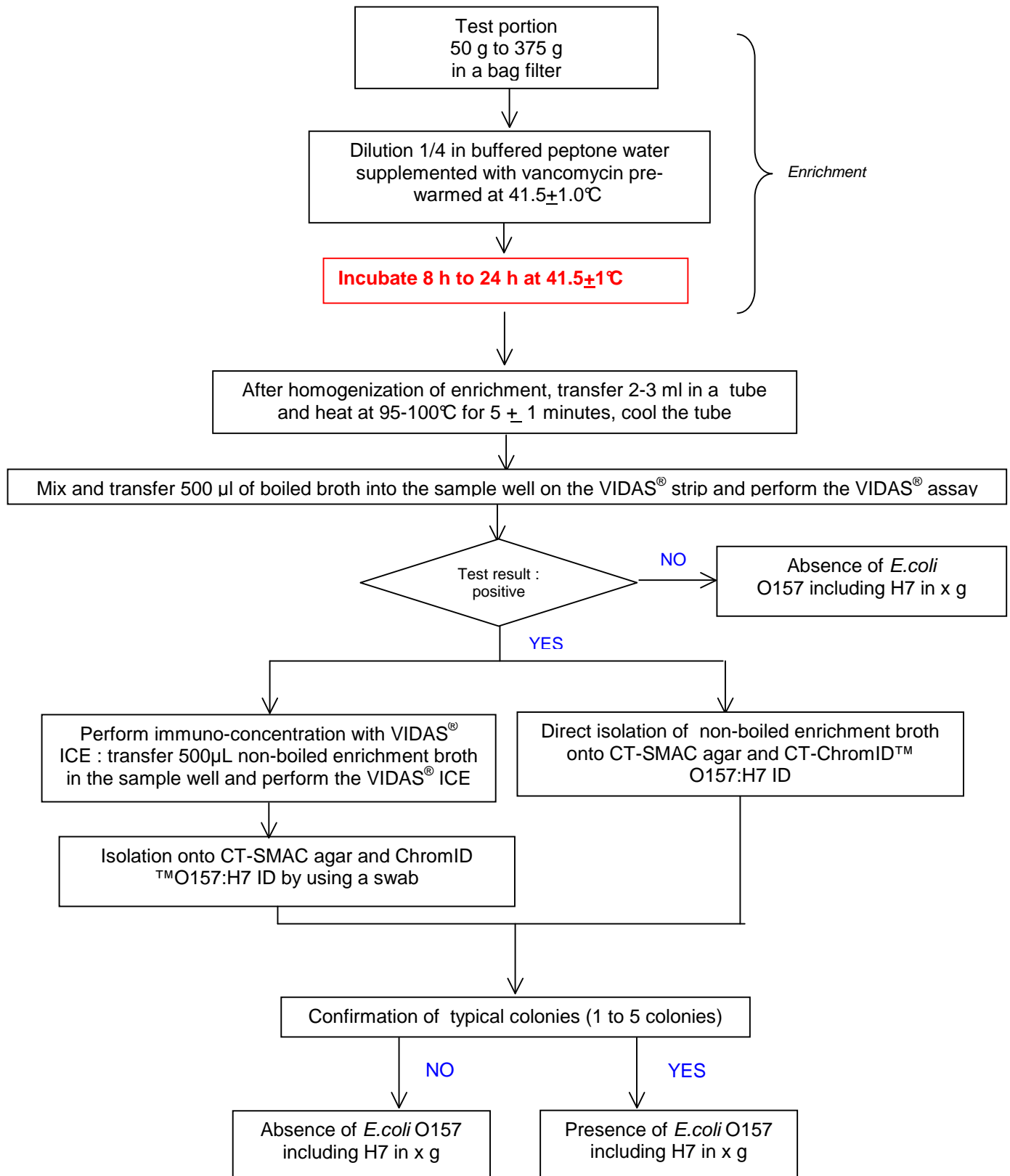
## VIDAS® ECPT ALTERNATIVE METHOD

Diagram of procedure of specific protocol to raw beef and raw veal (25 g)



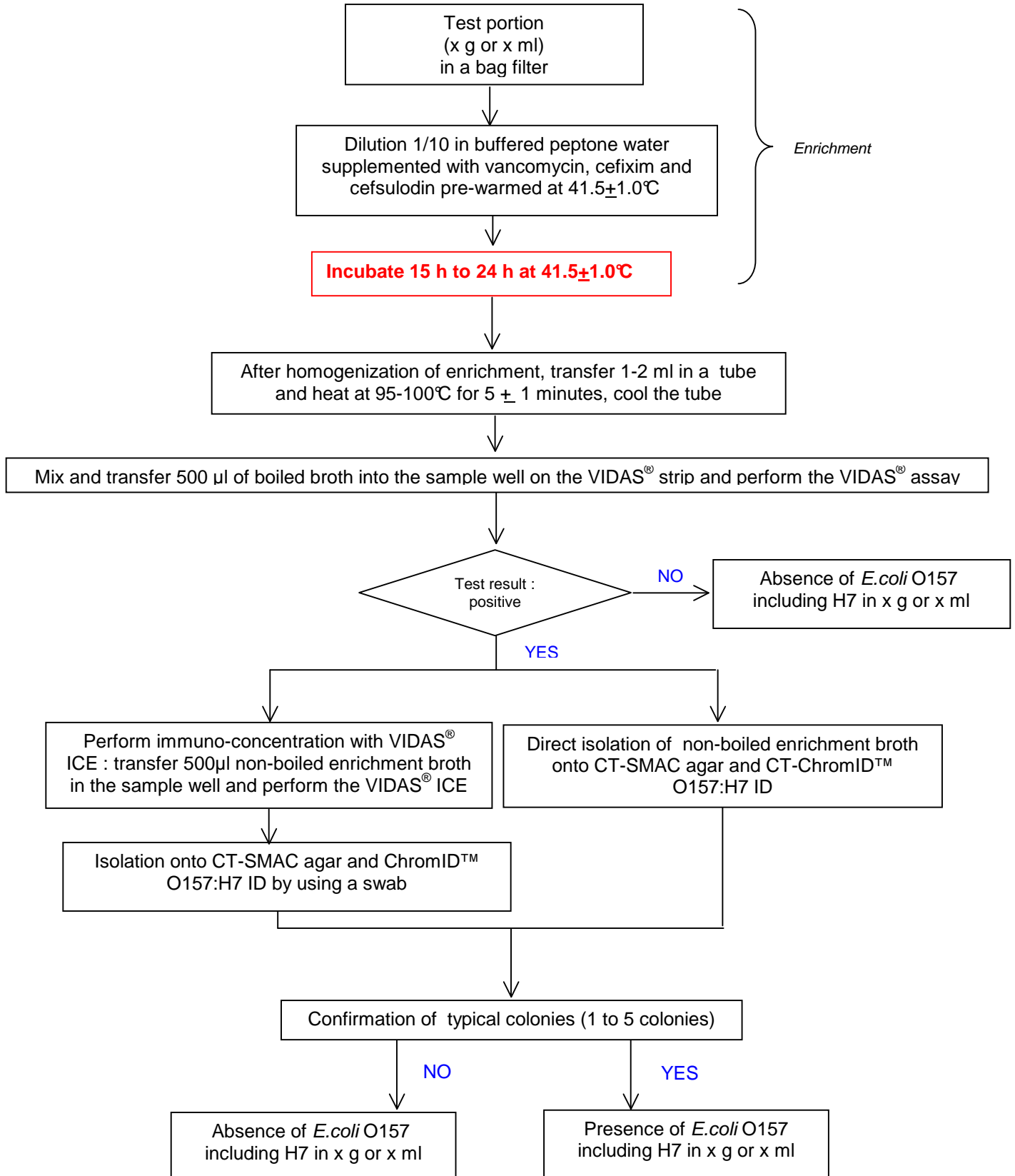
# VIDAS® ECPT ALTERNATIVE METHOD

Diagram of procedure of specific protocol to raw beef and veal meats  
(50 to 375 g)



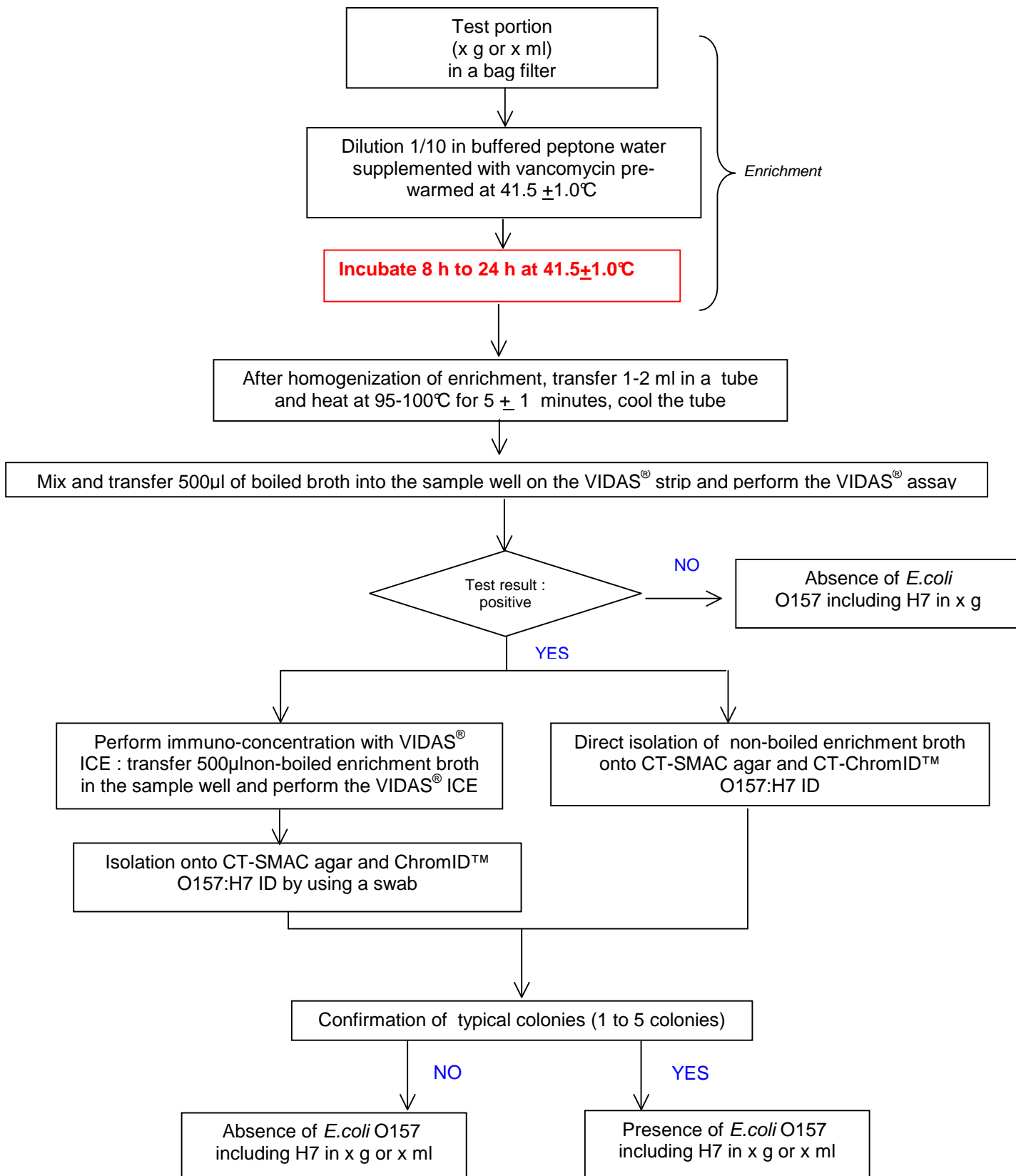
# VIDAS<sup>®</sup> ECPT ALTERNATIVE METHOD

Diagram of procedure of specific protocol to  
raw milk, raw milk cheese and environmental samples



# VIDAS® ECPT ALTERNATIVE METHOD

Diagram of procedure of specific protocol to raw vegetables



## APPENDIX B

RELATIVE ACCURACY, RELATIVE SPECIFICITY,  
RELATIVE SENSITIVITY

-

DETAILED RESULTS TABLES  
FOR EACH SAMPLE CATEGORY

## **Total bacteria growth**

Ø : no growth

L = low

M = medium

H = high

## **Distribution of flora**

A = pure culture of suspicious colonies

B = mix with a majority of suspicious colonies

C = mix with a minority of suspicious colonies

D = mix with rare suspicious colonies

E = absence of suspicious colonies

*Ec* : *Escherichia coli*

*En* : *Enterobacter*

\* : confirmed colonies with purification step

*CA* : *Artificial contamination*

## **Categories of samples**

RDP : Raw dairy products

RV : Raw vegetables

ENV : Environmental samples

M : Meat products other than raw beef meats and raw calf meats

Other products : O : Other - M : Meat products

Code	Sample	CA	EN ISO 16654 standard (#)						Identification	Result	VIDAS ECPT alternative method after 6h at 41,5°C											Final result	Comparison
			Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C					Test after heating Water bath			Test after heating Heat and GO			Direct plating		Plating ICE				
			CT-Smac	ChromAgar	ChromID	CT-Smac	ChromAgar	ChromID			RFV	VT	Test result	RFV	VT	Test result	CT-Smac	CT-ChromID	CT-Smac	ChromID	Identification		
B1	Ground beef	Yes	Ø	-LE	-LE	-LE	-ME	-ME	/	-	2361	0.53	+	2342	0.53	+	+LB	+LB	+LA(2)	-LE	E.coli O157:H7	+	PS
B2	Ground beef	Yes	+LA	+MC	+MC	/	/	/	E.coli O157:H7	+	3468	0.78	+	3462	0.75	+	+LB	+LB	+LA	+LB	E.coli O157:H7	+	=
B3	Ground beef	Yes	+MA	+MB	+MB	/	/	/	E.coli O157:H7	+	3496	0.79	+	3495	0.79	+	+LB	+LB	+LA(1)	-LE(3)	E.coli O157:H7	+	=
B4	Ground beef	Yes	+LA	+MC	+MC	/	/	/	E.coli O157:H7	+	290	0.06	+	152	0.03	-	-LE	-LE	Ø	Ø	/	-	FN
B5	Ground beef	Yes	Ø	-LE	-LE	-LE	-ME	-ME	/	-	-4	0.00	-	-4	0.00	-	-LE	-LE	Ø	-2LE	/	-	=
B6	Ground beef	Yes	Ø	-LE	-LE	-LE	-ME	-ME	/	-	-4	0.00	-	-2	0.00	-	-LE	-LE	Ø	Ø	/	-	=
B7	Ground beef	Yes	Ø	-LE	-LE	-LE	-LE	-LE	/	-	-4	0.00	-	-2	0.00	-	-LE	-LE	Ø	Ø	/	-	=
B8	Ground beef	Yes	Ø	LE (5 Ec)	LE (4 Ec)	-LE	-LE	-LE	/	-	-3	0.00	-	-3	0.00	-	-LE	-LE	Ø	Ø	/	-	=
B9	Ground beef	No	Ø	-LE	-LE	-LE	-ME	-ME	/	-	-4	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
B10	Ground beef	No	Ø	Ø	Ø	-LE	-ME	-ME	/	-	-4	0.00	-	-3	0.00	-	/	/	/	/	/	-	=
C1	Ground beef	Yes	+LA	+MB	+MB	/	/	/	E.coli O157:H7	+	413	0.09	+	744	0.16	+	+LA	+MB	+LA(1)	-LE	E.coli O157:H7	+	=
C3	Ground beef	Yes	+LA	+LB	+LB	/	/	/	E.coli O157:H7	+	598	0.13	+	651	0.14	+	+LB	+MB	Ø	+LC	E.coli O157:H7	+	=
C4	Ground beef	Yes	+LA	+LB	+LB	/	/	/	E.coli O157:H7	+	1339	0.30	+	1958	0.44	+	+LB	+MC	+LA(1)	+LB	E.coli O157:H7	+	=
C5	Ground beef	Yes	+LA	+MB	+MB	/	/	/	E.coli O157:H7	+	262	0.05	+	285	0.06	+	+LB	+LB	Ø	+LB	E.coli O157:H7	+	=
C8	Ground beef	Yes	+LA	+LB	+LB	/	/	/	E.coli O157:H7	+	937	0.21	+	972	0.22	+	+LA	+MC	+LA	+LB	E.coli O157:H7	+	=
C9	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	-	-5	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
C10	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	-	-4	0.00	-	-3	0.00	-	/	/	/	/	/	-	=
C11	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	-	-3	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
C12	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	-	-4	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
D1	Flank	Yes	+LA	+MB	+MB	/	/	/	E.coli O157:H7	+	4040	0.91	+	4408	0.99	+	+MB	-LE	+LA(2)	Ø	E.coli O157:H7	+	=
D2	Chuck	Yes	+LA	+LB	+LB	/	/	/	E.coli O157:H7	+	6804	1.54	+	7411	1.67	+	+LA	+LB	+MB	+MB	E.coli O157:H7	+	=
D3	Flank	Yes	+MA	+MB	+MB	/	/	/	E.coli O157:H7	+	6879	1.55	+	6909	1.56	+	+LB	+LB	+LA(1)	+LA	E.coli O157:H7	+	=
D4	Chuck	Yes	+MA	+MA	+MA	/	/	/	E.coli O157:H7	+	8330	1.88	+	8289	1.87	+	+MB	+LB	+LA(4)	+LA	E.coli O157:H7	+	=
D5	Flank	Yes	+LA	+LA	+LA	/	/	/	E.coli O157:H7	+	3436	0.77	+	3856	0.87	+	+LB	+LB	Ø	+LA(1)	E.coli O157:H7	+	=
D6	Halal ground beef	Yes	+LA	+MB	+MB	/	/	/	E.coli O157:H7	+	4522	1.02	+	3100	0.70	+	+MB	+MC	+LA(4)	+LA(3)	E.coli O157:H7	+	=
D7	Rump steak	Yes	+LA	+LB	+LB	/	/	/	E.coli O157:H7	+	5055	1.14	+	5890	1.33	+	+MB	+LB	+LA	+LA	E.coli O157:H7	+	=
D8	Beef slab of steak	Yes	+LA	+MB	+MB	/	/	/	E.coli O157:H7	+	5258	1.19	+	5828	1.32	+	+MA	+MB	+LA	+LA	E.coli O157:H7	+	=
D9	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	-	-3	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
D10	Ground beef	No	Ø	Ø	Ø	LE (2 Ec)	LE (1 Ec)	-ME	-ME	/	-	-4	0.00	-	-3	0.00	-	/	/	/	/	-	=
D11	Meat for sauté of veal	No	Ø	Ø	Ø	LE (5 Ec)	-ME	-ME	/	-	-4	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
D12	Minced veal meat	No	Ø	LE (1 Ec)	LE (1 Ec)	-LE	-ME	-ME	/	-	-4	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
F1	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	E.coli O157:H7	+	2517	0.49	+	3069	0.60	+	+MA	+LB	+LA	+LA	E.coli O157:H7	+	=
F2	Ground beef (surg. <15%MG)	Yes	+MA	+MB	+MB	/	/	/	E.coli O157:H7	+	2248	0.43	+	1993	0.38	+	+MA	+LB	Ø	+LB(2)	E.coli O157:H7	+	=
F3	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	E.coli O157:H7	+	1832	0.35	+	1571	0.30	+	+LA	+LB	+LA	+LA	E.coli O157:H7	+	=
F4	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	E.coli O157:H7	+	4342	0.84	+	3921	0.76	+	+LB	+LB	+LA(4)	+LA(4)	E.coli O157:H7	+	=
F5	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	E.coli O157:H7	+	2586	0.50	+	2327	0.45	+	+LB	+LB	Ø	+LA(2)	E.coli O157:H7	+	=
F6	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	E.coli O157:H7	+	3475	0.67	+	4024	0.78	+	+LA	+LB	Ø	Ø	E.coli O157:H7	+	=
F7	Ground beef (surg. 20%MG)	Yes	+MA	+MA	+MA	/	/	/	E.coli O157:H7	+	2809	0.54	+	2624	0.51	+	+LA	+LB	Ø	+LA(2)	E.coli O157:H7	+	=
F8	Ground beef (surg. 20%MG)	Yes	+MA	+MA	+MA	/	/	/	E.coli O157:H7	+	3231	0.63	+	3179	0.62	+	+MB	+MB	Ø	+LA	E.coli O157:H7	+	=
F9	Ground beef (surg. 20%MG)	No	Ø	Ø	Ø	LE (1 Ec)	-LE	-LE	/	-	-5	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
F10	Ground beef (surg. steak)	No	Ø	Ø	Ø	-LE	-LE	-LE	/	-	-5	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
F11	Ground beef (surg. steak)	No	Ø	Ø	Ø	-LE	-LE	-LE	/	-	-6	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
F12	Ground beef (surg. steak)	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-	-5	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
I1	Minced veal meat (surg. 10%MG)	Yes	+MA	+MB	+MB	/	/	/	E.coli O157:H7	+	1687	0.32	+	1301	0.25	+	+LB	+LB	+MB	+MC	E.coli O157:H7	+	=
I2	Minced veal meat (surg. 10%MG)	Yes	+MA	+MA	+MA	/	/	/	E.coli O157:H7	+	1076	0.21	+	579	0.11	+	+LB	+LB	+LA(1)	Ø	E.coli O157:H7	+	=
I3	Minced veal meat (surg. 10%MG)	Yes	+MA	+MB	+MB	/	/	/	E.coli O157:H7	+	3748	0.73	+	3097	0.60	+	+MA	+MB	+LA	+LA	E.coli O157:H7	+	=
I4	Minced veal meat (surg. 10%MG)	Yes	+MA	+MA	+MA	/	/	/	E.coli O157:H7	+	1532	0.29	+	1646	0.32	+	+LB	+LB	+LA(5)	+LA(5)	E.coli O157:H7	+	=
I5	Minced veal meat (surg. 10%MG)	No	Ø	-LE	-LE	Ø	-ME	-ME	/	-	-4	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
I6	Minced veal meat (surg. 10%MG)	No	Ø	-LE	-LE	Ø	-ME	-ME	/	-	-4	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
I7	Minced veal meat (surg. 10%MG)	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-4	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
I8	Minced veal meat (surg. 10%MG)	No	Ø	LE (6 Ec)	LE (1 Ec)	Ø	-ME	-ME	/	-	-4	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
I9	Minced veal meat	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-4	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
I10	Minced veal meat	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-4	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
I11	Minced veal meat	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-5	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
I12	Minced veal meat	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-4	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
K6	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	6	0.00	-	/	/	/	/	/	-	=
K7	Ground beef (surg. <15%MG)	No	Ø	-LE	-LE	-LE	-ME	-ME	/	-	-5	0.00	-	5	0.00	-	/	/	/	/	/	-	=
K8	Ground beef (surg. <15%MG)	No	-LE	-LE	-LE	-LE	-ME	-ME	/	-	-4	0.00	-	10	0.00	-	/	/	/	/	/	-	=
K9	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-LE	-LE	-LE	/	-	-5	0.00	-	3	0.00	-	/	/	/	/	/	-	=
O1	Rump steak	Yes	+MA	+MB	+MB	/	/	/	E.coli O157:H7	+	1687	0.32	+	1301	0.25	+	+LB	+LB	+MB	+MC	E.coli O157:H7	+	=
O2	Beef slab of steak	Yes	+MA	+MA	+MA	/	/	/	E.coli O157:H7	+	1076	0.21	+	579	0.11	+	+LB	+LB	+LA(1)	Ø	E.coli O157:H7	+	=
O3	Sauté of veal	Yes	+MA	+MB	+MB	/	/	/	E.coli O157:H7	+	3748	0.73	+	3097	0.60	+	+MA	+MB	+LA	+LA	E.coli O157:H7	+	=
O4	Veal outlet	Yes	+MA	+MA	+MA	/	/	/	E.coli O157:H7	+	1532	0.29	+	1646	0.32	+	+LB	+LB	+LA(5)	+LA(5)	E.coli O157:H7	+	=
K6	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	6	0.00	-	/	/	/	/	/	-	=
<b>Complementary Results</b>																							
Y1	Balls in the oriental	Yes	+LA(3)	+MA	/	/	/	/	E.coli O157	+	8006	2.05	+	7962	2.04	+	+LA	+MB	Ø	+LA	E.coli O157	+	=
Y2	Balls minced meat prepared	Yes	+MB	+MB	/	/	/	/	E.coli O157	+	6854	1.76	+	8016	2.06	+	+MB	+MB	+LA	+LB	E.coli O157	+	=
Y3	Balls ox paprika	Yes	+LA	+MB	/	/	/	/	E.coli O157	+	164	0.04	+	3277	0.84	+	+MA	+MB	Ø	+LA	E.coli O157	+	=
Y4	Minced meat culinary preparation	Yes	+MA	+MB	/	/	/	/	E.coli O157	+	5917	1.52	+	7702	1.97	+	+MA	+MA	Ø	-LE	E.coli O157	+	=
Y5	Provençal balls	Yes	+LA	+LA(3)	/	/	/	/	E.coli O157	+	1628	0.41	+	8721	2.24	+	+MA	+MA	Ø	Ø	E.coli O157	+	=
Y6	Greedy balls	Yes	+MA	+MA	/	/	/	/	E.coli O157	+	4675	1.20	+	8675	2.22	+	+MA	+MA	Ø	+2LA	E.coli O157	+	=
Y7	Loan to be cooked bolognese	Yes	Ø	+MA	/	/	/	/	E.coli O157	+	8226	2.11	+	8658	2.22	+	Ø	+MB	Ø	Ø	E.coli O157	+	=

Code	Sample	CA	EN ISO 16654 standard (#)									VIDAS ECPT alternative method after 24h at 41,5°C													
			Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C			Identification	Result	Test after heating Water bath			Test after heating Heat and GO			Direct plating		Plating ICE		Identification	Final result	Comparison		
			CT-Smac	ChromAgar	ChromID	CT-Smac	ChromAgar	ChromID			RFV	VT	Test result	RFV	VT	Test result	CT-Smac	CT-ChromID	CT-Smac	ChromID					
B1	Ground beef	Yes	Ø	-LE	-LE	-LE	-ME	-ME	/	/	E.coli O157:H7	-	10064	2.27	+	9837	2.22	+	+MB	+MB	+MA	+MB	E.coli O157:H7	+	=
B2	Ground beef	Yes	+LA	+MC	+MC	/	/	/	/	E.coli O157:H7	+	10109	2.28	+	10184	2.30	+	+MB	+MB	+MA	+MB	E.coli O157:H7	+	=	
B3	Ground beef	Yes	+MA	+MB	+MB	/	/	/	/	E.coli O157:H7	+	10216	2.31	+	10071	2.28	+	+MB	+MB	+MA	+MB	E.coli O157:H7	+	=	
B4	Ground beef	Yes	+LA	+MC	+MC	/	/	/	/	E.coli O157:H7	+	796	0.17	+	763	0.17	+	-ME	-ME	Ø	-ME	/	-	FN	
B5	Ground beef	Yes	Ø	-LE	-LE	-LE	-ME	-ME	/	/	/	-	-4	0.00	-	-4	0.00	-	-LE	-LE	Ø	-ME	/	-	=
B6	Ground beef	Yes	Ø	-LE	-LE	-LE	-ME	-ME	/	/	/	-	-4	0.00	-	-4	0.00	-	-ME	-ME	Ø	-LE	/	-	=
B7	Ground beef	Yes	Ø	-LE	-LE	-LE	-LE	-LE	/	/	/	-	-4	0.00	-	-4	0.00	-	-ME	-ME	Ø	-ME	/	-	=
B8	Ground beef	Yes	Ø	LE (5 Ec)	LE (4 Ec)	-LE	-LE	-LE	/	/	/	-	-4	0.00	-	-4	0.00	-	-ME	-ME	Ø	-ME	/	-	=
B9	Ground beef	No	Ø	-LE	-LE	-LE	-ME	-ME	/	/	/	-	-4	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
B10	Ground beef	No	Ø	Ø	Ø	-LE	-ME	-ME	/	/	/	-	-6	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
C1	Ground beef	Yes	+LA	+MB	+MB	/	/	/	/	E.coli O157:H7	+	9565	2.09	+	9711	2.19	+	+HB*	+HB	+MA	+MB	E.coli O157:H7	+	=	
C3	Ground beef	Yes	+LA	+LB	+LB	/	/	/	/	E.coli O157:H7	+	9173	2.07	+	9319	2.11	+	+HB	+MB	+MA	+MB	E.coli O157:H7	+	=	
C4	Ground beef	Yes	+LA	+LB	+LB	/	/	/	/	E.coli O157:H7	+	9873	2.23	+	10884	2.46	+	+HB*	+MB	+LA	+MB	E.coli O157:H7	+	=	
C5	Ground beef	Yes	+LA	+MB	+MB	/	/	/	/	E.coli O157:H7	+	5248	1.18	+	4937	1.11	+	+MB	+HC*	+LA	+LB	E.coli O157:H7	+	=	
C8	Ground beef	Yes	+LA	+LB	+LB	/	/	/	/	E.coli O157:H7	+	8278	1.87	+	7904	1.79	+	+HB*	+HB	+LA	+MB	E.coli O157:H7	+	=	
C9	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	/	-	-4	0.00	-	-3	0.00	-	/	/	/	/	/	-	=
C10	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	/	-	-4	0.00	-	-2	0.00	-	/	/	/	/	/	-	=
C11	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	/	-	-4	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
C12	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	/	-	-5	0.00	-	-2	0.00	-	/	/	/	/	/	-	=
D1	Flank	Yes	+LA	+MB	+MB	/	/	/	/	E.coli O157:H7	+	9413	2.13	+	9242	2.09	+	+MB	+MB	+MB	+MB	E.coli O157:H7	+	=	
D2	Chuck	Yes	+LA	+LB	+LB	/	/	/	/	E.coli O157:H7	+	9626	2.18	+	9175	2.07	+	+HA	+HB*	+MB	+MB	E.coli O157:H7	+	=	
D3	Flank	Yes	+MA	+MB	+MB	/	/	/	/	E.coli O157:H7	+	9536	2.15	+	9151	2.07	+	+HB*	+MB	+MA	+MB	E.coli O157:H7	+	=	
D4	Chuck	Yes	+MA	+MA	+MA	/	/	/	/	E.coli O157:H7	+	9655	2.18	+	9441	2.13	+	+HB*	+MB	+MA	+MB	E.coli O157:H7	+	=	
D5	Flank	Yes	+LA	+LA	+LA	/	/	/	/	E.coli O157:H7	+	9649	2.18	+	9573	2.16	+	+HB	+MB	+MA	+MB	E.coli O157:H7	+	=	
D6	Halal ground beef	Yes	+LA	+MB	+MB	/	/	/	/	E.coli O157:H7	+	9425	2.13	+	9442	2.13	+	+HB	+MC	+MB	+MB	E.coli O157:H7	+	=	
D7	Rump steak	Yes	+LA	+LB	+LB	/	/	/	/	E.coli O157:H7	+	9229	2.09	+	9664	2.18	+	+MB	+MB	+LA	+MB	E.coli O157:H7	+	=	
D8	Beef slab of steak	Yes	+LA	+MB	+MB	/	/	/	/	E.coli O157:H7	+	9542	2.16	+	9766	2.21	+	+HA	+MB	+MA	+MB	E.coli O157:H7	+	=	
D9	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	/	-	-5	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
D10	Ground beef	No	Ø	Ø	Ø	LE (2 Ec)	LE (1 Ec)	-ME	-ME	/	/	-	-4	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
D11	Meat for sauté of veal	No	Ø	Ø	Ø	LE (5 Ec)	-ME	-ME	/	/	/	-	-6	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
D12	Minced veal meat	No	Ø	LE (1 Ec)	LE (1 Ec)	-LE	-ME	-ME	/	/	/	-	-4	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
F1	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	/	E.coli O157:H7	+	8490	1.66	+	8521	1.66	+	+MB	+MB	+MA	+MB	E.coli O157:H7	+	=	
F2	Ground beef (surg. <15%MG)	Yes	+MA	+MB	+MB	/	/	/	/	E.coli O157:H7	+	9204	1.80	+	9002	1.76	+	+HB	+MB	+MA	+MB	E.coli O157:H7	+	=	
F3	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	/	E.coli O157:H7	+	8432	1.64	+	8585	1.67	+	+HB*	+MB	+LA	+MB	E.coli O157:H7	+	=	
F4	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	/	E.coli O157:H7	+	9292	1.81	+	9240	1.80	+	+HB	+MB	+MA	+MB	E.coli O157:H7	+	=	
F5	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	/	E.coli O157:H7	+	8412	1.64	+	8990	1.75	+	+HB*	+MB	+MA	+MB	E.coli O157:H7	+	=	
F6	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	/	E.coli O157:H7	+	8828	1.72	+	8795	1.72	+	+HB*	+HB*	+MA	+MB	E.coli O157:H7	+	=	
F7	Ground beef(surg. 20%MG)	Yes	+MA	+MA	+MA	/	/	/	/	E.coli O157:H7	+	8355	1.63	+	8838	1.72	+	+HA	+MB	+MA	+MB	E.coli O157:H7	+	=	
F8	Ground beef (surg. 20%MG)	Yes	+MA	+MA	+MA	/	/	/	/	E.coli O157:H7	+	8132	1.59	+	8719	1.70	+	+HB	+HB*	+MA	+MB	E.coli O157:H7	+	=	
F9	Ground beef (surg. 20%MG)	No	Ø	Ø	Ø	LE (1 Ec)	-LE	-LE	/	/	/	-	-4	0.00	-	-6	0.00	-	/	/	/	/	/	-	=
F10	Ground beef (surg. steak)	No	Ø	Ø	Ø	Ø	-LE	-LE	/	/	/	-	-4	0.00	-	-6	0.00	-	/	/	/	/	/	-	=
F11	Ground beef (surg. steak)	No	Ø	Ø	Ø	-LE	-LE	-LE	/	/	/	-	-5	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
F12	Ground beef (surg. steak)	No	Ø	Ø	Ø	-ME	-ME	-ME	/	/	/	-	-3	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
I1	Minced veal meat (surg. 10%MG)	Yes	+MA	+MB	+MB	/	/	/	/	E.coli O157:H7	+	8260	1.61	+	8165	1.59	+	+MB	+MB	+MA	+MB	E.coli O157:H7	+	=	
I2	Minced veal meat (surg. 10%MG)	Yes	+MA	+MA	+MA	/	/	/	/	E.coli O157:H7	+	8610	1.68	+	8701	1.70	+	+HB*	+MB	+MB	+HB	E.coli O157:H7	+	=	
I3	Minced veal meat (surg. 10%MG)	Yes	+MA	+MB	+MB	/	/	/	/	E.coli O157:H7	+	8725	1.70	+	8745	1.71	+	+HB	+MB	+MA	+HB	E.coli O157:H7	+	=	
I4	Minced veal meat (surg. 10%MG)	Yes	+MA	+MA	+MA	/	/	/	/	E.coli O157:H7	+	7155	1.39	+	8814	1.72	+	+HB	+MB	+MB	+MB	E.coli O157:H7	+	=	
I5	Minced veal meat (surg. 10%MG)	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	/	-	-5	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
I6	Minced veal meat (surg. 10%MG)	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	/	-	-5	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
I7	Minced veal meat (surg. 10%MG)	No	Ø	Ø	Ø	Ø	-ME	-ME	/	/	/	-	-5	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
I8	Minced veal meat (surg. 10%MG)	No	Ø	LE (6 Ec)	LE (1 Ec)	Ø	-ME	-ME	/	/	/	-	-5	0.00	-	-6	0.00	-	/	/	/	/	/	-	=
I9	Minced veal meat	No	Ø	Ø	Ø	Ø	-LE	-LE	/	/	/	-	-4	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
I10	Minced veal meat	No	Ø	Ø	Ø	Ø	-LE	-LE	/	/	/	-	-6	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
I11	Minced veal meat	No	Ø	Ø	Ø	Ø	-ME	-ME	/	/	/	-	-5	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
I12	Minced veal meat	No	Ø	Ø	Ø	Ø	-LE	-LE	/	/	/	-	-5	0.00	-	-5	0.00	-	/	/	/	/	/	-	=
K6	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	/	/	-	-4	0.00	-	15	0.00	-	/	/	/	/	/	-	=
K7	Ground beef (surg. <15%MG)	No	Ø	-LE	-LE	-LE	-ME	-ME	/	/	/	-	-5	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
K8	Ground beef (surg. <15%MG)	No	-LE	-LE	-LE	-LE	-ME	-ME	/	/	/	-	-5	0.00	-	1	0.00	-	/	/	/	/	/	-	=
K9	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-LE	-LE	-LE	/	/	/	-	-5	0.00	-	-4	0.00	-	/	/	/	/	/	-	=
O1	Rump steak	Yes	+MA	+MB	+MB	/	/	/	/	E.coli O157:H7	+	8260	1.61	+	8165	1.59	+	+MB	+MB	+MA	+MB	E.coli O157:H7	+	=	
O2	Beef slab of steak	Yes	+MA	+MA	+MA	/	/	/	/	E.coli O157:H7	+	8610	1.68	+	8701	1.70	+	+HB*	+MB	+MB	+HB	E.coli O157:H7	+	=	
O3	Sauté of veal	Yes	+MA	+MB	+MB	/	/	/	/	E.coli O157:H7	+	8725	1.70	+	8745	1.71	+	+HB	+MB	+MA	+HB	E.coli O157:H7	+	=	
O4	Veal cutlet	Yes	+MA	+MA	+MA	/	/	/	/	E.coli O157:H7	+	7155	1.39	+	8814	1.72	+	+HB*	+MB	+MA	+MB	E.coli O157:H7	+	=	
K6	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	/	/	-	-4	0.00	-	15	0.00	-	/	/	/	/	/	-	=
<b>Complementary Results</b>																									
Y1	Balls in the oriental	Yes	+LA(3)	+MA	/	/	/	/	/	E.coli O157	+	8285	2.12	+	8367	2.15	+	+LB	+MB	Ø	+MA	E.coli O157	+	=	
Y2	Balls minced meat prepared	Yes	+MB	+MB	/	/	/	/	/	E.coli O157	+	9131	2.34	+	8550	2.19	+	+MB	+MB	+MA	+MB	E.coli O157	+	=	
Y3	Balls ox paprika	Yes	+LA	+MB	/	/	/	/	/	E.coli O157	+	40	0.01	-	255	0.06	+	+MB	+MB	+LA (2)	+LB	E.coli O157	+	=	
Y4	Minced meat culinary preparation	Yes	+MA	+MB	/	/	/	/	/	E.coli O157	+	6552	1.68	+	6496	1.66	+	+HA*	+HA*	+LA	+LA	E.coli O157	+	=	
Y5	Provençal balls	Yes	+LA	+LA(3)	/	/	/	/	/	E.coli O157	+	6020	1.54	+	7090	1.82	+	+HA	+HB	+MA	+MB	E.coli O157	+	=	
Y6	Greedy balls	Yes	+MA	+MA	/	/	/	/	/	E.coli O157	+	7430	1.90	+	7360	1.89	+	+HA	+MB	+LA	+MB	E.coli O157</			

Code	Sample	CA	EN ISO 16654 standard (#)									VIDAS ECPT alternative method 48h at 4°C											
			Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C			Identification	Result	Test after heating Water bath			Test after heating Heat and GO			Direct plating		Identification	Final result	Comparison		
			CT-Smac	ChromAgar	ChromID	CT-Smac	ChromAgar	ChromID			RFV	VT	Test result	RFV	VT	Test result	CT-Smac	CT-ChromID					
B1	Ground beef	Yes	Ø	-LE	-LE	-LE	-ME	-ME	/	/	/	-	9274	2.10	+	8955	2.02	+	+HB	+MB	<i>E.coli</i> O157:H7	+	PS
B2	Ground beef	Yes	+LA	+MC	+MC	/	/	/	<i>E.coli</i> O157:H7	/	/	+	9435	2.13	+	9327	2.11	+	+HB	+MB	<i>E.coli</i> O157:H7	+	=
B3	Ground beef	Yes	+MA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	/	/	+	9481	1.14	+	8868	2.00	+	+MB	+MB	<i>E.coli</i> O157:H7	+	=
B4	Ground beef	Yes	+LA	+MC	+MC	/	/	/	<i>E.coli</i> O157:H7	/	/	+	656	0.14	+	687	0.15	+	+MC	+MC	<i>E.coli</i> O157:H7	+	=
B5	Ground beef	Yes	Ø	-LE	-LE	-LE	-ME	-ME	/	/	-												
B6	Ground beef	Yes	Ø	-LE	-LE	-LE	-ME	-ME	/	/	-												
B7	Ground beef	Yes	Ø	-LE	-LE	-LE	-LE	-LE	/	/	-												
B8	Ground beef	Yes	Ø	LE (5 Ec)	LE (4 Ec)	-LE	-LE	-LE	/	/	-												
B9	Ground beef	No	Ø	-LE	-LE	-LE	-ME	-ME	/	/	-												
B10	Ground beef	No	Ø	Ø	Ø	-LE	-ME	-ME	/	/	-												
C1	Ground beef	Yes	+LA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				9040	2.61	+	+HB	+MB	<i>E.coli</i> O157:H7	+	=
C3	Ground beef	Yes	+LA	+LB	+LB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8595	2.48	+	+MA	+MB	<i>E.coli</i> O157:H7	+	=
C4	Ground beef	Yes	+LA	+LB	+LB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				9999	2.89	+	+HB	+HB	<i>E.coli</i> O157:H7	+	=
C5	Ground beef	Yes	+LA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				4598	1.32	+	+MB	+MB	<i>E.coli</i> O157:H7	+	=
C8	Ground beef	Yes	+LA	+LB	+LB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8142	2.35	+	+MB	+HB	<i>E.coli</i> O157:H7	+	=
C9	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	-												
C10	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	-												
C11	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	-												
C12	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	-												
D1	Flank	Yes	+LA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8553	2.47	+	+HC*	+MB	<i>E.coli</i> O157:H7	+	=
D2	Chuck	Yes	+LA	+LB	+LB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8681	2.51	+	+HC*	+MB	<i>E.coli</i> O157:H7	+	=
D3	Flank	Yes	+MA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8842	2.55	+	+HB*	+HB*	<i>E.coli</i> O157:H7	+	=
D4	Chuck	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	/	/	+				9239	2.67	+	+HC*	+MB	<i>E.coli</i> O157:H7	+	=
D5	Flank	Yes	+LA	+LA	+LA	/	/	/	<i>E.coli</i> O157:H7	/	/	+				9375	2.71	+	+HB	+MB	<i>E.coli</i> O157:H7	+	=
D6	Halal ground beef	Yes	+LA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				9691	2.80	+	+HB	+MB	<i>E.coli</i> O157:H7	+	=
D7	Rump steak	Yes	+LA	+LB	+LB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				9359	2.70	+	+MB	+MB	<i>E.coli</i> O157:H7	+	=
D8	Beef slab of steak	Yes	+LA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				9260	2.67	+	+MB	+MB	<i>E.coli</i> O157:H7	+	=
D9	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	-												
D10	Ground beef	No	Ø	Ø	LE (2 Ec)	LE (1 Ec)	-ME	-ME	/	/	-												
D11	Meat for sauté of veal	No	Ø	Ø	Ø	LE (5 Ec)	-ME	-ME	/	/	-												
D12	Minced veal meat	No	Ø	LE (1 Ec)	LE (1 Ec)	-LE	-ME	-ME	/	/	-												
F1	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8492	1.66	+	+HB	+MB	<i>E.coli</i> O157:H7	+	=
F2	Ground beef (surg. <15%MG)	Yes	+MA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8952	1.75	+	+HB	+MB	<i>E.coli</i> O157:H7	+	=
F3	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8346	1.63	+	+HB*	+MB	<i>E.coli</i> O157:H7	+	=
F4	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	/	/	+				9608	1.87	+	+HB	+HB*	<i>E.coli</i> O157:H7	+	=
F5	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8850	1.73	+	+HB*	+HB	<i>E.coli</i> O157:H7	+	=
F6	Ground beef (surg. <15%MG)	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	/	/	+				9018	1.76	+	+HB*	+HB*	<i>E.coli</i> O157:H7	+	=
F7	Ground beef (surg. 20%MG)	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8684	1.69	+	+HA	+HB	<i>E.coli</i> O157:H7	+	=
F8	Ground beef (surg. 20%MG)	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8444	1.65	+	+HB*	+HB*	<i>E.coli</i> O157:H7	+	=
F9	Ground beef (surg. 20%MG)	No	Ø	Ø	Ø	LE (1 Ec)	-LE	-LE	/	/	-												
F10	Ground beef (surg. steak)	No	Ø	Ø	Ø	Ø	-LE	-LE	/	/	-												
F11	Ground beef (surg. steak)	No	Ø	Ø	Ø	-LE	-LE	-LE	/	/	-												
F12	Ground beef (surg. steak)	No	Ø	Ø	Ø	-ME	-ME	-ME	/	/	-												
I1	Minced veal meat (surg. 10%MG)	Yes	+MA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8646	1.95	+	+MB	+MB	<i>E.coli</i> O157:H7	+	=
I2	Minced veal meat (surg. 10%MG)	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	/	/	+				7967	1.80	+	+MB	+MB	<i>E.coli</i> O157:H7	+	=
I3	Minced veal meat (surg. 10%MG)	Yes	+MA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8641	1.95	+	+HB	+MB	<i>E.coli</i> O157:H7	+	=
I4	Minced veal meat (surg. 10%MG)	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8608	1.94	+	+HB	+HB	<i>E.coli</i> O157:H7	+	=
I5	Minced veal meat (surg. 10%MG)	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	-												
I6	Minced veal meat (surg. 10%MG)	No	Ø	-LE	-LE	Ø	-ME	-ME	/	/	-												
I7	Minced veal meat (surg. 10%MG)	No	Ø	Ø	Ø	Ø	-ME	-ME	/	/	-												
I8	Minced veal meat (surg. 10%MG)	No	Ø	LE (6 Ec)	LE (1 Ec)	Ø	-ME	-ME	/	/	-												
I9	Minced veal meat	No	Ø	Ø	Ø	Ø	-LE	-LE	/	/	-												
I10	Minced veal meat	No	Ø	Ø	Ø	Ø	-LE	-LE	/	/	-												
I11	Minced veal meat	No	Ø	Ø	Ø	Ø	-ME	-ME	/	/	-												
I12	Minced veal meat	No	Ø	Ø	Ø	Ø	-LE	-LE	/	/	-												
K6	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	/	-												
K7	Ground beef (surg. <15%MG)	No	Ø	-LE	-LE	-LE	-ME	-ME	/	/	-												
K8	Ground beef (surg. <15%MG)	No	-LE	-LE	-LE	-LE	-ME	-ME	/	/	-												
K9	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-LE	-LE	-LE	/	/	-												
O1	Rump steak	Yes	+MA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8646	1.95	+	+MB	+MB	<i>E.coli</i> O157:H7	+	=
O2	Beef slab of steak	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	/	/	+				7967	1.80	+	+MB	+MB	<i>E.coli</i> O157:H7	+	=
O3	Sauté of veal	Yes	+MA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8641	1.95	+	+HB*	+MB	<i>E.coli</i> O157:H7	+	=
O4	Veal cutlet	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	/	/	+				8608	1.94	+	+HB*	+HB	<i>E.coli</i> O157:H7	+	=
K6	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	/	-												
<b>Complementary Results</b>																							
Y1	Balls in the oriental	Yes	+LA(3)	+MA	/	/	/	/	<i>E.coli</i> O157	/	/	+				8810	2.26	+	+LB	+MB	<i>E.coli</i> O157	+	=
Y2	Balls minced meat prepared	Yes	+MB	+MB	/	/	/	/	<i>E.coli</i> O157	/	/	+				8784	2.25	+	+HB*	+MB	<i>E.coli</i> O157	+	=
Y3	Balls ox paprika	Yes	+LA	+MB	/	/	/	/	<i>E.coli</i> O157	/	/	+				1740	0.44	+	+MB	+MB	<i>E.coli</i> O157	+	=
Y4	Minced meat culinary preparation	Yes	+MA	+MB	/	/	/																

Code	Sample	CA	EN ISO 16654 standard (#)									VIDAS ECPT alternative method after 8h at 41,5°C									
			Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C			Identification	Result	Vidas ECPT test			Direct plating		Plating ICE		Identification	Final result	Comparison	
			CT-Smac	ChromAgar	ChromID	CT-Smac	ChromAgar	ChromID			RFV	VT	Test result	CT-Smac	CT-ChromID	CT-Smac	ChromID				
A1	Ground beef	Yes	+MA	+MA	+MA	/	/	/	<i>E. coli</i> O157:H7	+	10229	2.31	+	+MB	+MB	+HA	+HB	<i>E. coli</i> O157:H7	+	=	
A2	Ground beef	Yes	+MA	+MA	+MA	/	/	/	<i>E. coli</i> O157:H7	+	10193	2.30	+	+HB	+MB	+MA	+HB	<i>E. coli</i> O157:H7	+	=	
A3	Ground beef	Yes	+LA	+MB	+MB	/	/	/	<i>E. coli</i> O157:H7	+	10479	2.37	+	+MB	+MB	+MA	+MB	<i>E. coli</i> O157:H7	+	=	
A4	Ground beef	Yes	+LA	+MB	+MB	/	/	/	<i>E. coli</i> O157:H7	+	10354	2.34	+	+MB	+MB	+MB	+MB	<i>E. coli</i> O157:H7	+	=	
A5	Ground beef	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0.00	-	/	/	/	/	/	-	=	
A6	Ground beef	No	Ø	Ø	LE (3 Ec)	LE (2 Ec)	LE (3 Ec)	LE (6 Ec)	/	-	-4	0.00	-	/	/	/	/	/	-	=	
A7	Ground beef	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	/	/	/	/	/	-	=	
E1	Ground beef (surg. <15%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	6308	1.82	+	+MB	+MB	+LA (3)	-LE	<i>E. coli</i> O157:H7	+	=	
E2	Ground beef (surg. <15%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	8141	2.35	+	+HB	+MB	+LA (4)	+LB	<i>E. coli</i> O157:H7	+	=	
E3	Ground beef (surg. <15%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	-4	0.00	-	-HE	-ME	Ø	Ø	/	-	FN	
E4	Ground beef (surg. <15%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	9337	2.70	+	+HB	+MB	+LA	+LA	<i>E. coli</i> O157:H7	+	=	
E5	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=	
E6	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=	
E7	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=	
G5	Ground beef	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-5	0.00	-	/	/	/	/	/	-	=	
G6	Ground beef	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=	
G7	Ground beef	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-6	0.00	-	/	/	/	/	/	-	=	
H1	Minced veal meat (surg. 10%MG)	Yes	+LA (4)	+LB (1)	+LB (2)	/	/	/	<i>E. coli</i> O157:H7	+	7180	1.40	+	+HB	+LC	+LA	+MB	<i>E. coli</i> O157:H7	+	=	
H2	Minced veal meat (surg. 10%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	5253	1.02	+	+MB	+MB	+LB	+LB	<i>E. coli</i> O157:H7	+	=	
H3	Minced veal meat (surg. 10%MG)	Yes	+LA	+LB	+LB	/	/	/	<i>E. coli</i> O157:H7	+	3752	0.73	+	+MB	+MC	+LA	+MB	<i>E. coli</i> O157:H7	+	=	
H4	Minced veal meat (surg. 10%MG)	Yes	+LA	Ø	+LA (4)	/	/	/	<i>E. coli</i> O157:H7	+	6703	1.31	+	+MB	+MC	+LA	+LB	<i>E. coli</i> O157:H7	+	=	
H5	Minced veal meat (surg. 10%MG)	No	LE (2 Ec)	LE (3 Ec)	LE (3 Ec)	-LE	-LE	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=	
H6	Minced veal meat (surg. 10%MG)	No	Ø	Ø	Ø	-LE	-ME	-HE	/	-	-4	0.00	-	/	/	/	/	/	-	=	
H7	Minced veal meat (surg. 10%MG)	No	Ø	-LE	-LE	-LE	-ME	-ME	/	-	-5	0.00	-	/	/	/	/	/	-	=	
J1	Chopped veal cutlet	Yes	+HB	+HA	+HA	/	/	/	<i>E. coli</i> O157:H7	+	8505	1.92	+	+HA	+MA	+MA	+MA	<i>E. coli</i> O157:H7	+	=	
J2	Chopped veal cutlet	Yes	+HA	+HA	+HA	/	/	/	<i>E. coli</i> O157:H7	+	8788	1.98	+	+HA	+HA	+MA	+HA	<i>E. coli</i> O157:H7	+	=	
J3	Veal cutlet	Yes	+HA	+HA	+HA	/	/	/	<i>E. coli</i> O157:H7	+	8794	1.98	+	+HA	+HA	+MA	+HA	<i>E. coli</i> O157:H7	+	=	
J4	Ground beef (surg. <15%MG)	Yes	+HB	+HA	+HA	/	/	/	<i>E. coli</i> O157:H7	+	8858	2.00	+	+MA	+MA	+MA	+MA	<i>E. coli</i> O157:H7	+	=	
J5	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-2	0.00	-	/	/	/	/	/	-	=	
J6	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	-LE	Ø	-LE	/	-	-5	0.00	-	/	/	/	/	-	=	
J7	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	/	/	/	/	/	-	=	
K1	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-5	0.00	-	/	/	/	/	/	-	=	
K2	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	/	/	/	/	/	-	=	
K3	Ground beef (surg. <15%MG)	No	-LE	-LE	-LE	-ME	-ME	-LE	/	-	-4	0.00	-	/	/	/	/	/	-	=	
K4	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	/	/	/	/	/	-	=	
K5	Ground beef (surg. <15%MG)	No	Ø	-LE	-LE	Ø	-LE	-LE	/	-	-5	0.00	-	/	/	/	/	/	-	=	
L1	Beef tenderloin	Yes	+LA	+LA	+LB	/	/	/	<i>E. coli</i> O157:H7	+	5608	1.26	+	+MB	+MB	+MB	+MB	<i>E. coli</i> O157:H7	+	=	
L2	Beef slab of steak	Yes	+LA	+LB	+LB	/	/	/	<i>E. coli</i> O157:H7	+	5491	1.24	+	+MB	+MB	+MB	+LB	<i>E. coli</i> O157:H7	+	=	
L3	Beefsteak	Yes	+LA	+LA	+LB	/	/	/	<i>E. coli</i> O157:H7	+	8753	1.98	+	+MB	+MB	+MB	+MB	<i>E. coli</i> O157:H7	+	=	
L4	Ground beef	Yes	+LA	+LA	+MB	/	/	/	<i>E. coli</i> O157:H7	+	6127	1.38	+	+MB	+MB	+LA	+LB	<i>E. coli</i> O157:H7	+	=	
L5	Ground beef	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=	
L6	Ground beef	No	Ø	Ø	Ø	-ME	-HE	-HE	/	-	-5	0.00	-	/	/	/	/	/	-	=	
L7	Ground beef	No	Ø	Ø	Ø	-ME	-LE	-HE	/	-	-6	0.00	-	/	/	/	/	/	-	=	
M1	Flank	Yes	+LA	+LB	+LB	/	/	/	<i>E. coli</i> O157:H7	+	9331	1.94	+	+LB	+MB	+MA	+MB	<i>E. coli</i> O157:H7	+	=	
M2	Chuck	Yes	+LA	+LA	+LB	/	/	/	<i>E. coli</i> O157:H7	+	9438	1.96	+	+MA	+MB	+MA	+MB	<i>E. coli</i> O157:H7	+	=	
M3	Flank	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	9345	1.94	+	+MA	+LB	+MA	+MB	<i>E. coli</i> O157:H7	+	=	
M4	Chuck	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	9449	1.97	+	+MB	+MB	+MA	+MA	<i>E. coli</i> O157:H7	+	=	
M5	Flank	No	LE (3 Ec)	LE (4 Ec)	-LE	-LE	-LE	-LE	/	-	-4	0.00	-	/	/	/	/	/	-	=	
M6	Halal ground beef	No	Ø	Ø	Ø	-LE	-LE	Ø	/	-	-4	0.00	-	/	/	/	/	/	-	=	
N1	Rump steak	Yes	+MA	+MA	+MA	/	/	/	<i>E. coli</i> O157:H7	+	6222	1.35	+	+MC	+MC	+LA	+LB	<i>E. coli</i> O157:H7	+	=	
N2	Beef slab of steak	Yes	+MA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	6940	1.51	+	+MB	+LB	+LA	+MB	<i>E. coli</i> O157:H7	+	=	
N3	Ground beef	Yes	+MA	+MA	+MA	/	/	/	<i>E. coli</i> O157:H7	+	7311	1.59	+	+MB	+LB	+LA	+LB	<i>E. coli</i> O157:H7	+	=	
N4	Ground beef	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	7311	1.59	+	+MB	+MB	+LB	+MB	<i>E. coli</i> O157:H7	+	=	
N5	Meat for sauté of veal	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	5118	1.12	+	+LB	+MB	+LA	+LB	<i>E. coli</i> O157:H7	+	=	
N6	Minced veal meat	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	3579	0.78	+	+MB	+MB	+LA	+LB	<i>E. coli</i> O157:H7	+	=	
T1	Ground beef	No	Ø	Ø	-LE	-LE	-ME	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=	
T2	Ground beef	No	Ø	LE (5 Ec)	LE (3 Ec)	Ø	Ø	-LE	/	-	-4	0.00	-	/	/	/	/	/	-	=	
T3	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=	
T4	Ground beef	No	Ø	-LE	-LE	-LE	-LE	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=	
T5	Ground beef	No	LE (1 Ec)	-LE	-LE	-ME	-LE	-LE	/	-	-5	0.00	-	/	/	/	/	/	-	=	
T6	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=	

Code	Sample	CA	EN ISO 16654 standard (#)						VIDAS ECPT alternative method after 24h at 41,5°C											
			Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C			Identification	Result	Vidas ECPT test			Direct plating		Plating ICE		Identification	Final result	Comparison
			CT-Smac	ChromAgar	ChromID	CT-Smac	ChromAgar	ChromID			RFV	VT	Test result	CT-Smac	CT-ChromID	CT-Smac	ChromID			
A1	Ground beef	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	+	10694	2.42	+	+HB	+HB	+MA	+MB	<i>E.coli</i> O157:H7	+	=
A2	Ground beef	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	+	11012	2.49	+	+HB	+HB	+MB	+MB	<i>E.coli</i> O157:H7	+	=
A3	Ground beef	Yes	+LA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	+	10992	2.48	+	+HB	+MB	+MA	+MB	<i>E.coli</i> O157:H7	+	=
A4	Ground beef	Yes	+LA	+MB	+MB	/	/	/	<i>E.coli</i> O157:H7	+	9973	2.25	+	+MB	+MB	+MB	+MB	<i>E.coli</i> O157:H7	+	=
A5	Ground beef	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	/	/	/	/	/	-	=
A6	Ground beef	No	Ø	Ø	LE (3 Ec)	LE(2 Ec)	LE (3 Ec)	LE (6 Ec)	/	-	-5	0.00	-	/	/	/	/	/	-	=
A7	Ground beef	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	/	/	/	/	/	-	=
E1	Ground beef (surg. <15%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E.coli</i> O157:H7	+	9379	2.71	+	+HB	+MD	+MB	+MB	<i>E.coli</i> O157:H7	+	=
E2	Ground beef (surg. <15%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E.coli</i> O157:H7	+	8020	2.31	+	+HB	+HC	+HB	+HB	<i>E.coli</i> O157:H7	+	=
E3	Ground beef (surg. <15%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E.coli</i> O157:H7	+	-5	0.00	-	-HE	-HE	-ME	-ME	/	-	FN
E4	Ground beef (surg. <15%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E.coli</i> O157:H7	+	9607	2.77	+	+HB	+HB	+MB	+MB	<i>E.coli</i> O157:H7	+	=
E5	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=
E6	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=
E7	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-	-5	0.00	-	/	/	/	/	/	-	=
G5	Ground beef	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=
G6	Ground beef	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=
G7	Ground beef	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=
H1	Minced veal meat (surg. 10%MG)	Yes	+LA (4)	+LB (1)	+LB (2)	/	/	/	<i>E.coli</i> O157:H7	+	7784	1.52	+	+HB	+MC	+MB	+MB	<i>E.coli</i> O157:H7	+	=
H2	Minced veal meat (surg. 10%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E.coli</i> O157:H7	+	7540	1.47	+	+HB	+MC	+LB	+MB	<i>E.coli</i> O157:H7	+	=
H3	Minced veal meat (surg. 10%MG)	Yes	+LA	+LB	+LB	/	/	/	<i>E.coli</i> O157:H7	+	7812	1.52	+	+HB	+MC	+LB	+MB	<i>E.coli</i> O157:H7	+	=
H4	Minced veal meat (surg. 10%MG)	Yes	+LA	Ø	+LA (4)	/	/	/	<i>E.coli</i> O157:H7	+	7630	1.49	+	+HB	+MC	+LB	+MB	<i>E.coli</i> O157:H7	+	=
H5	Minced veal meat (surg. 10%MG)	No	LE (2 Ec)	LE (3 Ec)	LE (3 Ec)	-LE	-LE	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=
H6	Minced veal meat (surg. 10%MG)	No	Ø	Ø	Ø	-LE	-ME	-HE	/	-	-4	0.00	-	/	/	/	/	/	-	=
H7	Minced veal meat (surg. 10%MG)	No	Ø	-LE	-LE	-LE	-ME	-ME	/	-	-5	0.00	-	/	/	/	/	/	-	=
J1	Chopped veal cutlet	Yes	+HB	+HA	+HA	/	/	/	<i>E.coli</i> O157:H7	+	9076	2.05	+	+HB	+MA	+MA	+MB	<i>E.coli</i> O157:H7	+	=
J2	Chopped veal cutlet	Yes	+HA	+HA	+HA	/	/	/	<i>E.coli</i> O157:H7	+	8590	1.94	+	+HA	+HB	+MA	+HB	<i>E.coli</i> O157:H7	+	=
J3	Veal cutlet	Yes	+HA	+HA	+HA	/	/	/	<i>E.coli</i> O157:H7	+	8627	1.95	+	+HB	+HB	+MA	+HB	<i>E.coli</i> O157:H7	+	=
J4	Ground beef (surg. <15%MG)	Yes	+HB	+HA	+HA	/	/	/	<i>E.coli</i> O157:H7	+	9410	2.12	+	+HA	+HB	+MA	+MB	<i>E.coli</i> O157:H7	+	=
J5	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-4	0.00	-	/	/	/	/	/	-	=
J6	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-LE	Ø	-LE	/	-	-5	0.00	-	/	/	/	/	/	-	=
J7	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	/	/	/	/	/	-	=
K1	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-4	0.00	-	/	/	/	/	/	-	=
K2	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	/	/	/	/	/	-	=
K3	Ground beef (surg. <15%MG)	No	-LE	-LE	-LE	-ME	-ME	-LE	/	-	-5	0.00	-	/	/	/	/	/	-	=
K4	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-6	0.00	-	/	/	/	/	/	-	=
K5	Ground beef (surg. <15%MG)	No	Ø	-LE	-LE	Ø	-LE	-LE	/	-	-4	0.00	-	/	/	/	/	/	-	=
L1	Beef tenderloin	Yes	+LA	+LA	+LB	/	/	/	<i>E.coli</i> O157:H7	+	7855	1.77	+	+MB	+HB	+MB	+MB	<i>E.coli</i> O157:H7	+	=
L2	Beef slab of steak	Yes	+LA	+LB	+LB	/	/	/	<i>E.coli</i> O157:H7	+	8262	1.86	+	+MB	+MB	+MB	+MB	<i>E.coli</i> O157:H7	+	=
L3	Beefsteak	Yes	+LA	+LA	+LB	/	/	/	<i>E.coli</i> O157:H7	+	8692	1.96	+	+MB	+MB	+LA	+MC	<i>E.coli</i> O157:H7	+	=
L4	Ground beef	Yes	+LA	+LB	+MB	/	/	/	<i>E.coli</i> O157:H7	+	8103	1.83	+	+HB	+MB	+MA	+MB	<i>E.coli</i> O157:H7	+	=
L5	Ground beef	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-	-4	0.00	-	/	/	/	/	/	-	=
L6	Ground beef	No	Ø	Ø	Ø	-ME	-HE	-HE	/	-	-5	0.00	-	/	/	/	/	/	-	=
L7	Ground beef	No	Ø	Ø	Ø	-ME	-LE	-HE	/	-	-4	0.00	-	/	/	/	/	/	-	=
M1	Flank	Yes	+LA	+LB	+LB	/	/	/	<i>E.coli</i> O157:H7	+	9394	1.95	+	+MB	+MB	+MA	+MB	<i>E.coli</i> O157:H7	+	=
M2	Chuck	Yes	+LA	+LA	+LB	/	/	/	<i>E.coli</i> O157:H7	+	9163	1.91	+	+MA	+MB	+MA	+HB	<i>E.coli</i> O157:H7	+	=
M3	Flank	Yes	+LA	+LA	+LA	/	/	/	<i>E.coli</i> O157:H7	+	9274	1.93	+	+MA	+MB	+MA	+HB	<i>E.coli</i> O157:H7	+	=
M4	Chuck	Yes	+LA	+LA	+LA	/	/	/	<i>E.coli</i> O157:H7	+	9392	1.95	+	+HA	+HB	+MA	+MB	<i>E.coli</i> O157:H7	+	=
M5	Flank	No	LE (3 Ec)	LE (4 Ec)	-LE	-LE	-LE	-LE	/	-	-5	0.00	-	/	/	/	/	/	-	=
M6	Halal ground beef	No	Ø	Ø	Ø	-LE	-LE	Ø	/	-	-4	0.00	-	/	/	/	/	/	-	=
N1	Rump steak	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	+	9588	2.22	+	+MA	+MB	+MA	+HB	<i>E.coli</i> O157:H7	+	=
N2	Beef slab of steak	Yes	+MA	+LA	+LA	/	/	/	<i>E.coli</i> O157:H7	+	9788	2.27	+	+MB	+MB	+MB	+MB	<i>E.coli</i> O157:H7	+	=
N3	Ground beef	Yes	+MA	+MA	+MA	/	/	/	<i>E.coli</i> O157:H7	+	9802	2.27	+	+MB	+MB	+MB	+MB	<i>E.coli</i> O157:H7	+	=
N4	Ground beef	Yes	+LA	+LA	+LA	/	/	/	<i>E.coli</i> O157:H7	+	9679	2.24	+	+MA	+MB	+MA	+HB	<i>E.coli</i> O157:H7	+	=
N5	Meat for sauté of veal	Yes	+LA	+LA	+LA	/	/	/	<i>E.coli</i> O157:H7	+	7245	1.68	+	+HA	+HB	+MA	+HB	<i>E.coli</i> O157:H7	+	=
N6	Minced veal meat	Yes	+LA	+LA	+LA	/	/	/	<i>E.coli</i> O157:H7	+	8974	2.09	+	+MB	+MB	+MB	+MB	<i>E.coli</i> O157:H7	+	=
T1	Ground beef	No	Ø	Ø	-LE	-LE	-ME	-ME	/	-	-5	0.00	-	/	/	/	/	/	-	=
T2	Ground beef	No	Ø	LE (5 Ec)	LE (3 Ec)	Ø	Ø	-LE	/	-	-5	0.00	-	/	/	/	/	/	-	=
T3	Ground beef	No	-LE	-LE	-LE	Ø	-ME	-ME	/	-	-3	0.00	-	/	/	/	/	/	-	=
T4	Ground beef	No	Ø	-LE	-LE	-LE	-LE	-ME	/	-	-3	0.00	-	/	/	/	/	/	-	=
T5	Ground beef	No	LE (1 Ec)	-LE	-LE	-ME	-LE	-LE	/	-	-5	0.00	-	/	/	/	/	/	-	=
T6	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	-	-5	0.00	-	/	/	/	/	/	-	=

Code	Sample	CA	EN ISO 16654 standard (#)						VIDAS ECPT alternative method after preservation for 48h at 2 - 8°C of buffered peptoned water enrichment									
			Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C			Identification	Result	Vidas ECPT test			Direct plating		Identification	Final result	Comparison
			CT-Smac	ChromAgar	ChromID	CT-Smac	ChromAgar	ChromID			RFV	VT	Test result	CT-Smac	CT-ChromID			
A1	Ground beef	Yes	+MA	+MA	+MA	/	/	/	<i>E. coli</i> O157:H7	+	10142	2.29	+	+MB	+LB	<i>E. coli</i> O157:H7	+	=
A2	Ground beef	Yes	+MA	+MA	+MA	/	/	/	<i>E. coli</i> O157:H7	+	10052	2.27	+	+HB	+MB	<i>E. coli</i> O157:H7	+	=
A3	Ground beef	Yes	+LA	+MB	+MB	/	/	/	<i>E. coli</i> O157:H7	+	10403	2.35	+	+HB	+MB	<i>E. coli</i> O157:H7	+	=
A4	Ground beef	Yes	+LA	+MB	+MB	/	/	/	<i>E. coli</i> O157:H7	+	9734	2.20	+	+MB	+HB	<i>E. coli</i> O157:H7	+	=
A5	Ground beef	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
A6	Ground beef	No	Ø	Ø	LE (3 Ec)	LE (2 Ec)	LE (3 Ec)	LE (6 Ec)	/	-								
A7	Ground beef	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
E1	Ground beef (surg. <15%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	9479	2.74	+	+HB	+MC	<i>E. coli</i> O157:H7	+	=
E2	Ground beef (surg. <15%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	9227	2.66	+	+HB	+HB	<i>E. coli</i> O157:H7	+	=
E3	Ground beef (surg. <15%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	-4	0.00	-	-ME	-HE	/	-	FN
E4	Ground beef (surg. <15%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	9602	2.77	+	+MC	+HC	<i>E. coli</i> O157:H7	+	=
E5	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-								
E6	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-								
E7	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-								
G5	Ground beef	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-								
G6	Ground beef	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-								
G7	Ground beef	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-								
H1	Minced veal meat (surg. 10%MG)	Yes	+LA (4)	+LB (1)	+LB (2)	/	/	/	<i>E. coli</i> O157:H7	+	8021	1.56	+	+HB	+MD	<i>E. coli</i> O157:H7	+	=
H2	Minced veal meat (surg. 10%MG)	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	7609	1.48	+	+HC	+MD	<i>E. coli</i> O157:H7	+	=
H3	Minced veal meat (surg. 10%MG)	Yes	+LA	+LB	+LB	/	/	/	<i>E. coli</i> O157:H7	+	7872	1.53	+	+HB	+HC	<i>E. coli</i> O157:H7	+	=
H4	Minced veal meat (surg. 10%MG)	Yes	+LA	Ø	+LA (4)	/	/	/	<i>E. coli</i> O157:H7	+	7886	1.54	+	+HB	+MC	<i>E. coli</i> O157:H7	+	=
H5	Minced veal meat (surg. 10%MG)	No	LE (2 Ec)	LE (3 Ec)	LE (3 Ec)	-LE	-LE	-ME	/	-								
H6	Minced veal meat (surg. 10%MG)	No	Ø	Ø	Ø	-LE	-ME	-HE	/	-								
H7	Minced veal meat (surg. 10%MG)	No	Ø	-LE	-LE	-LE	-ME	-ME	/	-								
J1	Chopped veal cutlet	Yes	+HB	+HA	+HA	/	/	/	<i>E. coli</i> O157:H7	+	8435	1.90	+	+HB	+MB	<i>E. coli</i> O157:H7	+	=
J2	Chopped veal cutlet	Yes	+HA	+HA	+HA	/	/	/	<i>E. coli</i> O157:H7	+	8395	1.89	+	+HA	+HB	<i>E. coli</i> O157:H7	+	=
J3	Veal cutlet	Yes	+HA	+HA	+HA	/	/	/	<i>E. coli</i> O157:H7	+	8514	1.92	+	+HB	+HB	<i>E. coli</i> O157:H7	+	=
J4	Ground beef (surg. <15%MG)	Yes	+HB	+HA	+HA	/	/	/	<i>E. coli</i> O157:H7	+	9038	2.04	+	+HA	+MB	<i>E. coli</i> O157:H7	+	=
J5	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-								
J6	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	-LE	Ø	-LE	/	-								
J7	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
K1	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-								
K2	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
K3	Ground beef (surg. <15%MG)	No	-LE	-LE	-LE	-ME	-ME	-LE	/	-								
K4	Ground beef (surg. <15%MG)	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
K5	Ground beef (surg. <15%MG)	No	Ø	-LE	-LE	Ø	-LE	-LE	/	-								
L1	Beef tenderloin	Yes	+LA	+LA	+LB	/	/	/	<i>E. coli</i> O157:H7	+	8282	1.87	+	+MB	+MC	<i>E. coli</i> O157:H7	+	=
L2	Beef slab of steak	Yes	+LA	+LB	+LB	/	/	/	<i>E. coli</i> O157:H7	+	8680	1.96	+	+HB	+MB	<i>E. coli</i> O157:H7	+	=
L3	Beefsteak	Yes	+LA	+LA	+LB	/	/	/	<i>E. coli</i> O157:H7	+	8922	2.01	+	+LB	+MC	<i>E. coli</i> O157:H7	+	=
L4	Ground beef	Yes	+LA	+LB	+MB	/	/	/	<i>E. coli</i> O157:H7	+	8727	1.97	+	+MB	+MC	<i>E. coli</i> O157:H7	+	=
L5	Ground beef	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-								
L6	Ground beef	No	Ø	Ø	Ø	-ME	-HE	-HE	/	-								
L7	Ground beef	No	Ø	Ø	Ø	-ME	-LE	-HE	/	-								
M1	Flank	Yes	+LA	+LB	+LB	/	/	/	<i>E. coli</i> O157:H7	+	9228	1.92	+	+MA	+MB	<i>E. coli</i> O157:H7	+	=
M2	Chuck	Yes	+LA	+LA	+LB	/	/	/	<i>E. coli</i> O157:H7	+	9046	1.88	+	+LA	+LB	<i>E. coli</i> O157:H7	+	=
M3	Flank	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	8989	1.87	+	+MA	+MB	<i>E. coli</i> O157:H7	+	=
M4	Chuck	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	9362	1.95	+	+LA	+MB	<i>E. coli</i> O157:H7	+	=
M5	Flank	No	LE (3 Ec)	LE (4 Ec)	-LE	-LE	-LE	-LE	/	-								
M6	Halal ground beef	No	Ø	Ø	Ø	-LE	-LE	Ø	/	-								
N1	Rump steak	Yes	+MA	+MA	+MA	/	/	/	<i>E. coli</i> O157:H7	+	9466	2.20	+	+MA	+MB	<i>E. coli</i> O157:H7	+	=
N2	Beef slab of steak	Yes	+MA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	9647	2.24	+	+MA	+MB	<i>E. coli</i> O157:H7	+	=
N3	Ground beef	Yes	+MA	+MA	+MA	/	/	/	<i>E. coli</i> O157:H7	+	9901	2.30	+	+HB	+MB	<i>E. coli</i> O157:H7	+	=
N4	Ground beef	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	9218	2.14	+	+MA	+MB	<i>E. coli</i> O157:H7	+	=
N5	Meat for sauté of veal	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	7546	1.75	+	+MA	+MB	<i>E. coli</i> O157:H7	+	=
N6	Minced veal meat	Yes	+LA	+LA	+LA	/	/	/	<i>E. coli</i> O157:H7	+	8925	2.07	+	+HB	+MB	<i>E. coli</i> O157:H7	+	=
T1	Ground beef	No	Ø	Ø	-LE	-LE	-ME	-ME	/	-								
T2	Ground beef	No	Ø	LE (5 Ec)	LE (3 Ec)	Ø	Ø	-LE	/	-								
T3	Ground beef	No	Ø	-LE	-LE	Ø	Ø	-ME	/	-								
T4	Ground beef	No	Ø	-LE	-LE	-LE	-LE	-ME	/	-								
T5	Ground beef	No	LE (1 Ec)	-LE	-LE	-ME	-LE	-LE	/	-								
T6	Ground beef	No	Ø	-LE	-LE	Ø	-ME	-ME	/	-								



Raw milk products

Code	Sample	Cat.	CA	EN ISO 16654 standard (#)							Identification	Final result	VIDAS ECPT alternative method after 24 h at 41,5°C											
				Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C						Vidas ECPT				Plating ICE				Direct plating		Identification	
				CT-Smac	ChromiAgar	ChromiD	CT-Smac	ChromiAgar	ChromiD	RFV			VT	Résultat	CT-Smac	ChromiD	Result	Comparison	CT-Smac	CT-ChromiD	Result	Comparison		
AG1	Roquefort	RDP	No	Ø	Ø	Ø	-LE	-LE	-ME	/	-	-3	0,00	-	-	=	-	=	-	=	/			
AG2	Selles sur Cher AOP cheese	RDP	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-	4	0,00	-	-	=	-	=	-	=	/			
AG3	Camembert cheese of Normandy AOP	RDP	No	-LE	-LE	-ME	-ME	-ME	-HE	/	-	-3	0,00	-	-	=	-	=	-	=	/			
AG4	Raw milk cheese Chevrot	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	-	=	-	=	-	=	/			
AG5	Raw milk cheese Comté	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	-	=	-	=	-	=	/			
AG6	Roquefort	RDP	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	-3	0,00	-	-	=	-	=	-	=	/			
AG7	Raw milk Neufchâtel	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	-	=	-	=	-	=	/			
AG8	Camembert cheese	RDP	No	-LE	-LE	-ME	-LE	-LE	-ME	/	-	-3	0,00	-	-	=	-	=	-	=	/			
AG9	Raw milk cheese Comté	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	-	=	-	=	-	=	/			
AG10	St Nectaire farmer	RDP	No	Ø	Ø	-ME	-ME	-ME	-ME	/	-	-3	0,00	-	-	=	-	=	-	=	/			
AG11	Raw milk	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	-	=	-	=	-	=	/			
AG12	Raw milk	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	-	=	-	=	-	=	/			
AH1	Munster AOP farmer	RDP	Yes	+LA	+LA	+MB				E coli O157	+	9685	2,16	+	+MA	+MB	+	=	+MB	+MB	+	=	E coli O157	
AH2	Heart of Neufchâtel raw milk cheese	RDP	Yes	+LA	+LA	+MB				E coli O157	+	9947	2,21	+	+MA	+MB	+	=	+MB	+MB	+	=	E coli O157	
AH3	Ossau Iraty AOP	RDP	Yes	+MA	+MA	+MA				E coli O157	+	10214	2,27	+	+MA	+MB	+	=	+MB	+MA	+	=	E coli O157	
AH4	Roquefort	RDP	Yes	+MA	+MA	+MA				E coli O157	+	9630	2,14	+	+MA	+MA	+	=	+MA	+MA	+	=	E coli O157	
AH5	Roquefort	RDP	Yes	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-2	0,00	-	Ø	Ø	+	=	/	/	+	=	/	
AH6	Raw milk cheese Comté	RDP	Yes	+LA	+LA	+LA				E coli O157	+	9996	2,23	+	+MA	+HA	+	=	+MA	+MA	+	=	E coli O157	
AH7	Saint Félicien	RDP	Yes	+MA	+MA	+MB				E coli O157	+	10002	2,23	+	+MA	+MB	+	=	+MA	+HB	+	=	E coli O157	
AH8	Brie de Meaux cheese AOP	RDP	Yes	+LA	+LA	+LB				E coli O157	+	10547	2,35	+	+HA	+HA	+	=	+HA	+HA	+	=	E coli O157	
AH9	Roquefort black Limestone plateau	RDP	Yes	Ø	+MA	-ME	Ø	+HA	-HE	E coli O157	+	10028	2,23	+	Ø	-LA	+	=	+LA	-MA	+	=	E coli O157	
AH10	Munster AOP farmer	RDP	Yes	+LA	+LA	-MD				E coli O157	+	7799	1,74	+	-LE	-MA	+	=	+HB	-MB	+	=	E coli O157	
AH11	Camembert cheese of Normandy AOP	RDP	Yes	+LA	+LA	-MD				E coli O157	+	7410	1,65	+	Ø	-MB	+	=	+MC	-MC	+	=	E coli O157	
AH12	Raw milk	RDP	Yes	Ø	+MB	-ME	Ø	+HA	-ME	E coli O157	+	9968	2,22	+	Ø	-LB	+	=	Ø	-MB	+	=	E coli O157	
A11	Reblochon	RDP	Yes	+MB	+MB	+HB				E coli O157	+	8633	1,87	+	+MC	+HC	+	=	+LB	+MC	+	=	E coli O157	
A12	Raw milk cheese Comté	RDP	Yes	+MA	+MA	+MA				E coli O157	+	11718	2,55	+	+HA	+HA	+	=	+MB	+MB	+	=	E coli O157	
A13	Raw milk cheese Comté	RDP	Yes	+MA	+MA	+MA				E coli O157	+	11843	2,57	+	+HA	+HA	+	=	+HA	+MA	+	=	E coli O157	
A14	Roquefort	RDP	Yes	+MA	+MA	+MA				E coli O157	+	11862	2,58	+	+HA	+HA	+	=	+MA	+HA	+	=	E coli O157	
A15	Camembert cheese	RDP	Yes	+MB	+MB	+MB				E coli O157	+	33	0,00	-	+LC	+MC	-	=	FN	+LC	-ME	-	FN	
A16	Saint Félicien	RDP	Yes	+HA	+HA	+HB				E coli O157	+	12189	2,65	+	+HA	+HB	+	=	+HA	+HB	+	=	E coli O157	
AJ1	Camembert cheese of Normandy AOP	RDP	Yes	+LB	+LB	+MC				E coli O157	+	295	0,06	+	-LE (1)	+LD	+	=	+MC	+MD	+	=	E coli O157	
AJ2	Munster AOP farmer	RDP	Yes	+MB	+MB	+MB				E coli O157	+	8032	1,74	+	+LB	+LB	+	=	+HB	+MB	+	=	E coli O157	
AJ3	Brie de Meaux cheese AOC	RDP	Yes	+LA	+LA	+LA				E coli O157	+	10909	2,37	+	+LA	+MB	+	=	+MA	+MB	+	=	E coli O157	
AJ4	Reblochon farmer AOP	RDP	Yes	+LB	+LB	+MB				E coli O157	+	9371	2,03	+	+LB	+MB	+	=	+MC	+MC	+	=	E coli O157	
AJ5	Brie de Meaux cheese	RDP	Yes	+LA	+LB	+LB				E coli O157	+	11959	2,60	+	+MA	+MA	+	=	+HA	+HB	+	=	E coli O157	
AJ6	Reblochon of Savoy	RDP	Yes	+LB	+LB	+MB				E coli O157	+	220	0,04	+	-LE (1)	-LE	-	=	FN (FP)	-HE	-HE	-	FN (FP)	
AJ7	Brie de Meaux cheese AOP St Faron	RDP	Yes	+LA	+LA	+MA				E coli O157	+	11305	2,46	+	+MA	+MB	+	=	+HB	+HB	+	=	E coli O157	
AJ8	Roquefort	RDP	Yes	+LA	+LA	+MA				E coli O157	+	11434	2,48	+	+LA	+LB	+	=	+HA	+HB	+	=	E coli O157	
AJ9	Époisses cheese	RDP	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-	-3	0,00	-	/	/	-	=	/	/	-	=	/	
AJ10	Époisses cheese	RDP	No	Ø	Ø	Ø	-LE	-LE	-LE	/	-	-3	0,00	-	/	/	-	=	/	/	-	=	/	
AK1	Raw milk cheese grated Comté	RDP	Yes	+MA	+MA	+MA				E coli O157	+	11477	2,49	+	+HA	+HB	+	=	+MA	+HA	+	=	E coli O157	
AK2	Fruity reblochon	RDP	Yes	+MB	+MB	+HB				E coli O157	+	1837	0,39	+	+MA	+HB	+	=	+MB	+HB	+	=	E coli O157	
AK3	Abundance	RDP	Yes	+MA	+MA	+MA				E coli O157	+	11417	2,48	+	+HA	+HB	+	=	+MA	+MA	+	=	E coli O157	
AK4	Tomme cheese of Savoy	RDP	Yes	+MB	+MB	+MB				E coli O157	+	9223	2,00	+	+MB	+HB	+	=	+MB	+HB	+	=	E coli O157	
AK5	Reblochon of Savoy	RDP	Yes	+MB	+MB	+MB				E coli O157	+	8044	1,75	+	+HC	+HB	+	=	+MB	+MB	+	=	E coli O157	
AK6	Reblochon of Savoy	RDP	Yes	+MB	+MB	+MB*				E coli O157	+	1432	0,31	+	+HC	+HB	+	=	+MC	+MB	+	=	E coli O157	
AK7	Neufchâtel in the unpasteurized milk	RDP	Yes	+MA	+MA	+MA				E coli O157	+	11528	2,50	+	+HA	+HB	+	=	+HA	+HA	+	=	E coli O157	
AK8	Livarot	RDP	Yes	+LA	+LA	+MB				E coli O157	+	11726	2,55	+	+HA	+HB	+	=	+HA	+HA	+	=	E coli O157	
AK9	Brie de Meaux cheese	RDP	Yes	+LA (1)	+LA (1)	+LC				E coli O157	+	11512	2,50	+	+HA	+HB	+	=	+HA	+HA	+	=	E coli O157	
AK10	Brie de Meaux cheese	RDP	Yes	+MA	+MA	+MB				E coli O157	+	11731	2,55	+	+MB	+HB	+	=	+HB	+HB	+	=	E coli O157	
Q11	Raw milk	RDP	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-	-3	0,00	-	/	/	-	=	/	/	-	=	/	
Q12	Raw milk	RDP	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	-2	0,00	-	/	/	-	=	/	/	-	=	/	
Q13	Raw milk	RDP	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	53	0,01	-	/	/	-	=	/	/	-	=	/	
Q14	Raw milk	RDP	No	-LE	-LE	-LE	-ME	-ME	-ME	/	-	13	0,00	-	/	/	-	=	/	/	-	=	/	
Q15	Raw milk	RDP	No	-LE	-LE	-LE	-ME	-ME	-ME	/	-	35	0,00	-	/	/	-	=	/	/	-	=	/	
R1	Reblochon	RDP	No	-ME	-ME	-ME	-LE	-LE	-ME	/	-	-3	0,00	-	/	/	-	=	/	/	-	=	/	
R2	Époisses cheese	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	-	=	/	/	-	=	/	
R3	Saint Nectaire	RDP	No	Ø	Ø	-ME	Ø	Ø	-ME	/	-	-3	0,00	-	/	/	-	=	/	/	-	=	/	
R4	Soumaintrain	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	-	=	/	/	-	=	/	
R5	Saint Nectaire	RDP	No	-LE	-LE	-ME	-LE	-LE	-ME	/	-	-3	0,00	-	/	/	-	=	/	/	-	=	/	
R6	Raclette	RDP	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-	-4	0,00	-	/	/	-	=	/	/	-	=	/	
R7	Saint Maure	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	-	=	/	/	-	=	/	
R8	Brie	RDP	No	-LE	-LE	-ME	-LE	-LE	-ME	/	-	-3	0,00	-	/	/	-	=	/	/	-	=	/	
R9	Mont d'or	RDP	No	-ME	-ME	-ME	-ME	-ME	-ME	/	-	-4	0,00	-	/	/	-	=	/	/	-	=	/	
R10	Brie de Meaux cheese	RDP	No	Ø	Ø	Ø	Ø	Ø	-LE(1)	/	-	-3	0,00	-	/	/	-	=	/	/	-	=	/	
Ø8	Munster	RDP	No	Ø	Ø	Ø	-LE	-LE	-ME	/	-	10263	2,31	+	Ø	-LE	-	=	FN	+HC	-ME	+	PS	E coli O157H7-
T17	Raw milk	RDP	Yes	+MA	+MA	+MB				E coli O157	+	10025	2,28	+	+LA	+MA	+	=	+HA	+MA	+	=	E coli O157	
T18	Raw milk	RDP	Yes	+MA	+MA	+MA				E coli O157	+	10223	2,33	+	+LA	+LA	+	=	+MA	+MA	+	=	E coli O157	
T20	Raw milk	RDP	Yes	+MB	+MB	+MB				E coli O157	+	9641	2,20	+	+LA	+LA	+	=	+MA	+MA	+	=	E coli O157	
T22	Raw milk	RDP	Yes	+MA	+MA	+MA				E coli O157	+	9852	2,24	+	+LA	+LB	+	=	+MA	+MA	+	=	E coli O157	
U3	Raw milk	RDP	Yes	+LA	+LA	+MA				E coli O157	+	9311	2,08	+	+MA	+MA	+	=	+HA	+MA	+	=	E coli O157	
U4	Raw milk	RDP	Yes	+LA	+LA	+LA				E coli O157	+	9607	2,14	+	+MA	+MA	+	=	+MA	+MA	+	=	E coli O157	
S1	Raw milk	RDP	Yes	+LA	+LA	+LA				E coli O157	+	9901	2,26	+	+MA	+MA	+	=	+MA	+LA	+	=	E coli O157	
S2	Raw milk	RDP	Yes	+LA(2)	+LA	+LB				E coli O157	+	9925	2,26	+	+MA	+MA	+	=	+LA	+LA	+	=	E coli O157	
S3	Raw milk	RDP	Yes	+LA(4)	+LA	+LA				E coli O157	+	10109	2,30	+	+MA	+MA	+	=	+MA	+MA	+	=	E coli O157	
S4	Raw milk	RDP	Yes	+LA	+LA	+LA				E coli O157	+	9852	2,24	+	+MA	+MA	+	=	+MA	+MA	+	=	E coli O157	

Raw milk products

Code	Sample	Cat.	CA	EN ISO 16654 standard (#)						Identification	Final result	VIDAS ECPT alternative method 48h (72h) at 4°C						Identification	
				Plating after 6 h at 41.5°C			Plating after 24 h at 41.5°C					VIDAS ECPT			Direct plating				
				CT-Smac	Chrom/Agar	ChromID	CT-Smac	Chrom/Agar	ChromID			RFV	VT	Résultat	CT-Smac	CT-ChromID	Result		Comparison
AG1	Roquefort	RDP	No	Ø	Ø	Ø	-LE	-LE	-ME	/	-								
AG2	Selles sur Cher AOP cheese	RDP	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-								
AG3	Camembert cheese of Normandy AOP	RDP	No	-LE	-LE	-ME	-ME	-ME	-HE	/	-								
AG4	Raw milk cheese Chevrot	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AG5	Raw milk cheese Comté	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AG6	Roquefort	RDP	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-								
AG7	Raw milk Neufchâtel	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AG8	Camembert cheese	RDP	No	-LE	-LE	-ME	-LE	-LE	-ME	/	-								
AG9	Raw milk cheese Comté	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AG10	St Nectaire farmer	RDP	No	Ø	Ø	-ME	-ME	-ME	-ME	/	-								
AG11	Raw milk	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AG12	Raw milk	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AH1	Munster AOP farmer	RDP	Yes	+LA	+LA	+MB				E coli O157	+	10858	2.36	+	+HC	+MC	+	=	E coli O157
AH2	Heart of Neufchâtel raw milk cheese	RDP	Yes	+LA	+LA	+MB				E coli O157	+	11201	2.43	+	+MB	+MB	+	=	E coli O157
AH3	Ossau Iraty AOP	RDP	Yes	+MA	+MA	+MA				E coli O157	+	11633	2.53	+	+HA	+HA	+	=	E coli O157
AH4	Roquefort	RDP	Yes	+MA	+MA	+MA				E coli O157	+	11570	2.51	+	+HA	+HA	+	=	E coli O157
AH5	Roquefort	RDP	Yes	Ø	Ø	Ø	Ø	Ø	Ø	/	-	38	0.00	-	/	/	-	=	/
AH6	Raw milk cheese Comté	RDP	Yes	+LA	+LA	+LA				E coli O157	+	11655	2.53	+	+HA	+HA	+	=	E coli O157
AH7	Saint Félicien	RDP	Yes	+MA	+MA	+MB				E coli O157	+	12063	2.62	+	+HA	+HB	+	=	E coli O157
AH8	Brie de Meaux cheese AOP	RDP	Yes	+LA	+LA	+LB				E coli O157	+	11275	2.45	+	+HA	+MB	+	=	E coli O157
AH9	Roquefort black Limestone plateau	RDP	Yes	Ø	+MA	-ME	Ø	+HA	-HE	E coli O157	+	10351	2.25	+	+LA	-MA	+	=	E coli O157
AH10	Munster AOP farmer	RDP	Yes	+LA	+LA	-MD				E coli O157	+	8959	1.95	+	+HB	-MB	+	=	E coli O157
AH11	Camembert cheese of Normandy AOP	RDP	Yes	+LA	+LA	-MD				E coli O157	+	7618	1.65	+	+MC	-MC	+	=	E coli O157
AH12	Raw milk	RDP	Yes	Ø	+MB	-ME	Ø	+HA	-ME	E coli O157	+	10576	2.30	+	+HB	-MB	+	=	E coli O157
A11	Reblochon	RDP	Yes	+MB	+MB	+HB				E coli O157	+	8393	1.82	+	-ME	+MC	+	=	E coli O157
A12	Raw milk cheese Comté	RDP	Yes	+MA	+MA	+MA				E coli O157	+	11452	2.49	+	+HA	+HA	+	=	E coli O157
A13	Raw milk cheese Comté	RDP	Yes	+MA	+MA	+MA				E coli O157	+	11527	2.50	+	+HA	+HA	+	=	E coli O157
A14	Roquefort	RDP	Yes	+MA	+MA	+MA				E coli O157	+	11693	2.54	+	+HA	+HA	+	=	E coli O157
A15	Camembert cheese	RDP	Yes	+MB	+MB	+HB				E coli O157	+	117	0.02	-	-LE	-ME	-	FN	/
A16	Saint Félicien	RDP	Yes	+HA	+HA	+HB				E coli O157	+	11903	2.59	+	+MA	+HB	+	=	E coli O157
AJ1	Camembert cheese of Normandy AOP	RDP	Yes	+LB	+LB	+MC				E coli O157	+	232	0.05	+	+LD (1)	+MB*	+	=	E coli O157
AJ2	Munster AOP farmer	RDP	Yes	+MB	+MB	+MB				E coli O157	+	3993	0.86	+	+MB	+MB*	+	=	E coli O157
AJ3	Brie de Meaux cheese AOC	RDP	Yes	+LA	+LA	+LA				E coli O157	+	8394	1.82	+	+LA	+LB*	+	=	E coli O157
AJ4	Reblochon farmer AOP	RDP	Yes	+LB	+LB	+MB				E coli O157	+	5373	1.16	+	+MB	+MB*	+	=	E coli O157
AJ5	Brie de Meaux cheese	RDP	Yes	+LA	+LB	+LB				E coli O157	+	11411	2.48	+	+MA	+MB*	+	=	E coli O157
AJ6	Reblochon of Savoy	RDP	Yes	+LB	+LB	+MB				E coli O157	+	252	0.05	+	-HE	+HA*	+	=	E coli O157
AJ7	Brie de Meaux cheese AOP St Faron	RDP	Yes	+LA	+LA	+MA				E coli O157	+	10408	2.26	+	+MB	+MB*	+	=	E coli O157
AJ8	Roquefort	RDP	Yes	+LA	+LA	+MA				E coli O157	+	11481	2.49	+	+MB	+MB*	+	=	E coli O157
AJ9	Époisses cheese	RDP	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-								
AJ10	Époisses cheese	RDP	No	Ø	Ø	Ø	-LE	-LE	-LE	/	-								
AK1	Raw milk cheese grated Comté	RDP	Yes	+MA	+MA	+MA				E coli O157	+	11028	2.40	+	+MA	+HA	+	=	E coli O157
AK2	Fruity reblochon	RDP	Yes	+MB	+MB	+HB				E coli O157	+	803	0.17	+	+MB	+MB	+	=	E coli O157
AK3	Abundance	RDP	Yes	+MA	+MA	+MA				E coli O157	+	11274	2.45	+	+MA	+MB	+	=	E coli O157
AK4	Tomme cheese of Savoy	RDP	Yes	+MB	+MB	+MB				E coli O157	+	5037	1.09	+	+LB	+MB	+	=	E coli O157
AK5	Reblochon of Savoy	RDP	Yes	+MB	+MB	+MB				E coli O157	+	3850	0.83	+	+LB	+MB	+	=	E coli O157
AK6	Reblochon of Savoy	RDP	Yes	+MB	+MB	+MB*				E coli O157	+	699	0.15	+	+MD	+MD	+	=	E coli O157
AK7	Neufchâtel in the unpasteurized milk	RDP	Yes	+MA	+MA	+MB				E coli O157	+	10858	2.36	+	+MA	+MB	+	=	E coli O157
AK8	Livarot	RDP	Yes	+LA	+LA	+MB				E coli O157	+	11177	2.43	+	+MA	+MA	+	=	E coli O157
AK9	Brie de Meaux cheese	RDP	Yes	+LA (1)	+LA (1)	+LC				E coli O157	+	11134	2.42	+	+MA	+MB	+	=	E coli O157
AK10	Brie de Meaux cheese	RDP	Yes	+MA	+MA	+MB				E coli O157	+	11350	2.47	+	+MB	+MB	+	=	E coli O157
Q11	Raw milk	RDP	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-								
Q12	Raw milk	RDP	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-								
Q13	Raw milk	RDP	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-								
Q14	Raw milk	RDP	No	-LE	-LE	-LE	-ME	-ME	-ME	/	-								
Q15	Raw milk	RDP	No	-LE	-LE	-LE	-ME	-ME	-ME	/	-								
R1	Reblochon	RDP	No	-ME	-ME	-ME	-LE	-LE	-ME	/	-								
R2	Époisses cheese	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
R3	Saint Nectaire	RDP	No	Ø	Ø	-ME	Ø	Ø	-ME	/	-								
R4	Soumaintrain	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
R5	Saint Nectaire	RDP	No	-LE	-LE	-ME	-LE	-LE	-ME	/	-								
R6	Raclette	RDP	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-								
R7	Saint Maure	RDP	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
R8	Brie	RDP	No	-LE	-LE	-ME	-LE	-LE	-ME	/	-								
R9	Mont d'or	RDP	No	-ME	-ME	-ME	-ME	-ME	-ME	/	-								
R10	Brie de Meaux cheese	RDP	No	Ø	Ø	Ø	Ø	Ø	-LE(1)	/	-								
Q8	Munster	RDP	No	Ø	Ø	Ø	-LE	-LE	-ME	/	-	9600	2.19	+	+HB	-ME	+	PS	E coli O157
T17	Raw milk	RDP	Yes	+MA	+MA	+MB				E coli O157	+	10084	2.25	+	+LA	+LA	+	=	E coli O157
T18	Raw milk	RDP	Yes	+MA	+MA	+MA				E coli O157	+	9825	2.19	+	+MA	+MA	+	=	E coli O157
T20	Raw milk	RDP	Yes	+MB	+MB	+MB				E coli O157	+	9746	2.17	+	+LA	+LA	+	=	E coli O157
T22	Raw milk	RDP	Yes	+MA	+MA	+MA				E coli O157	+	10303	2.30	+	+LA	+LA	+	=	E coli O157
U3	Raw milk	RDP	Yes	+LA	+LA	+MA				E coli O157	+	10571	2.36	+	+MA	+MA	+	=	E coli O157
U4	Raw milk	RDP	Yes	+LA	+LA	+LA				E coli O157	+	10441	2.33	+	+HA	+MA	+	=	E coli O157
S1	Raw milk	RDP	Yes	+LA	+LA	+LA				E coli O157	+	9785	2.23	+	+LA	+LA	+	=	E coli O157
S2	Raw milk	RDP	Yes	+LA(2)	+LA	+LB				E coli O157	+	9810	2.24	+	+LA	+LA	+	=	E coli O157
S3	Raw milk	RDP	Yes	+LA(4)	+LA	+LA				E coli O157	+	9977	2.27	+	+LA	+LA	+	=	E coli O157
S4	Raw milk	RDP	Yes	+LA	+LA	+LA				E coli O157	+	9967	2.27	+	+MA	+LA	+	=	E coli O157

Code	Nature du produit	Cat.	CA	EN ISO 16654 standard (#)						VIDAS ECPT alternative method after 8 h at 41,5°C													
				Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C			Identification	Final result	Vidas ECPT			Plating ICE				Direct plating				Identification
				CT-Smac	Chrom/Agar	ChromID	CT-Smac	Chrom/Agar	ChromID			RFV	VT	Result	CT-Smac	ChromID	Result 8h	Comparison 8h	CT-Smac	CT-ChromID	Result 8h	Comparison 8h	
O1	Lamb's lettuce	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	10079	2.46	+	+LA	+LA	+	=	+LA	+LA	+	=	<i>E coli O157</i>
O2	Lettuce heart	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	3977	0.97	+	Ø	Ø	-	FN(FP)	+LA(1)	+LB(3)	+	=	<i>E coli O157</i>
O3	Crunchy plate	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	9874	2.41	+	+LA(2)	+LA	+	=	+LA	+LA	+	=	<i>E coli O157</i>
O4	Red cabbage	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	9820	2.40	+	+LA(1)	+LA(1)	+	=	+LA	+LA	+	=	<i>E coli O157</i>
O6	Lamb's lettuce	RV	Yes	-LE	-LE	+LB	+LB(2)	+LA	+LA	<i>E coli O157</i>	+	1978	0.48	+	Ø	Ø	-	FN(FP)	Ø	Ø	-	FN(FP)	<i>E coli O157</i>
O7	Lettuce heart	RV	Yes	Ø	Ø	Ø	+LA	+LA	+LA	<i>E coli O157</i>	+	9660	2.36	+	Ø	Ø	-	FN(FP)	+LA	+LB	+	=	<i>E coli O157</i>
O8	Crunchy plate	RV	Yes	+LB	+LB	+LB				<i>E coli O157</i>	+	9303	2.27	+	+LA(2)	+LA	+	=	+LA	+LA	+	=	<i>E coli O157</i>
O9	Red cabbage	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-			-	=			-	=	/
O10	Grated carrot	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-			-	=			-	=	/
V1	Mangetout peas	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	9886	2.17	+	+LA(1)	+LA(2)	+	=	+LB	+LB	+	=	<i>E coli O157</i>
V2	Mushrooms	RV	Yes	+MA	+MB	+MB				<i>E coli O157</i>	+	10449	2.29	+	+LA	+LA	+	=	+MB	+LB	+	=	<i>E coli O157</i>
V3	French beans	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10281	2.25	+	+LA	+LA(3)	+	=	+LB	+LB	+	=	<i>E coli O157</i>
V4	Cabbages flower	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	9782	2.14	+	+LA	+LA	+	=	+LA	+LB	+	=	<i>E coli O157</i>
V5	Mangetout peas	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10031	2.20	+	+LA	+LA	+	=	+LB	+LB	+	=	<i>E coli O157</i>
V6	Mushrooms	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10489	2.30	+	+LA	+LA	+	=	+MB	+LB	+	=	<i>E coli O157</i>
V7	French beans	RV	Yes	+MA	+MA	+MB				<i>E coli O157</i>	+	10091	2.21	+	+LA(4)	+LA	+	=	+LB	+LB	+	=	<i>E coli O157</i>
V8	Cabbages flower	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	9289	2.03	+	+LA	+LA	+	=	+LA	+LB	+	=	<i>E coli O157</i>
V9	French beans	RV	Yes	+MA	+MA	+MB				<i>E coli O157</i>	+	9634	2.11	+	+LA	+LB	+	=	+LB	+LB	+	=	<i>E coli O157</i>
V10	Cabbages flower	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	9305	2.04	+	+LA	+LA	+	=	+LA	+LB	+	=	<i>E coli O157</i>
V11	Broccolis	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	9881	2.16	+	+LA	+LA	+	=	+MA	+LA	+	=	<i>E coli O157</i>
V12	Grated carrot	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10176	2.23	+	Ø	+LC	+	=	+LB	+LB	+	=	<i>E coli O157</i>
V13	Cabbage flower	RV	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-	-4	0.00	-			-	=			-	=	/
V14	Broccolis	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-			-	=			-	=	/
V15	Grated carrot	RV	No	-LE	-LE	-LE	-LE	-LE	-LE	/	-	-4	0.00	-			-	=			-	=	/
W1	Sliced thinly leeks	RV	No	Ø	Ø	Ø	-LE	-ME	-ME	/	-	-4	0.00	-			-	=			-	=	/
W2	Sliced thinly white cabbage	RV	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-3	0.00	-			-	=			-	=	/
W3	Worn celery	RV	No	Ø	Ø	-LE	Ø	Ø	-ME	/	-	-2	0.00	-			-	=			-	=	/
W4	Raw vegetables and beets	RV	No	-LE	-LE	-ME	-LE	-ME	-ME	/	-	-3	0.00	-			-	=			-	=	/
W5	Colorful of raw vegetables	RV	No	-LE	-LE	-ME	-ME	-ME	-ME	/	-	-3	0.00	-			-	=			-	=	/
W6	Shoots of soya	RV	No	-LE	-LE	-LE	-ME	-ME	-ME	/	-	-4	0.00	-			-	=			-	=	/
W7	Sliced thinly red cabbage	RV	No	Ø	Ø	-LE	Ø	-ME	-ME	/	-	-3	0.00	-			-	=			-	=	/
W8	Mushrooms	RV	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	-1	0.00	-			-	=			-	=	/
W9	Broccolis	RV	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-4	0.00	-			-	=			-	=	/
W10	French beans	RV	No	-ME	-ME	-ME	-HE	-HE	-HE	/	-	-3	0.00	-			-	=			-	=	/
W11	Shoots of soya	RV	No	-LE	-LE	-LE	-ME	-ME	-ME	/	-	-4	0.00	-			-	=			-	=	/
W12	Mangetout peas	RV	No	Ø	Ø	Ø	-LE	-LE	-LE	/	-	4	0.00	-			-	=			-	=	/
W13	Sliced thinly red cabbage	RV	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-3	0.00	-			-	=			-	=	/
W14	Broccolis	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0.00	-			-	=			-	=	/
W15	Grated carrot	RV	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	-4	0.00	-			-	=			-	=	/
X1	Lamb's lettuce	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	10420	2.26	+	+MA	+MA	+	=	+MA	+LB	+	=	<i>E coli O157</i>
X2	Colorful of lettuce	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	10687	2.32	+	+LA	+LB	+	=	+LB	+LB	+	=	<i>E coli O157</i>
X3	Sliced thinly white cabbage	RV	Yes	+LA(1)	+LA	+LA				<i>E coli O157</i>	+	8774	1.90	+	+LA(3)	+LA	+	=	+LA	+LA	+	=	<i>E coli O157</i>
X4	Broccolis	RV	Yes	+LA(1)	+LA(2)	+LA(3)				<i>E coli O157</i>	+	2	0.00	-	Ø	Ø	-	FN	Ø	Ø	-	FN	/
X5	Lamb's lettuce	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	10662	2.31	+	+LA	+LA	+	=	+MB	+LB	+	=	<i>E coli O157</i>
X6	Colorful of lettuce	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	10957	2.38	+	+LA	+MB	+	=	+MB	+MB	+	=	<i>E coli O157</i>
X7	Lamb's lettuce	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-2	0.00	-			-	=	/	/	-	=	/
X8	Colorful of lettuce	RV	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-3	0.00	-			-	=	/	/	-	=	/
X9	Sliced thinly white cabbage	RV	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-3	0.00	-			-	=	/	/	-	=	/
X10	Broccolis	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0.00	-			-	=	/	/	-	=	/
Z1	Lamb's lettuce	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	9932	2.54	+	Ø	+LA(1)	+	FN(FP)	+LA	+LB	+	=	<i>E coli O157</i>
Z2	Rocket	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10039	2.57	+	Ø	Ø	-	FN(FP)	+LB	+LB	+	=	<i>E coli O157</i>
Z3	Rocket	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	9781	2.51	+	Ø	+LA(1)	+	=	+LB	+LB	+	=	<i>E coli O157</i>
Z4	Lettuce iceberg	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	10113	2.29	+	+LA(2)	+LA(5)	+	=	+LA	+LA	+	=	<i>E coli O157</i>
Z5	Cherry tomatoes	RV	Yes	+LA	+LA	+MA				<i>E coli O157</i>	+	8102	2.08	+	Ø	+LB	+	=	+LB	+LB	+	=	<i>E coli O157</i>
Z6	Lamb's lettuce	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-			-	=			-	=	/
Z7	Rocket	RV	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-	-5	0.00	-			-	=			-	=	/
Z8	Lettuce iceberg	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0.00	-			-	=			-	=	/
Z9	Cherry tomatoes	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0.00	-			-	=			-	=	/
Z10	Sliced thinly red cabbage	RV	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-4	0.00	-			-	=			-	=	/
Z11	Sliced thinly white cabbage	RV	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-	-3	0.00	-			-	=			-	=	/
Z12	Sliced thinly mushrooms	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-			-	=			-	=	/

Code	Nature du produit	Cat.	CA	EN ISO 16654 standard (#)						Identification	Final result	VIDAS ECPT alternative method after 24 h at 41.5°C											
				Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C					Vidas ECPT			Plating ICE				Direct plating			Identification	
				CT-Smac	Chrom/Agar	ChromID	CT-Smac	Chrom/Agar	ChromID			RFV	VT	Result	CT-Smac	ChromID	Final result	Comparison	CT-Smac	CT-ChromID	Result		Comparison
O1	Lamb's lettuce	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	9661	2.43	+	+MA	+HA	+	=	+MA	+MA	+	=	<i>E coli O157</i>
O2	Lettuce heart	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	10132	2.47	+	+MA	+HA	+	=	+HA	+HA	+	=	<i>E coli O157</i>
O3	Crunchy plate	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	10038	2.45	+	+MA	+HA	+	=	+HA	+HA	+	=	<i>E coli O157</i>
O4	Red cabbage	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	10202	2.49	+	+MA	+HA	+	=	+MA	+MA	+	=	<i>E coli O157</i>
O6	Lamb's lettuce	RV	Yes	-LE	-LE	+LB	+LB(2)	+LA	+LA	<i>E coli O157</i>	+	9907	2.42	+	+MB	+MA	+	=	+MB	+MA	+	=	<i>E coli O157</i>
O7	Lettuce heart	RV	Yes	Ø	Ø	Ø	+LA	+LA	+LA	<i>E coli O157</i>	+	9818	2.40	+	+MA	+MA	+	=	+MA	+HA	+	=	<i>E coli O157</i>
O8	Crunchy plate	RV	Yes	+LB	+LB	+LB				<i>E coli O157</i>	+	9652	2.35	+	+MA	+HA	+	=	+MA	+HA	+	=	<i>E coli O157</i>
O9	Red cabbage	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-				=				=	/
O10	Grated carrot	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-				=				=	/
V1	Mangetout peas	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	9639	2.11	+	+MA	+MB	+	=	+MB	+MA	+	=	<i>E coli O157</i>
V2	Mushrooms	RV	Yes	+MA	+MB	+MB				<i>E coli O157</i>	+	10260	2.25	+	+MB	+MB	+	=	+HB	+HB	+	=	<i>E coli O157</i>
V3	French beans	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	9912	2.17	+	+MB	+MB	+	=	+MB	+HB	+	=	<i>E coli O157</i>
V4	Cabbages flower	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	9946	2.18	+	+HA	+HA	+	=	+HA	+HA	+	=	<i>E coli O157</i>
V5	Mangetout peas	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	9759	2.14	+	+MA	+MA	+	=	+MB	+MB	+	=	<i>E coli O157</i>
V6	Mushrooms	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10525	2.31	+	+MB	+MB	+	=	+MB	+HB	+	=	<i>E coli O157</i>
V7	French beans	RV	Yes	+MA	+MA	+MB				<i>E coli O157</i>	+	9691	2.12	+	+MA	+MB	+	=	+MA	+MA	+	=	<i>E coli O157</i>
V8	Cabbages flower	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	9838	2.16	+	+HA	+HA	+	=	+HA	+MA	+	=	<i>E coli O157</i>
V9	French beans	RV	Yes	+MA	+MA	+MB				<i>E coli O157</i>	+	9429	2.07	+	+MA	+MB	+	=	+MA	+MB	+	=	<i>E coli O157</i>
V10	Cabbages flower	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	9879	2.16	+	+MA	+HA	+	=	+MA	+HA	+	=	<i>E coli O157</i>
V11	Broccolis	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10084	2.21	+	+MA	+HA	+	=	+MA	+HA	+	=	<i>E coli O157</i>
V12	Grated carrot	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	9602	2.10	+	+MA	+MB	+	=	+MB	+MB	+	=	<i>E coli O157</i>
V13	Cabbage flower	RV	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-	-4	0.00	-				=				=	/
V14	Broccolis	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-				=				=	/
V15	Grated carrot	RV	No	-LE	-LE	-LE	-LE	-LE	-LE	/	-	-4	0.00	-				=				=	/
W1	Sliced thinly leeks	RV	No	Ø	Ø	Ø	-LE	-ME	-ME	/	-	-4	0.00	-				=				=	/
W2	Sliced thinly white cabbage	RV	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-3	0.00	-				=				=	/
W3	Worn celery	RV	No	Ø	Ø	-LE	Ø	Ø	-ME	/	-	-1	0.00	-				=				=	/
W4	Raw vegetables and beets	RV	No	-LE	-LE	-ME	-LE	-ME	-ME	/	-	-2	0.00	-				=				=	/
W5	Colorful of raw vegetables	RV	No	-LE	-LE	-ME	-ME	-ME	-ME	/	-	-2	0.00	-				=				=	/
W6	Shoots of soya	RV	No	-LE	-LE	-LE	-ME	-ME	-ME	/	-	-3	0.00	-				=				=	/
W7	Sliced thinly red cabbage	RV	No	Ø	Ø	-LE	Ø	-ME	-ME	/	-	-3	0.00	-				=				=	/
W8	Mushrooms	RV	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	-2	0.00	-				=				=	/
W9	Broccolis	RV	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-3	0.00	-				=				=	/
W10	French beans	RV	No	-ME	-ME	-ME	-HE	-HE	-HE	/	-	-4	0.00	-				=				=	/
W11	Shoots of soya	RV	No	-LE	-LE	-LE	-ME	-ME	-ME	/	-	-4	0.00	-				=				=	/
W12	Mangetout peas	RV	No	Ø	Ø	Ø	-LE	-LE	-LE	/	-	-3	0.00	-				=				=	/
W13	Sliced thinly red cabbage	RV	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-3	0.00	-				=				=	/
W14	Broccolis	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0.00	-				=				=	/
W15	Grated carrot	RV	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	-3	0.00	-				=				=	/
X1	Lamb's lettuce	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	9651	2.09	+	+MA	+HA	+	=	+MA	+MA	+	=	<i>E coli O157</i>
X2	Colorful of lettuce	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	9898	2.15	+	+MA	+HB	+	=	+MA	+MB	+	=	<i>E coli O157</i>
X3	Sliced thinly white cabbage	RV	Yes	+LA(1)	+LA	+LA				<i>E coli O157</i>	+	9359	2.03	+	+MA	+HA	+	=	+MA	+MB	+	=	<i>E coli O157</i>
X4	Broccolis	RV	Yes	+LA(1)	+LA(2)	+LA(3)				<i>E coli O157</i>	+	9767	2.12	+	+MA	+HA	+	=	+MA	+MA	+	=	<i>E coli O157</i>
X5	Lamb's lettuce	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	9949	2.16	+	+MA	+HA	+	=	+HA	+HA	+	=	<i>E coli O157</i>
X6	Colorful of lettuce	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	9810	2.13	+	+MA	+HB	+	=	+HB	+HB	+	=	<i>E coli O157</i>
X7	Lamb's lettuce	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-2	0.00	-				=				=	/
X8	Colorful of lettuce	RV	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-2	0.00	-				=				=	/
X9	Sliced thinly white cabbage	RV	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-3	0.00	-				=				=	/
X10	Broccolis	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0.00	-				=				=	/
Z1	Lamb's lettuce	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	9602	2.46	+	+MA	+MA	+	=	+MA	+MA	+	=	<i>E coli O157</i>
Z2	Rocket	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	9676	2.48	+	+MB	+MB	+	=	+MA	+MA	+	=	<i>E coli O157</i>
Z3	Rocket	RV	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	9993	2.56	+	+MB	+MB	+	=	+MA	+MB	+	=	<i>E coli O157</i>
Z4	Lettuce iceberg	RV	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	9792	2.51	+	+MA	+MB	+	=	+MA	+MA	+	=	<i>E coli O157</i>
Z5	Cherry tomatoes	RV	Yes	+LA	+LA	+MA				<i>E coli O157</i>	+	9231	2.36	+	+MB	+MB	+	=	+MB	+LB	+	=	<i>E coli O157</i>
Z6	Lamb's lettuce	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0.00	-				=				=	/
Z7	Rocket	RV	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-	-4	0.00	-				=				=	/
Z8	Lettuce iceberg	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-				=				=	/
Z9	Cherry tomatoes	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-				=				=	/
Z10	Sliced thinly red cabbage	RV	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-4	0.00	-				=				=	/
Z11	Sliced thinly white cabbage	RV	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-	-5	0.00	-				=				=	/
Z12	Sliced thinly mushrooms	RV	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-				=				=	/

Code	Nature du produit	Cat.	CA	EN ISO 16654 standard (#)									VIDAS ECPT alternative method 48h à 4°C									
				Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C			Identification	Final result	Vidas ECPT			Direct plating			Identification	Comparison			
				CT-Smac	Chrom'Agar	ChromID	CT-Smac	Chrom'Agar	ChromID			RFV	VT	Result	CT-Smac	CT-ChromID	Result					
O1	Lamb's lettuce	RV	Yes	+LA	+LA	+LA					<i>E coli O157</i>	+										
O2	Lettuce heart	RV	Yes	+LA	+LA	+LA					<i>E coli O157</i>	+										
O3	Crunchy plate	RV	Yes	+LA	+LA	+LA					<i>E coli O157</i>	+										
O4	Red cabbage	RV	Yes	+LA	+LA	+LA					<i>E coli O157</i>	+										
O6	Lamb's lettuce	RV	Yes	-LE	-LE	+LB	+LB(2)	+LA	+LA		<i>E coli O157</i>	+										
O7	Lettuce heart	RV	Yes	Ø	Ø	Ø		+LA	+LA	+LA	<i>E coli O157</i>	+										
O8	Crunchy plate	RV	Yes	+LB	+LB	+LB					<i>E coli O157</i>	+										
O9	Red cabbage	RV	No	Ø	Ø	Ø		Ø	Ø	Ø	/	-										
O10	Grated carrot	RV	No	Ø	Ø	Ø		Ø	Ø	Ø	/	-										
V1	Mangetout peas	RV	Yes	+MA	+MA	+MA					<i>E coli O157</i>	+	991	2.17	+	+MB	+LB	+		<i>E coli O157</i>	=	
V2	Mushrooms	RV	Yes	+MA	+MB	+MB					<i>E coli O157</i>	+	10143	2.22	+	+MB	+MB	+		<i>E coli O157</i>	=	
V3	French beans	RV	Yes	+MA	+MA	+MA					<i>E coli O157</i>	+	10120	2.22	+	+MB	+MB	+		<i>E coli O157</i>	=	
V4	Cabbages flower	RV	Yes	+LA	+LA	+LA					<i>E coli O157</i>	+	9568	2.10	+	+LB	+LB	+		<i>E coli O157</i>	=	
V5	Mangetout peas	RV	Yes	+MA	+MA	+MA					<i>E coli O157</i>	+	10143	2.22	+	+LC	+LB	+		<i>E coli O157</i>	=	
V6	Mushrooms	RV	Yes	+MA	+MA	+MA					<i>E coli O157</i>	+	10155	2.22	+	+MB	+MB	+		<i>E coli O157</i>	=	
V7	French beans	RV	Yes	+MA	+MA	+MB					<i>E coli O157</i>	+	9606	2.10	+	+LB	+LB	+		<i>E coli O157</i>	=	
V8	Cabbages flower	RV	Yes	+MA	+MA	+MA					<i>E coli O157</i>	+	9230	2.02	+	+LA	+LB	+		<i>E coli O157</i>	=	
V9	French beans	RV	Yes	+MA	+MA	+MB					<i>E coli O157</i>	+	9195	2.01	+	+MB	+MB	+		<i>E coli O157</i>	=	
V10	Cabbages flower	RV	Yes	+LA	+LA	+LA					<i>E coli O157</i>	+	9328	2.04	+	+LA	+MB	+		<i>E coli O157</i>	=	
V11	Broccolis	RV	Yes	+MA	+MA	+MA					<i>E coli O157</i>	+	9003	1.97	+	+LA	+LB	+		<i>E coli O157</i>	=	
V12	Grated carrot	RV	Yes	+MA	+MA	+MA					<i>E coli O157</i>	+	9542	2.09	+	+LB	+LB	+		<i>E coli O157</i>	=	
V13	Cabbage flower	RV	No	Ø	Ø	Ø		Ø	Ø	-LE	/	-										
V14	Broccolis	RV	No	Ø	Ø	Ø		Ø	Ø	Ø	/	-										
V15	Grated carrot	RV	No	-LE	-LE	-LE		-LE	-LE	-LE	/	-										
W1	Sliced thinly leeks	RV	No	Ø	Ø	Ø		-LE	-ME	-ME	/	-										
W2	Sliced thinly white cabbage	RV	No	Ø	Ø	Ø		Ø	-ME	-ME	/	-										
W3	Worn celery	RV	No	Ø	Ø	-LE		Ø	Ø	-ME	/	-										
W4	Raw vegetables and beets	RV	No	-LE	-LE	-ME		-LE	-ME	-ME	/	-										
W5	Colorful of raw vegetables	RV	No	-LE	-LE	-ME		-ME	-ME	-ME	/	-										
W6	Shoots of soya	RV	No	-LE	-LE	-LE		-ME	-ME	-ME	/	-										
W7	Sliced thinly red cabbage	RV	No	Ø	Ø	-LE		Ø	-ME	-ME	/	-										
W8	Mushrooms	RV	No	Ø	Ø	Ø		Ø	Ø	-ME	/	-										
W9	Broccolis	RV	No	Ø	Ø	Ø		Ø	-ME	-ME	/	-										
W10	French beans	RV	No	-ME	-ME	-ME		-HE	-HE	-HE	/	-										
W11	Shoots of soya	RV	No	-LE	-LE	-LE		-ME	-ME	-ME	/	-										
W12	Mangetout peas	RV	No	Ø	Ø	Ø		-LE	-LE	-LE	/	-										
W13	Sliced thinly red cabbage	RV	No	Ø	Ø	Ø		Ø	-LE	-LE	/	-										
W14	Broccolis	RV	No	Ø	Ø	Ø		Ø	Ø	Ø	/	-										
W15	Grated carrot	RV	No	Ø	Ø	Ø		Ø	Ø	-ME	/	-										
X1	Lamb's lettuce	RV	Yes	+LA	+LA	+LA					<i>E coli O157</i>	+	9502	2.06	+	+MA	+MA	+		<i>E coli O157</i>	=	
X2	Colorful of lettuce	RV	Yes	+LA	+LA	+LA					<i>E coli O157</i>	+	9325	2.02	+	+MA	+MB	+		<i>E coli O157</i>	=	
X3	Sliced thinly white cabbage	RV	Yes	+LA(1)	+LA	+LA					<i>E coli O157</i>	+	9003	1.97	+	+MA	+MB	+		<i>E coli O157</i>	=	
X4	Broccolis	RV	Yes	+LA(1)	+LA(2)	+LA(3)					<i>E coli O157</i>	+	9267	2.01	+	+MA	+MA	+		<i>E coli O157</i>	=	
X5	Lamb's lettuce	RV	Yes	+LA	+LA	+LA					<i>E coli O157</i>	+	9851	2.13	+	+HA	+HA	+		<i>E coli O157</i>	=	
X6	Colorful of lettuce	RV	Yes	+LA	+LA	+LA					<i>E coli O157</i>	+	9321	2.02	+	+HB	+HB	+		<i>E coli O157</i>	=	
X7	Lamb's lettuce	RV	No	Ø	Ø	Ø		Ø	Ø	Ø	/	-										
X8	Colorful of lettuce	RV	No	Ø	Ø	Ø		Ø	-ME	-ME	/	-										
X9	Sliced thinly white cabbage	RV	No	Ø	Ø	Ø		Ø	-LE	-LE	/	-										
X10	Broccolis	RV	No	Ø	Ø	Ø		Ø	Ø	Ø	/	-										
Z1	Lamb's lettuce	RV	Yes	+MA	+MA	+MA					<i>E coli O157</i>	+	9826	2.52	+	+LB	+LB	+		<i>E coli O157</i>	=	
Z2	Rocket	RV	Yes	+MA	+MA	+MA					<i>E coli O157</i>	+	10055	2.58	+	+LB	+LB	+		<i>E coli O157</i>	=	
Z3	Rocket	RV	Yes	+MA	+MA	+MA					<i>E coli O157</i>	+	10042	2.57	+	+MB	+LB	+		<i>E coli O157</i>	=	
Z4	Lettuce iceberg	RV	Yes	+LA	+LA	+LA					<i>E coli O157</i>	+	9813	2.51	+	+MB	+MB	+		<i>E coli O157</i>	=	
Z5	Cherry tomatoes	RV	Yes	+LA	+LA	+MA					<i>E coli O157</i>	+	8959	2.30	+	+MB	+MB	+		<i>E coli O157</i>	=	
Z6	Lamb's lettuce	RV	No	Ø	Ø	Ø		Ø	Ø	Ø	/	-										
Z7	Rocket	RV	No	Ø	Ø	Ø		Ø	Ø	-LE	/	-										
Z8	Lettuce iceberg	RV	No	Ø	Ø	Ø		Ø	Ø	Ø	/	-										
Z9	Cherry tomatoes	RV	No	Ø	Ø	Ø		Ø	Ø	Ø	/	-										
Z10	Sliced thinly red cabbage	RV	No	Ø	Ø	Ø		Ø	-LE	-LE	/	-										
Z11	Sliced thinly white cabbage	RV	No	Ø	Ø	Ø		Ø	Ø	-LE	/	-										
Z12	Sliced thinly mushrooms	RV	No	Ø	Ø	Ø		Ø	Ø	Ø	/	-										

Code	Nature du produit	Cat.	CA	EN ISO 16654 standard (#)						Identification	Final result	VIDAS ECPT alternative method after 15 h at 41,5°C													
				Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C					Vidas ECPT			Plating ICE				Direct plating			Identification			
				CT-Smac	ChromAgar	ChromID	CT-Smac	ChromAgar	ChromID			RFV	VT	Result	CT-Smac	ChromID	Result	Comparison	CT-Smac	CT-ChromID	Result		Comparison		
AL1	Residues stand caterer	ENV3	Yes	+LB	+LB	+LB				<i>E coli O157</i>	+	7953	1.73	+	+MB	+MB	+	=	=	+MB	+MB	+	=	=	<i>E coli O157</i>
AL2	Residues stand cheese	ENV3	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	11435	2.49	+	+HA	+HA	+	=	=	+MA	+MA	+	=	=	<i>E coli O157</i>
AL3	Residues caterer (meat)	ENV3	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11549	2.51	+	+HA	+HB	+	=	=	+HA	+HA	+	=	=	<i>E coli O157</i>
AL4	Residues cut slaughterhouse	ENV3	Yes	+LA	+LB	+LB				<i>E coli O157</i>	+	11365	2.47	+	+HA	+HB	+	=	=	+HA	+HA	+	=	=	<i>E coli O157</i>
AL5	Residues stand delicatessen	ENV3	Yes	+LA	+LB	+LB				<i>E coli O157</i>	+	11730	2.55	+	+HA	+HA	+	=	=	+HA	+HA	+	=	=	<i>E coli O157</i>
AL6	Residues stand caterer (sauce)	ENV3	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	11886	2.59	+	+HA	+HA	+	=	=	+HA	+HA	+	=	=	<i>E coli O157</i>
AL7	Residues cut delicatessen	ENV3	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11742	2.56	+	+HA	+HA	+	=	=	+MA	+MA	+	=	=	<i>E coli O157</i>
AL8	Residues stand cheese	ENV3	Yes	+LA	+MA	+MA				<i>E coli O157</i>	+	11716	2.55	+	+HA	+HA	+	=	=	+HA	+HA	+	=	=	<i>E coli O157</i>
AL9	Surface board in cut	ENV2	Yes	Ø	-LE	-LE	-LE	-ME	-ME	/	-	127	0.02	-			-	=	=			-	=	=	/
AL10	Work plan slaughterhouse	ENV2	Yes	-ME	-ME	-ME	-ME	-ME	-ME	/	-	21	0.00	-			-	=	=			-	=	=	/
AL11	Table cooks	ENV2	Yes	-LE (1)	-LE	-LE	-ME	-ME	-ME	/	-	15	0.00	-			-	=	=			-	=	=	/
AL12	Wall interns refrigerator	ENV2	Yes	Ø	Ø	-LE (3)	Ø	-ME	-ME	/	-	2	0.00	-			-	=	=			-	=	=	/
AM1	Water of network	ENV1	Yes	Ø	Ø	Ø	Ø	Ø	Ø	/	-	0	0.00	-			-	=	=			-	=	=	/
AM2	Water of network	ENV1	Yes	Ø	Ø	Ø	+MA	+MA	+MA	<i>E coli O157</i>	+	11616	2.53	+	+LA	+LA	+	=	=	+MA	+MA	+	=	=	<i>E coli O157</i>
AM3	Ice-cold water	ENV1	Yes	+LA(2)	Ø	+LA(1)	+MA	+MA	+MA	<i>E coli O157</i>	+	11827	2.57	+	+LA	+LA	+	=	=	+MA	+MA	+	=	=	<i>E coli O157</i>
AM4	Water of process	ENV1	Yes	Ø	Ø	+MA	+MA	+MA	+MA	<i>E coli O157</i>	+	12040	2.62	+	+LA	+LA	+	=	=	+LA	+MA	+	=	=	<i>E coli O157</i>
AM5	Ice-cold water	ENV1	Yes	+LA(2)	+MA	+MA				<i>E coli O157</i>	+	11923	2.60	+	+LA	+LA	+	=	=	+MA	+MA	+	=	=	<i>E coli O157</i>
AM6	Ice-cold water	ENV1	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	12076	2.63	+	+LA	+LA	+	=	=	+LA	+MA	+	=	=	<i>E coli O157</i>
AM7	Water of rinsing vegetables	ENV1	Yes	+LA	+MA	+MA				<i>E coli O157</i>	+	11441	2.49	+	+LA	+LA	+	=	=	+MA	+MA	+	=	=	<i>E coli O157</i>
AM8	Siphon water	ENV1	Yes	Ø	Ø	Ø	Ø	Ø	+LB(En)	/	-	52	0.01	-			-	=	=			-	=	=	/
AM9	Water salvage dealer	ENV1	Yes	Ø	Ø	+LA	+MA	+MA	+MA	<i>E coli O157</i>	+	11330	2.47	+	+LA	+LB	+	=	=	+MA	+MB	+	=	=	<i>E coli O157</i>
AM10	Stagnant water	ENV1	Yes	-ME	-ME	-ME	-ME	-ME	-ME	/	-	7	0.00	-			-	=	=			-	=	=	/
AM11	Water distribution	ENV1	No	Ø	Ø	Ø	-LE	-LE	-LE	/	-	3	0.00	-			-	=	=			-	=	=	/
AM12	Water of network	ENV1	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	6	0.00	-			-	=	=			-	=	=	/
AM13	Ice-cold water	ENV1	No	Ø	Ø	Ø	-LE	-LE	-ME	/	-	2	0.00	-			-	=	=			-	=	=	/
AM14	Water of process	ENV1	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	3	0.00	-			-	=	=			-	=	=	/
AM15	Ice-cold water	ENV1	No	Ø	Ø	Ø	-LE*	-LE*	-ME*	/	-	3	0.00	-			-	=	=			-	=	=	/
AM16	Ice-cold water	ENV1	No	Ø	Ø	Ø	-LE*	-ME*	-ME*	/	-	2	0.00	-			-	=	=			-	=	=	/
AM17	Water of rinsing vegetables	ENV1	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	10	0.00	-			-	=	=			-	=	=	/
AM18	Siphon water	ENV1	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	2	0.00	-			-	=	=			-	=	=	/
AM19	Water salvage dealer	ENV1	No	-LE (1)	-LE (1)	-LE (1)	-LE*	-ME*	-ME	/	-	4	0.00	-			-	=	=			-	=	=	/
AM20	Stagnant water	ENV1	No	-ME	-ME	-ME	-ME	-ME	-ME	/	-	11	0.00	-			-	=	=			-	=	=	/
AN1	Residues workshop delicatessen	ENV3	Yes	+MA	+MB	+MB				<i>E coli O157</i>	+	11047	2.40	+	+HB	+HB	+	=	=	+MA	+MB	+	=	=	<i>E coli O157</i>
AN2	Residues workshop cuts poultry	ENV3	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11016	2.40	+	+HA	+HB	+	=	=	+MA	+MB	+	=	=	<i>E coli O157</i>
AN3	Residues workshop preparation sandwich	ENV3	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-	3	0.00	-			-	=	=			-	=	=	/
AN4	Residues stand delicatessen	ENV3	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	2	0.00	-			-	=	=			-	=	=	/
AN5	Residues plan of cut fishmonger's shop	ENV3	No	Ø	Ø	Ø	-ME	Ø	-ME	/	-	3	0.00	-			-	=	=			-	=	=	/
AN6	Residues stand ready-made meal	ENV3	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	4	0.00	-			-	=	=			-	=	=	/
AN7	Residues ready-made meal meat	ENV3	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	3	0.00	-			-	=	=			-	=	=	/
AN8	Residues workshop pastry	ENV3	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	3	0.00	-			-	=	=			-	=	=	/
AN9	Residues gastronomie ready-made meal	ENV3	No	Ø	Ø	-LE(2)	-LE	-LE	-ME	/	-	4	0.00	-			-	=	=			-	=	=	/
AN10	Residues mixed salad stand	ENV3	No	-LE (1)	-LE	-ME	-LE	-LE	-ME	/	-	2	0.00	-			-	=	=			-	=	=	/
AN11	Residues work plan stand caterer	ENV3	No	Ø	Ø	-ME	-LE	-LE	-ME	/	-	2	0.00	-			-	=	=			-	=	=	/
AN12	Residues découpe poultry	ENV3	No	-LE	-LE	-ME	Ø	Ø	-ME	/	-	3	0.00	-			-	=	=			-	=	=	/
AN13	Water buzzard	ENV1	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11055	2.41	+	+HA	+HA	+	=	=	+MA	+MA	+	=	=	<i>E coli O157</i>
AN14	Water rainy salvage dealer	ENV1	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	11111	2.42	+	+HA	+HB	+	=	=	+MA	+MB	+	=	=	<i>E coli O157</i>
AN15	Water rinsing vegetables	ENV1	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11071	2.41	+	+HA	+HB	+	=	=	+MA	+MA	+	=	=	<i>E coli O157</i>
AN16	Outline kitchen sink	ENV2	Yes	-ME	-HE	-HE	+MB	+MB	+MB	<i>E coli O157</i>	+	11181	2.43	+	+HB	+HB	+	=	=	+MB	+MB	+	=	=	<i>E coli O157</i>
AN17	Tiled wall work plan	ENV2	Yes	+LA	+LA	-LE	+MA (Ec)	+MA (Ec)	-ME	/	-	1	0.00	-			-	=	=	/	/	-	=	=	/
AN18	Lid trash can workshop butcher's shop	ENV2	Yes	+LA	+LA	+LB	+MB	+MB	+MB	<i>E coli O157</i>	+	10466	2.28	+	+HB	+HB	+	=	=	+MB	+MB	+	=	=	<i>E coli O157</i>
AN19	Stainless work plan caterer	ENV2	Yes	Ø	Ø	Ø	+MA	+MA	+MB	<i>E coli O157</i>	+	10548	2.30	+	+HA	+HB	+	=	=	+MB	+MB	+	=	=	<i>E coli O157</i>
AO1	Lid trash can workshop	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11283	2.49	+	+MA	+MA	+	=	=	+MA	+MA	+	=	=	<i>E coli O157</i>
AO2	Stainless table workshop before wash	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11493	2.54	+	+HA	+HA	+	=	=	+MB	+MB	+	=	=	<i>E coli O157</i>
AO3	Wagon evacuation waste	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11556	2.56	+	+HB	+HB	+	=	=	+MB	+MB	+	=	=	<i>E coli O157</i>
AO4	Line manufacturing workshop n°1	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11566	2.56	+	+HB	+HB	+	=	=	+MA	+MB	+	=	=	<i>E coli O157</i>
AO5	Bottom of tank bums around of preparation	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11641	2.57	+	+HA	+HA	+	=	=	+MA	+MA	+	=	=	<i>E coli O157</i>
AO6	Blade trancheur before wash	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11824	2.61	+	+HA	+HA	+	=	=	+MA	+MA	+	=	=	<i>E coli O157</i>
AO7	Blade knife before wash	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10426	2.30	+	+HA	+HB	+	=	=	+MA	+MA	+	=	=	<i>E coli O157</i>
AO8	Ground workshop before wash	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10491	2.32	+	+HA	+HA	+	=	=	+MA	+MA	+	=	=	<i>E coli O157</i>
AO9	Shelf positive cold room	ENV2	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	46	0.01	-			-	=	=			-	=	=	/
AO10	Chopping block before wash	ENV2	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	3	0.00	-			-	=	=			-	=	=	/
AO11	Shower head rinsing légumerie	ENV2	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	2	0.00	-			-	=	=			-	=	=	/
AO12	Left wall zones white workshop	ENV2	Yes	+LA(3)	+LA	+LA				<i>E coli O157</i>	+	10998	2.43	+	+HA	+HA	+	=	=	+HA	+MA	+	=	=	<i>E coli O157</i>

Code	Nature du produit	Cat.	CA	EN ISO 16654 standard (#)							VIDAS ECPT alternative method after 24 h at 41,5°C												
				Plating after 6 h at 41.5°C			Plating after 24 h at 41.5°C			Identification	Final result	Vidas ECPT			Plating ICE				Direct plating			Identification	
				CT-Smac	ChromiAgar	ChromiD	CT-Smac	ChromiAgar	ChromiD			RFV	VT	Result	CT-Smac	ChromiD	Result	Comparison	CT-Smac	CT-ChromiD	Result		Comparison
AL1	Residues stand caterer	ENV3	Yes	+LB	+LB	+LB				<i>E coli O157</i>	+	7055	1.53	+	+MB	+HB	+	=	+HB	+HB	+	=	<i>E coli O157</i>
AL2	Residues stand cheese	ENV3	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	10924	2.38	+	+HA	+HA	+	=	+HB	+HA	+	=	<i>E coli O157</i>
AL3	Residues caterer (meat)	ENV3	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11128	2.42	+	+HA	+HA	+	=	+HB	+HA	+	=	<i>E coli O157</i>
AL4	Residues cut slaughterhouse	ENV3	Yes	+LA	+LB	+LB				<i>E coli O157</i>	+	11822	2.57	+	+HA	+MA	+	=	+HA	+HB	+	=	<i>E coli O157</i>
AL5	Residues stand delicatessen	ENV3	Yes	+LA	+LB	+LB				<i>E coli O157</i>	+	11024	2.40	+	+HA	+HA	+	=	+MA	+HB	+	=	<i>E coli O157</i>
AL6	Residues stand caterer (sauce)	ENV3	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	11079	2.41	+	+HA	+HA	+	=	+HA	+MA	+	=	<i>E coli O157</i>
AL7	Residues cut delicatessen	ENV3	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10979	2.39	+	+HA	+HA	+	=	+MA	+HA	+	=	<i>E coli O157</i>
AL8	Residues stand cheese	ENV3	Yes	+LA	+MA	+MA				<i>E coli O157</i>	+	10872	2.37	+	+HA	+HA	+	=	+MA	+HA	+	=	<i>E coli O157</i>
AL9	Surface board in cut	ENV2	Yes	Ø	-LE	-LE	-LE	-ME	-ME	/	-	47	0.01	-			-	=			-	=	/
AL10	Work plan slaughterhouse	ENV2	Yes	-ME	-ME	-ME	-ME	-ME	-ME	/	-	-1	0.00	-			-	=			-	=	/
AL11	Table cooks	ENV2	Yes	-LE (1)	-LE	-LE	-LE	-ME	-ME	/	-	1	0.00	-			-	=			-	=	/
AL12	Wall interns refrigerator	ENV2	Yes	Ø	Ø	-LE (3)	Ø	-ME	-ME	/	-	-1	0.00	-			-	=			-	=	/
AM1	Water of network	ENV1	Yes	Ø	Ø	Ø	Ø	Ø	Ø	/	-	41	0.00	-			-	=			-	=	/
AM2	Water of network	ENV1	Yes	Ø	Ø	Ø	+MA	+MA	+MA	<i>E coli O157</i>	+	11333	2.47	+	+MA	+MA	+	=	+MA	+MA	+	=	<i>E coli O157</i>
AM3	Ice-cold water	ENV1	Yes	+LA(2)	Ø	+LA(1)	+MA	+MA	+MA	<i>E coli O157</i>	+	11449	2.49	+	+MA	+HA	+	=	+MA	+MA	+	=	<i>E coli O157</i>
AM4	Water of process	ENV1	Yes	Ø	Ø	+MA	+MA	+MA	+MA	<i>E coli O157</i>	+	11406	2.48	+	+HA	+HA	+	=	+MA	+MA	+	=	<i>E coli O157</i>
AM5	Ice-cold water	ENV1	Yes	+LA(2)	+MA	+MA				<i>E coli O157</i>	+	11639	2.53	+	+HA	+HA	+	=	+MA	+MA	+	=	<i>E coli O157</i>
AM6	Ice-cold water	ENV1	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11766	2.56	+	+HA	+HA	+	=	+MA	+MA	+	=	<i>E coli O157</i>
AM7	Water of rinsing vegetables	ENV1	Yes	+LA	+MA	+MA				<i>E coli O157</i>	+	11100	2.42	+	+HA	+HA	+	=	+MA	+MA	+	=	<i>E coli O157</i>
AM8	Siphon water	ENV1	Yes	Ø	Ø	Ø	Ø	Ø	+LB(En)	/	-	76	0.01	-	Ø	+MA	-	=	Ø	Ø	-	=	<i>Enterobacter</i>
AM9	Water salvage dealer	ENV1	Yes	Ø	Ø	+LA	+MA	+MA	+MA	<i>E coli O157</i>	+	11428	2.49	+	+HA	+HB	+	=	+MA	+MB	+	=	<i>E coli O157</i>
AM10	Stagnant water	ENV1	Yes	-ME	-ME	-ME	-ME	-ME	-ME	/	-	8	0.00	-			-	=			-	=	/
AM11	Water distribution	ENV1	No	Ø	Ø	Ø	-LE	-LE	-LE	/	-	-2	0.00	-			-	=			-	=	/
AM12	Water of network	ENV1	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	19	0.00	-			-	=			-	=	/
AM13	Ice-cold water	ENV1	No	Ø	Ø	Ø	-LE	-LE	-ME	/	-	-3	0.00	-			-	=			-	=	/
AM14	Water of process	ENV1	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0.00	-			-	=			-	=	/
AM15	Ice-cold water	ENV1	No	Ø	Ø	Ø	-LE*	-LE*	-ME*	/	-	-3	0.00	-			-	=			-	=	/
AM16	Ice-cold water	ENV1	No	Ø	Ø	Ø	-LE*	-ME*	-ME*	/	-	-3	0.00	-			-	=			-	=	/
AM17	Water of rinsing vegetables	ENV1	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0.00	-			-	=			-	=	/
AM18	Siphon water	ENV1	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-2	0.00	-			-	=			-	=	/
AM19	Water salvage dealer	ENV1	No	-LE (1)	-LE (1)	-LE (1)	-LE*	-ME*	-ME	/	-	-3	0.00	-			-	=			-	=	/
AM20	Stagnant water	ENV1	No	-ME	-ME	-ME	-ME	-ME	-ME	/	-	-3	0.00	-			-	=			-	=	/
AN1	Residues workshop delicatessen	ENV3	Yes	+MA	+MB	+MB				<i>E coli O157</i>	+	11096	2.42	+	+HB	+HB	+	=	+MB	+MB	+	=	<i>E coli O157</i>
AN2	Residues workshop cuts poultry	ENV3	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11491	2.50	+	+HB	+HB	+	=	+MB	+MB	+	=	<i>E coli O157</i>
AN3	Residues workshop preparation sandwich	ENV3	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-	-4	0.00	-			-	=			-	=	/
AN4	Residues stand delicatessen	ENV3	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	-4	0.00	-			-	=			-	=	/
AN5	Residues plan of cut fishmonger's shop	ENV3	No	Ø	Ø	-ME	Ø	Ø	-ME	/	-	15	0.00	-			-	=			-	=	/
AN6	Residues stand ready-made meal	ENV3	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0.00	-			-	=			-	=	/
AN7	Residues ready-made meal meat	ENV3	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-			-	=			-	=	/
AN8	Residues workshop pastry	ENV3	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-2	0.00	-			-	=			-	=	/
AN9	Residues gastronome ready-made meal	ENV3	No	Ø	Ø	-LE(2)	-LE	-LE	-ME	/	-	-3	0.00	-			-	=			-	=	/
AN10	Residues mixed salad stand	ENV3	No	-LE (1)	-LE	-ME	-LE	-LE	-ME	/	-	-2	0.00	-			-	=			-	=	/
AN11	Residues work plan stand caterer	ENV3	No	Ø	Ø	-ME	-LE	-LE	-ME	/	-	-3	0.00	-			-	=			-	=	/
AN12	Residues découpe poultry	ENV3	No	-LE	-LE	-ME	Ø	Ø	-ME	/	-	-2	0.00	-			-	=			-	=	/
AN13	Water buzzard	ENV1	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10700	2.33	+	+HA	+HA	+	=	+HA	+HA	+	=	<i>E coli O157</i>
AN14	Water rainy salvage dealer	ENV1	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	10900	2.37	+	+HA	+HB	+	=	+HA	+MB	+	=	<i>E coli O157</i>
AN15	Water rinsing vegetables	ENV1	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11028	2.40	+	+HA	+HB	+	=	+MA	+MA	+	=	<i>E coli O157</i>
AN16	Outline kitchen sink	ENV2	Yes	-ME	-HE	-HE	+MB	+MB	+MB	<i>E coli O157</i>	+	11099	2.42	+	+HB	+HB	+	=	+HB	+HB	+	=	<i>E coli O157</i>
AN17	Tiled wall work plan	ENV2	Yes	+LA	+LA	-LE	+MA (Ec)	+MA (Ec)	-ME	/	-	-2	0.00	-			-	=			-	=	/
AN18	Lid trash can workshop butcher's shop	ENV2	Yes	+LA	+LA	+LB	+MB	+MB	+MB	<i>E coli O157</i>	+	10466	2.28	+	+HB	+HB	+	=	+MB	+MB	+	=	<i>E coli O157</i>
AN19	Stainless work plan caterer	ENV2	Yes	Ø	Ø	Ø	+MA	+MA	+MB	<i>E coli O157</i>	+	10107	2.20	+	+HA	+HA	+	=	+MA	+MA	+	=	<i>E coli O157</i>
AO1	Lid trash can workshop	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10936	2.42	+	+HA	+HA	+	=	+MA	+MA	+	=	<i>E coli O157</i>
AO2	Stainless table workshop before wash	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11313	2.50	+	+HA	+HA	+	=	+MB	+MB	+	=	<i>E coli O157</i>
AO3	Wagon evacuation waste	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11160	2.47	+	+HB	+HB	+	=	+HB	+HB	+	=	<i>E coli O157</i>
AO4	Line manufacturing workshop n°1	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11074	2.45	+	+HB	+HB	+	=	+HA	+HB	+	=	<i>E coli O157</i>
AO5	Bottom of tank bums around of preparation	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11076	2.45	+	+HA	+HA	+	=	+HA	+HA	+	=	<i>E coli O157</i>
AO6	Blade trancheur before wash	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11367	2.51	+	+HA	+HA	+	=	+HA	+HA	+	=	<i>E coli O157</i>
AO7	Blade knife before wash	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10708	2.37	+	+HA	+HB	+	=	+MA	+HA	+	=	<i>E coli O157</i>
AO8	Ground workshop before wash	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10874	2.40	+	+HA	+HA	+	=	+MA	+HA	+	=	<i>E coli O157</i>
AO9	Shelf positive cold room	ENV2	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-2	0.00	-			-	=			-	=	/
AO10	Chopping block before wash	ENV2	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	-2	0.00	-			-	=			-	=	/
AO11	Shower head rinsing légumerie	ENV2	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	4	0.00	-			-	=			-	=	/
AO12	Left wall zones white workshop	ENV2	Yes	+LA(3)	+LA	+LA				<i>E coli O157</i>	+	11043	2.44	+	+HA	+HA	+	=	+HA	+MA	+	=	<i>E coli O157</i>

Code	Nature du produit	Cat.	CA	EN ISO 16654 standard (#)						Identification	Final result	VIDAS ECPT alternative method 48h (72h) à 4°C						Identification	
				Plating after 6 h at 41.5°C			Plating after 24 h at 41.5°C					Vidas ECPT			Direct plating				
				CT-Smac	Chromi Agar	ChromID	CT-Smac	Chromi Agar	ChromID			RFV	VT	Result	CT-Smac	CT-ChromID	Result		Comparison
AL1	Residues stand caterer	ENV3	Yes	+LB	+LB	+LB				<i>E coli O157</i>	+	8939	1.94	+	+HB	+HB	+	=	<i>E coli O157</i>
AL2	Residues stand cheese	ENV3	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	11208	2.44	+	+MA	+MA	+	=	<i>E coli O157</i>
AL3	Residues caterer (meat)	ENV3	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10836	2.36	+	+MA	+MA	+	=	<i>E coli O157</i>
AL4	Residues cut slaughterhouse	ENV3	Yes	+LA	+LB	+LB				<i>E coli O157</i>	+	11897	2.59	+	+MA	+MA	+	=	<i>E coli O157</i>
AL5	Residues stand delicatessen	ENV3	Yes	+LA	+LB	+LB				<i>E coli O157</i>	+	11249	2.45	+	+MA	+HA	+	=	<i>E coli O157</i>
AL6	Residues stand caterer (sauce)	ENV3	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	11327	2.45	+	+MA	+MA	+	=	<i>E coli O157</i>
AL7	Residues cut delicatessen	ENV3	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10881	2.37	+	+MA	+MA	+	=	<i>E coli O157</i>
AL8	Residues stand cheese	ENV3	Yes	+LA	+MA	+MA				<i>E coli O157</i>	+	11239	2.45	+	+MA	+MA	+	=	<i>E coli O157</i>
AL9	Surface board in cut	ENV2	Yes	Ø	-LE	-LE	-LE	-ME	-ME	/	-								
AL10	Work plan slaughterhouse	ENV2	Yes	-ME	-ME	-ME	-ME	-ME	-ME	/	-								
AL11	Table cooks	ENV2	Yes	-LE (1)	-LE	-LE	-ME	-ME	-ME	/	-								
AL12	Wall interns refrigerator	ENV2	Yes	Ø	Ø	-LE (3)	Ø	-ME	-ME	/	-								
AM1	Water of network	ENV1	Yes	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AM2	Water of network	ENV1	Yes	Ø	Ø	Ø	+MA	+MA	+MA	<i>E coli O157</i>	+	11287	2.46	+	+MA	+MA	+	=	<i>E coli O157</i>
AM3	Ice-cold water	ENV1	Yes	+LA(2)	Ø	+LA(1)	+MA	+MA	+MA	<i>E coli O157</i>	+	11161	2.43	+	+MA	+MA	+	=	<i>E coli O157</i>
AM4	Water of process	ENV1	Yes	Ø	Ø	+MA	+MA	+MA	+MA	<i>E coli O157</i>	+	11459	2.49	+	+MA	+MA	+	=	<i>E coli O157</i>
AM5	Ice-cold water	ENV1	Yes	+LA(2)	+MA	+MA				<i>E coli O157</i>	+	11675	2.54	+	+MA	+MA	+	=	<i>E coli O157</i>
AM6	Ice-cold water	ENV1	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11462	2.49	+	+MA	+MA	+	=	<i>E coli O157</i>
AM7	Water of rinsing vegetables	ENV1	Yes	+LA	+MA	+MA				<i>E coli O157</i>	+	11742	2.56	+	+MA	+MA	+	=	<i>E coli O157</i>
AM8	Siphon water	ENV1	Yes	Ø	Ø	Ø	Ø	Ø	+LB(En)	/	-								
AM9	Water salvage dealer	ENV1	Yes	Ø	Ø	+LA	+MA	+MA	+MA	<i>E coli O157</i>	+	11273	2.45	+	+MA	+MA	+	=	<i>E coli O157</i>
AM10	Stagnant water	ENV1	Yes	-ME	-ME	-ME	-ME	-ME	-ME	/	-								
AM11	Water distribution	ENV1	No	Ø	Ø	Ø	-LE	-LE	-LE	/	-								
AM12	Water of network	ENV1	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AM13	Ice-cold water	ENV1	No	Ø	Ø	Ø	-LE	-LE	-ME	/	-								
AM14	Water of process	ENV1	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AM15	Ice-cold water	ENV1	No	Ø	Ø	Ø	-LE*	-LE*	-ME*	/	-								
AM16	Ice-cold water	ENV1	No	Ø	Ø	Ø	-LE*	-ME*	-ME*	/	-								
AM17	Water of rinsing vegetables	ENV1	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AM18	Siphon water	ENV1	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AM19	Water salvage dealer	ENV1	No	-LE (1)	-LE (1)	-LE (1)	-LE*	-ME*	-ME	/	-								
AM20	Stagnant water	ENV1	No	-ME	-ME	-ME	-ME	-ME	-ME	/	-								
AN1	Residues workshop delicatessen	ENV3	Yes	+MA	+MB	+MB				<i>E coli O157</i>	+	11134	2.46	+	+MB	+MB	+	=	<i>E coli O157</i>
AN2	Residues workshop cuts poultry	ENV3	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11433	2.53	+	+MB	+MB	+	=	<i>E coli O157</i>
AN3	Residues workshop preparation sandwich	ENV3	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-								
AN4	Residues stand delicatessen	ENV3	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-								
AN5	Residues plan of cut fishmonger's shop	ENV3	No	Ø	Ø	Ø	-ME	Ø	Ø	/	-								
AN6	Residues stand ready-made meal	ENV3	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AN7	Residues ready-made meal meat	ENV3	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AN8	Residues workshop pastry	ENV3	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AN9	Residues gastronome ready-made meal	ENV3	No	Ø	Ø	-LE (2)	-LE	-LE	-ME	/	-								
AN10	Residues mixed salad stand	ENV3	No	-LE (1)	-LE	-ME	-LE	-LE	-ME	/	-								
AN11	Residues work plan stand caterer	ENV3	No	Ø	Ø	-ME	-LE	-LE	-ME	/	-								
AN12	Residues déoupe poultry	ENV3	No	-LE	-LE	-ME	Ø	Ø	-ME	/	-								
AN13	Water buzzard	ENV1	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11164	2.47	+	+MA	+MA	+	=	<i>E coli O157</i>
AN14	Water rainy salvage dealer	ENV1	Yes	+LA	+LA	+LA				<i>E coli O157</i>	+	11526	2.55	+	+MA	+MB	+	=	<i>E coli O157</i>
AN15	Water rinsing vegetables	ENV1	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11448	2.53	+	+MA	+MA	+	=	<i>E coli O157</i>
AN16	Outline kitchen sink	ENV2	Yes	-ME	-HE	-HE	+MB	+MB	+MB	<i>E coli O157</i>	+	11450	2.53	+	+MB	+MB	+	=	<i>E coli O157</i>
AN17	Tiled wall work plan	ENV2	Yes	+LA	+LA	-LE	+MA (Ec)	+MA (Ec)	-ME	/	-								
AN18	Lid trash can workshop butcher's shop	ENV2	Yes	+LA	+LA	+LB	+MB	+MB	+MB	<i>E coli O157</i>	+	10166	2.25	+	+MB	+MB	+	=	<i>E coli O157</i>
AN19	Stainless work plan caterer	ENV2	Yes	Ø	Ø	Ø	+MA	+MA	+MB	<i>E coli O157</i>	+	10189	2.25	+	+MA	+MA	+	=	<i>E coli O157</i>
AO1	Lid trash can workshop	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	12011	2.65	+	+HA	+HA	+	=	<i>E coli O157</i>
AO2	Stainless table workshop before wash	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11680	2.57	+	+HA	+HA	+	=	<i>E coli O157</i>
AO3	Wagon evacuation waste	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11385	2.51	+	+HB	+HB	+	=	<i>E coli O157</i>
AO4	Line manufacturing workshop n°1	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11494	2.54	+	+HB	+HB	+	=	<i>E coli O157</i>
AO5	Bottom of tank bums around of preparation	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11021	2.43	+	+HA	+HA	+	=	<i>E coli O157</i>
AO6	Blade trancheur before wash	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11292	2.49	+	+HA	+HA	+	=	<i>E coli O157</i>
AO7	Blade knife before wash	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	11350	2.50	+	+HA	+HB	+	=	<i>E coli O157</i>
AO8	Ground workshop before wash	ENV2	Yes	+MA	+MA	+MA				<i>E coli O157</i>	+	10954	2.41	+	+HA	+HA	+	=	<i>E coli O157</i>
AO9	Shelf positive cold room	ENV2	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	4	0.00	-					/
AO10	Chopping block before wash	ENV2	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	5	0.00	-					/
AO11	Shower head rinsing légumerie	ENV2	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	3	0.00	-					/
AO12	Left wall zones white workshop	ENV2	Yes	+LA(3)	+LA	+LA				<i>E coli O157</i>	+	11268		+	+HA	+HA	+	=	<i>E coli O157</i>

Code	Nature du produit	Cat.	CA	EN ISO 16654 standard (#)									VIDAS ECPT alternative method after 15 h at 41,5°C										Identification
				Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C			Identification	Final result	VIDAS ECPT			Plating ICE			Direct plating					
				CT-Smac	ChromAgar	ChromID	CT-Smac	ChromAgar	ChromID			RFV	VT	Result	CT-Smac	ChromID	Result	Comparison	CT-Smac	CT-ChromID	Result	Comparison	
AB1	Paris Brest	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	8363	2.14	+	+MA	+MA	+	=	+MA	+MA	+	=	E.coli O157
AB2	Cake Versailles in 3 chocolates	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	9189	2.35	+	+MA	+MA	+	=	+MA	+MA	+	=	E.coli O157
AB3	Kinglet cheese	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	9693	2.47	+	+MA	+MA	+	=	+MA	+MA	+	=	E.coli O157
AB4	Cured ham	O	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+	8672	2.21	+	+MA	+MB	+	=	+MA	+MA	+	=	E.coli O157
AB7	Rustic cooks mix	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	7659	1.95	+	+LA	+LA	+	=	+MA	+MA	+	=	E.coli O157
AB9	Celeriac in remoulade dressing	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	8304	2.12	+	+MA	+MA	+	=	+MA	+MA	+	=	E.coli O157
AB10	Mixed vegetables	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	8462	2.16	+	+LB	+LB	+	=	+MA	+MB	+	=	E.coli O157
AB11	Cooked zucchinis	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	8399	2.14	+	+MA	+MA	+	=	+MA	+MA	+	=	E.coli O157
AB12	Skim milk UHT	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	9709	2.48	+	+MA	+MA	+	=	+MA	+MA	+	=	E.coli O157
AC1	Ham in cutlet	O	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-	-5	0.00	-	-ME	-ME	-	=	-LE	-ME	-	=	/
AC2	Skim milk UHT	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AC3	Cut exotic duet	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	-ME	-ME	-	=	-ME	-ME	-	=	/
AC4	Rillette	O	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-	-5	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AC5	Cooked roast pork	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AC7	Grated carrot / celery assaisonnés	O	No	Ø	Ø	Ø	-LE	-LE	-LE	/	-	-4	0.00	-	-ME	-ME	-	=	-ME	-ME	-	=	/
AC9	Saveloy of Alsace	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-6	0.00	-	-ME	-ME	-	=	-ME	Ø	-	=	/
AC10	Mixed salad and eggs	O	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-6	0.00	-	Ø	-ME	-	=	Ø	-ME	-	=	/
AC11	Soft goat cheese	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AC12	Profiteroles in the chocolate	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	-LE	-LE	-	=	-LE	-LE	-	=	/
AD1	Beef piece in the pepper	O	Yes	+LA	+LA	+LA	/	/	/	E.coli O157	+	9444	2.41	+	+MA	+MA	+	=	+MA	+MA	+	=	E.coli O157
AD2	Vegetables couscous cooked	O	Yes	+LA	+LA	+LA	/	/	/	E.coli O157	+	9627	2.46	+	+MA	+MB	+	=	+MA	+MA	+	=	E.coli O157
AD3	Spinach with the Florentine cream and the egg	O	Yes	+MB	+MB	+MB	/	/	/	E.coli O157	+	4742	1.21	+	+MD	+MD	+	=	+LB	+LB	+	=	E.coli O157
AD4	Piece of toast caviar of eggplant	O	Yes	+LA	+LA	+LA	/	/	/	E.coli O157	+	9967	2.54	+	+MA	+MA	+	=	+MA	+MA	+	=	E.coli O157
AD5	Piece of toast dry ham	O	Yes	+LA	+LA	+LA	/	/	/	E.coli O157	+	9634	2.46	+	+MA	+MA	+	=	+LA	+LA	+	=	E.coli O157
AD6	Gouda cheese	O	Yes	+MA	+MA	+LA	/	/	/	E.coli O157	+	9317	2.38	+	+MA	+MA	+	=	+MA	+MA	+	=	E.coli O157
AD7	Pasteurized Gorgonzola cheese	O	Yes	+MA	+MA	+MA	/	/	/	E.coli O157	+	9729	2.48	+	+MA	+MA	+	=	+MA	+MA	+	=	E.coli O157
AD8	Smoked lardons	O	Yes	+LA	+LB	+LB	/	/	/	E.coli O157	+	457	0.11	+	+LB	+MD	+	=	Ø	-ME	-	FN (FP)	/
AD9	Cooked sausages	O	Yes	+LA	+LA	+LA	/	/	/	E.coli O157	+	9420	2.40	+	+MB	+MB	+	=	+MB	+MB	+	=	E.coli O157
AD10	Fillet of perch of the Nile	O	Yes	+MA	+MA	+MA	/	/	/	E.coli O157	+	603	0.15	+	+MD	+MD	+	=	+LB	+LB	+	=	E.coli O157
AD11	Fish fillet	O	Yes	+MA	+MA	+MA	/	/	/	E.coli O157	+	10128	2.59	+	+MA	+MA	+	=	+MA	+MA	+	=	E.coli O157
AD12	Mousse of duck	O	Yes	+LA	+LA	+LA	/	/	/	E.coli O157	+	9332	2.38	+	+MA	+MA	+	=	+MA	+MA	+	=	E.coli O157
AE1	Shrimps in shirt of potatoes	O	No	Ø	Ø	Ø	-ME	-ME	-ME	/	-	-5	0.00	-	-LE	-LE	-	=	Ø	Ø	-	=	/
AE6	Ravioli in the ham	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AE7	Milk powder	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AE8	Milk powder	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AE9	Brie region cheese	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	-ME	-ME	-	=	-ME	-ME	-	=	/
AE10	Rum baba Brillat	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AE11	Cream puff cocoa	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0.00	-	-ME	-ME	-	=	-ME	-ME	-	=	/
AE12	Tarts strawberries	O	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-4	0.00	-	-LE	-LE	-	=	Ø	Ø	-	=	/
AF1	Infantile milk powder	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	7608	1.99	+	Ø	-MA	+	=	Ø	Ø	-	FN (FP)	/
AF2	Milk powder	O	Yes	Ø	Ø	-ME	Ø	-ME	-ME	/	-	9156	2.39	+	+MA	+MA	+	PS	+MA	+MA	+	PS	E.coli O157
AF5	Cod	O	Yes	Ø	+MA	+MA	Ø	+MA	+MA	E.coli O157	+	7114	1.86	+	+LD	-LA	+	=	+LA	-LD	+	=	E.coli O157:H7
AF6	Fish filets	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	9932	2.59	+	+MA	+MA	+	=	+MA	+MA	+	=	E.coli O157
AF9	Rice	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AF10	Mix vegetables	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AR14	Whole shrimps	O	Yes	+LA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+	11313	2.53	+	+MA	+MC	+	=	+MA	+MB	+	=	E.coli O157
AR15	Salmon fillet	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	10874	2.43	+	+MB	+MD	+	=	+MA	+MB	+	=	E.coli O157
AR16	Mixed vegetables	O	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+	11402	2.55	+	+MA	+MB	+	=	+MA	+MA	+	=	E.coli O157
AR17	Mix vegetables	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	11319	2.53	+	+MA	+MB	+	=	+MA	+MA	+	=	E.coli O157
AR18	Millefeuille	O	Yes	Ø	+LA	+LA	+LB	+MA	+MA	E.coli O157	+	11195	2.50	+	+MA	+MB	+	=	+MA	+MA	+	=	E.coli O157
AR19	Coulommiers	O	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+	11496	2.57	+	+MB	+MB	+	=	+MB	+MB	+	=	E.coli O157

Code	Nature du produit	Cat.	CA	EN ISO 16654 standard (#)									VIDAS ECPT alternative method after 15 h at 41,5°C										Identification
				Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C			Identification	Final result	VIDAS ECPT			Plating ICE				Direct plating				
				CT-Smac	ChromAgar	ChromID	CT-Smac	ChromAgar	ChromID			RFV	VT	Result	CT-Smac	ChromID	Result	Comparison	CT-Smac	CT-ChromID	Result	Comparison	
AB5	Duck fillet	M	Yes	+MA	+MA	+MA	+LB	+LA	+LA	<i>E. coli</i> O157	+	79992	2.04	+	+MA	+MB	+	=	+MA	+MA	+	=	<i>E. coli</i> O157
AB6	Turkey cutlet	M	Yes	+MA	+MB	+MB	+MB	+LA	+LA	<i>E. coli</i> O157	+	7859	2.00	+	+LA	+LB	+	=	+LA	+LB	+	=	<i>E. coli</i> O157
AB8	Chicken fillet	M	Yes	Ø	Ø	Ø	Ø	Ø	Ø	/	-	8268	2.11	+	+MA	+MB	+	PS	+MA	+MA	+	PS	<i>E. coli</i> O157
AC6	Turkey cutlet	M	No	Ø	Ø	-LE	-LE	-LE	-LE	/	-	53	0.01	-	-ME	-ME	-	=	-ME	-ME	-	=	/
AC8	Beefsteak of horse	M	No	Ø	-LE	-LE	Ø	-LE	-LE	/	-	-4	0.00	-	-LE	-ME	-	=	Ø	Ø	-	=	/
AE2	Spare rib	M	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	-4	0.00	-	Ø	-ME	-	=	Ø	Ø	-	=	/
AE3	Chipolatas	M	No	Ø	Ø	-LE	Ø	Ø	-ME	/	-	52	0.01	-	-ME	-ME	-	=	-ME	-ME	-	=	/
AE4	Pork sausage	M	No	Ø	Ø	-LE	Ø	-ME	-ME	/	-	-3	0.00	-	-ME	-ME	-	=	-ME	-ME	-	=	/
AE5	Merguez	M	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-	-4	0.00	-	-ME	-ME	-	=	-ME	-ME	-	=	/
AF3	Gizzards of poultry	M	Yes	-LE	-LE	-LE	Ø	Ø	Ø	/	-	151	0.03	-	+LD	-MA	-	=	+LD	-MA	-	=	<i>E. coli</i> O157:H7-
AF4	Heart of ox	M	Yes	Ø	Ø	-ME	Ø	Ø	-ME	/	-	65	0.01	-	Ø	-LD	-	=	+LD	-LD	-	=	<i>E. coli</i> O157:H7-
AF7	Chicken tenderloins	M	Yes	+LA	+LB	+LD	+LA	+LB	+LB	<i>E. coli</i> O157	+	2120	0.55	+	+LB	+LB	+	=	+LD	+LD	+	=	<i>E. coli</i> O157
AF8	Chicken wings	M	Yes	-ME	-ME	-ME	+MB	+MB	+MB	<i>E. coli</i> O157	+	713	0.18	+	+LD	+LD	+	=	-ME	-ME	-	FN	/
AF11	Chipolatas	M	No	Ø	-LE	-LE	Ø	Ø	-ME	/	-	-5	0.00	-	-ME	-ME	-	=	-ME	-ME	-	=	/
AF12	Chipolatas	M	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-4	0.00	-	-ME	-ME	-	=	-ME	-ME	-	=	/
AP1	Turkey leg	M	Yes	+LB	+LB	+LB	+MB	+MB	+MB	<i>E. coli</i> O157	+	3	0.00	-	/	/	-	FN	+LC	+LC	-	FN	/
AP2	Pork filet mignon	M	Yes	+MA	+MA	+LA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11148	2.44	+	+MA	+MA	+	=	+MA	+MA	+	=	<i>E. coli</i> O157
AP3	Sweetbread	M	Yes	+LA(1)	+LB	+LB(1)	+MB	+MB	+MB	<i>E. coli</i> O157	+	34	0.00	-	/	/	-	FN	-ME	+LD	-	FN	/
AP4	Pure pork sausage meat	M	Yes	+LA	+LA	+LA	+MA	+MB	+MB	<i>E. coli</i> O157	+	11313	2.48	+	+MA	+MB	+	=	+MA	+MA	+	=	<i>E. coli</i> O157
AP5	Pork chops net	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11107	2.43	+	+MA	+MB	+	=	+MA	+MA	+	=	<i>E. coli</i> O157
AP6	Pork chop	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11544	2.53	+	+MA	+MB	+	=	+MA	+MB	+	=	<i>E. coli</i> O157
AP7	Whole raw guinea fowl	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11352	2.49	+	+MA	+MB	+	=	+MA	+MB	+	=	<i>E. coli</i> O157
AP8	Pork kidneys	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	<i>E. coli</i> O157	+	26	0.00	-	/	/	/	FN	-ME	-ME	-	FN	/
AQ1	Duck tenderloin	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	10811	2.37	+	+MB	+MB	+	=	+MA	+MB	+	=	<i>E. coli</i> O157
AQ2	Chicken tenderloin	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11150	2.44	+	+MB	+MB	+	=	+MA	+MB	+	=	<i>E. coli</i> O157
AQ3	Bib sirloin marinated in the shallot	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11310	2.48	+	+MA	+MB	+	=	+MA	+MB	+	=	<i>E. coli</i> O157
AQ4	Émincé de pork wipes Tuscany	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11085	2.43	+	+MA	+MA	+	=	+MA	+MB	+	=	<i>E. coli</i> O157
AQ5	Merguez sausage ox - sheep	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11208	2.45	+	+MA	+MB	+	=	+MA	+MB	+	=	<i>E. coli</i> O157
AQ6	Chipolatas in herbs	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11484	2.51	+	+MA	+MA	+	=	+MA	+MB	+	=	<i>E. coli</i> O157
AQ7	Back of the knee of lamb	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11468	2.51	+	+MA	+MA	+	=	+MA	+MA	+	=	<i>E. coli</i> O157
AQ8	Bib sirloin horse	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	10084	2.21	+	+MB	+MB	+	=	+LA	+MB	+	=	<i>E. coli</i> O157
AQ9	Chicken breast	M	Yes	+MA	+MA	+MA	+MB	+MB	+MB	<i>E. coli</i> O157	+	9225	2.02	+	+MC	+MC	+	=	+LB	+LB	+	=	<i>E. coli</i> O157
AQ10	Turkey cutlet	M	Yes	+MA	+MA	+MA	+MA	+MB	+MB	<i>E. coli</i> O157	+	11638	2.55	+	+MB	+MB	+	=	+MB	+MB	+	=	<i>E. coli</i> O157
AQ11	Dried duck fillet	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11720	2.57	+	+MA	+MA	+	=	+MA	+MA	+	=	<i>E. coli</i> O157
AQ12	Knuckle of pork	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11892	2.60	+	+MA	+MA	+	=	+MA	+MA	+	=	<i>E. coli</i> O157
AR1	Sausages of turkey	M	Yes	+LA	+MB	+MB	+MA	+MA	+MA	<i>E. coli</i> O157	+	11451	2.56	+	+MB	+MB	+	=	+MA	+MB	+	=	<i>E. coli</i> O157
AR2	Sauté de veal	M	Yes	+LA	+LA	+LA	+MC	+MC	+MC	<i>E. coli</i> O157	+	7364	1.64	+	+MB	+MB	+	=	+LB	+MC	+	=	<i>E. coli</i> O157
AR3	Lamb chops	M	Yes	+MA	+LA	+LA	+MA	+MA	+MA	<i>E. coli</i> O157	+	523	0.00	+	+LC	+LC	+	=	+LA	+LB	+	=	<i>E. coli</i> O157
AR4	Clear-cut leg of lamb	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	10431	2.33	+	+MB	+MB	+	=	+MA	+MB	+	=	<i>E. coli</i> O157
AR5	Chipolatas in herbs	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	<i>E. coli</i> O157	+	10610	2.37	+	+MA	+MB	+	=	+MA	+MA	+	=	<i>E. coli</i> O157
AR6	Duck fillet	M	Yes	+LA(3)	+LA	+LA	+MA	+MA	+MB	<i>E. coli</i> O157	+	8508	1.90	+	+MC	+MC	+	=	+LB	+LB	+	=	<i>E. coli</i> O157
AR7	Whole quails	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11044	2.47	+	+MB	+MC	+	=	+MB	+LB	+	=	<i>E. coli</i> O157
AR8	Bib sirloin marinated	M	Yes	+LA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11385	2.54	+	+MA	+MA	+	=	+MA	+MB	+	=	<i>E. coli</i> O157
AR9	Rump steak of ox	M	Yes	+LA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11598	2.59	+	+MB	+MB	+	=	+MA	+MA	+	=	<i>E. coli</i> O157
AR10	Meat of ox for fondue	M	Yes	+LA(3)	+MA	+MA	+LB	+LB	+MB	<i>E. coli</i> O157	+	7225	1.61	+	+MB	+MD	+	=	+LA	+LB	+	=	<i>E. coli</i> O157
AR11	Minced meat of horse	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	3697	0.82	+	+MA	+MC	+	=	+LA	+MC	+	=	<i>E. coli</i> O157
AR12	Minced meat of ox	M	Yes	+LA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11753	2.63	+	+MA	+MB	+	=	+MA	+MB	+	=	<i>E. coli</i> O157
AR13	Minced beef ox 5%MG	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	<i>E. coli</i> O157	+	11867	2.65	+	+MA	+MB	+	=	+MB	+MB	+	=	<i>E. coli</i> O157
AR20	Minced beef of ox	M	No	Ø	-LE	-LE	Ø	-ME	-ME	/	-	-5	0.00	-	-ME	-ME	-	=	-ME	-ME	-	=	<i>E. coli</i> O157

Code	Nature du produit	Cat.	CA	EN ISO 16654 standard (#)									VIDAS ECPT alternative method after 24 h at 41,5°C											Identification
				Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C			Identification	Final result	VIDAS ECPT			Plating ICE			Direct plating						
				CT-Smac	Chrom/Agar	Chrom/D	CT-Smac	Chrom/Agar	Chrom/D			RFV	VT	Result	CT-Smac	Chrom/D	Comparison	CT-Smac	CT-Chrom/D	Result	Comparison			
AB1	Paris Brest	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E. coli O157	+	8342	2.13	+	+MA	+MA	+	=	+MA	+MA	+	=	E. coli O157	
AB2	Cake Versailles in 3 chocolates	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E. coli O157	+	8672	2.21	+	+HA	+HA	+	=	+HA	+MA	+	=	E. coli O157	
AB3	Kinglet cheese	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E. coli O157	+	9293	2.37	+	+MA	+MA	+	=	+MA	+HA	+	=	E. coli O157	
AB4	Cured ham	O	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	8359	2.13	+	+MA	+MB	+	=	+MA	+MA	+	=	E. coli O157	
AB7	Rustic cooks mix	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E. coli O157	+	7523	1.92	+	+LA	+LA	+	=	+MA	+MA	+	=	E. coli O157	
AB9	Celeriac in remoulade dressing	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E. coli O157	+	8523	2.17	+	+MA	+MA	+	=	+MA	+MA	+	=	E. coli O157	
AB10	Mixed vegetables	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E. coli O157	+	8123	2.07	+	+LB	+LB	+	=	+MA	+MB	+	=	E. coli O157	
AB11	Cooked zucchinis	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E. coli O157	+	8133	2.07	+	+MA	+MA	+	=	+MA	+MA	+	=	E. coli O157	
AB12	Skim milk UHT	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E. coli O157	+	9221	2.35	+	+MA	+MA	+	=	+MA	+MA	+	=	E. coli O157	
AC1	Ham in outlet	O	No	Ø	Ø	Ø	Ø	Ø	Ø	-LE	/	-	-5	0.00	-	-ME	-ME	-	=	-LE	-ME	-	=	/
AC2	Skim milk UHT	O	No	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AC3	Cut exotic duet	O	No	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	-ME	-ME	-	=	-ME	-ME	-	=	/
AC4	Rillettes	O	No	Ø	Ø	Ø	Ø	Ø	Ø	-LE	/	-	-5	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AC5	Cooked roast pork	O	No	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AC7	Grated carrot / celery assaisonnés	O	No	Ø	Ø	Ø	-LE	-LE	-LE	/	-	-4	0.00	-	-ME	-ME	-	=	-ME	-ME	-	=	/	
AC9	Saveloy of Alsace	O	No	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-6	0.00	-	-ME	-ME	-	=	-ME	Ø	-	=	/
AC10	Mixed salad and eggs	O	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-	-6	0.00	-	Ø	-ME	-	=	Ø	-ME	-	=	/	
AC11	Soft goat cheese	O	No	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/
AC12	Profiteroles in the chocolate	O	No	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	-LE	-LE	-	=	-LE	-LE	-	=	/
AD1	Beef piece in the pepper	O	Yes	+LA	+LA	+LA	/	/	/	E. coli O157	+	9788	2.10	+	+MA	+MA	+	=	+MA	+MA	+	=	E. coli O157	
AD2	Vegetables couscous cooked	O	Yes	+LA	+LA	+LA	/	/	/	E. coli O157	+	10004	2.14	+	+MA	+MB	+	=	+MA	+MA	+	=	E. coli O157	
AD3	Spinach with the Florentine cream and the egg	O	Yes	+MB	+MB	+MB	/	/	/	E. coli O157	+	4789	1.03	+	+MC	+MC	+	=	+MC	+MC	+	=	E. coli O157	
AD4	Piece of toast caviar of eggplant	O	Yes	+LA	+LA	+LA	/	/	/	E. coli O157	+	10124	2.17	+	+MA	+MA	+	=	+MA	+MA	+	=	E. coli O157	
AD5	Piece of toast dry ham	O	Yes	+LA	+LA	+LA	/	/	/	E. coli O157	+	9800	2.10	+	+MA	+MA	+	=	+LA	+LA	+	=	E. coli O157	
AD6	Gouda cheese	O	Yes	+MA	+MA	+LA	/	/	/	E. coli O157	+	9423	2.02	+	+MA	+MA	+	=	+MA	+MA	+	=	E. coli O157	
AD7	Pasteurized Gorgonzola cheese	O	Yes	+MA	+MA	+MA	/	/	/	E. coli O157	+	9899	2.12	+	+MA	+MA	+	=	+MA	+MA	+	=	E. coli O157	
AD8	Smoked lardons	O	Yes	+LA	+LB	+LB	/	/	/	E. coli O157	+	500	0.12	+	+LB	+MB	+	=	+MB	+MB	+	=	/	
AD9	Cooked sausages	O	Yes	+LA	+LA	+LA	/	/	/	E. coli O157	+	9676	2.07	+	+MB	+MB	+	=	+MB	+MB	+	=	E. coli O157	
AD10	Fillet of perch of the Nile	O	Yes	+MA	+MA	+MA	/	/	/	E. coli O157	+	675	0.14	+	+MC	+MC	+	=	+LB	+LB	+	=	E. coli O157	
AD11	Fish fillet	O	Yes	+MA	+MA	+MA	/	/	/	E. coli O157	+	10567	2.26	+	+MA	+MA	+	=	+MA	+MA	+	=	E. coli O157	
AD12	Mousse of duck	O	Yes	+LA	+LA	+LA	/	/	/	E. coli O157	+	9566	2.05	+	+MA	+MA	+	=	+HA	+MA	+	=	E. coli O157	
AE1	Shrimps in shirt of potatoes	O	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-5	0.00	-	-LE	-LE	-	=	Ø	Ø	-	=	/	
AE6	Ravioli in the ham	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/	
AE7	Milk powder	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/	
AE8	Milk powder	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/	
AE9	Brie region cheese	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	-ME	-ME	-	=	-ME	-ME	-	=	/	
AE10	Rum baba Brillat	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/	
AE11	Cream puff cocoa	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-3	0.00	-	-ME	-ME	-	=	-ME	-ME	-	=	/	
AE12	Tarts strawberries	O	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-4	0.00	-	-LE	-LE	-	=	Ø	Ø	-	=	/	
AF1	Infantile milk powder	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E. coli O157	+	7756	2.02	+	Ø	-MA	+	=	+LA	-HA	+	=	E. coli O157	
AF2	Milk powder	O	Yes	Ø	Ø	-ME	Ø	-ME	-ME	/	-	7982	2.08	+	+MA	+MA	+	PS	+HA	+HA	+	PS	E. coli O157	
AF5	Cod	O	Yes	Ø	+MA	+MA	Ø	+MA	+MA	E. coli O157	+	7382	1.93	+	-LE	-MA	+	=	+HA	-HA	+	=	E. coli O157	
AF6	Fish filets	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E. coli O157	+	9719	2.54	+	+MA	+MA	+	=	+HA	+HA	+	=	E. coli O157	
AF9	Rice	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-6	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/	
AF10	Mix vegetables	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-	-6	0.00	-	Ø	Ø	-	=	Ø	Ø	-	=	/	
AR14	Whole shrimps	O	Yes	+LA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	11177	2.50	+	+MA	+MC	+	=	+MA	+MB	+	=	E. coli O157	
AR15	Salmon fillet	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E. coli O157	+	10737	2.40	+	+MB	+MD	+	=	+MA	+MB	+	=	E. coli O157	
AR16	Mixed vegetables	O	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	11127	2.49	+	+MA	+MB	+	=	+MA	+MA	+	=	E. coli O157	
AR17	Mix vegetables	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E. coli O157	+	11279	2.52	+	+MA	+MB	+	=	+MA	+MA	+	=	E. coli O157	
AR18	Millefeuille	O	Yes	Ø	+LA	+LA	+LB	+MA	+MA	E. coli O157	+	11236	2.51	+	+MA	+MB	+	=	+HA	+HA	+	=	E. coli O157	
AR19	Coulommiers	O	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	/	/	/	+MB	+MB	+	=	+MB	+MB	+	=	E. coli O157	

Code	Nature du produit	Cat.	CA	EN ISO 16654 standard (#)									VIDAS ECPT alternative method after 24 h at 41,5°C										Identification			
				Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C			Identification	Final result	VIDAS ECPT		Plating ICE				Direct plating								
				CT-Smac	ChromAgar	ChromID	CT-Smac	ChromAgar	ChromID			RFV	VT	Result	CT-Smac	ChromID	Result	Comparison	CT-Smac	CT-ChromID	Result	Comparison				
AB5	Duck filet	M	Yes	+MA	+MA	+MA	+LB	+LA	+LA	+LA	E. coli O157	+	7820	1.23	+	+MA	+MB	+	=	=	+MA	+MA	+	=	=	E. coli O157
AB6	Turkey cutlet	M	Yes	+MA	+MB	+MB	+MB	+LA	+LA	+LA	E. coli O157	+	7251	1.85	+	+LA	+LB	+	=	=	+LA	+LB	+	=	=	E. coli O157
AB8	Chicken filet	M	Yes	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	-	8002	2.04	+	+MA	+MB	+	PS	=	+MA	+MA	+	PS	=	E. coli O157
AC6	Turkey cutlet	M	No	Ø	Ø	-LE	-LE	-LE	-LE	-LE	/	-	53	0.00	-	-ME	-ME	-	=	=	-ME	-ME	-	=	=	/
AC8	Beefsteak of horse	M	No	Ø	Ø	-LE	Ø	-LE	-LE	-LE	/	-	-4	0.00	-	-LE	-ME	-	=	=	Ø	Ø	-	=	=	/
AE2	Spare rib	M	No	Ø	Ø	Ø	Ø	Ø	Ø	-ME	/	-	-4	0.00	-	Ø	-ME	-	=	=	Ø	Ø	-	=	=	/
AE3	Chipolatas	M	No	Ø	Ø	-LE	Ø	Ø	-ME	-ME	/	-	30	0.00	-	-ME	-ME	-	=	=	-ME	-ME	-	=	=	/
AE4	Pork sausage	M	No	Ø	Ø	-LE	Ø	-ME	-ME	-ME	/	-	-3	0.00	-	-ME	-ME	-	=	=	-ME	-ME	-	=	=	/
AE5	Merguez	M	No	Ø	Ø	Ø	Ø	Ø	-ME	-ME	/	-	-4	0.00	-	-ME	-ME	-	=	=	-ME	-ME	-	=	=	/
AF3	Gizzards of poultry	M	Yes	-LE	-LE	-LE	Ø	Ø	Ø	Ø	/	-	136	0.03	-	Ø	-LA	-	=	=	-ME	-ME	-	=	=	/
AF4	Heart of ox	M	Yes	Ø	Ø	-ME	Ø	Ø	-ME	-ME	/	-	191	0.04	+	Ø	-LD	+	PS	=	+LD	-LD	+	PS	=	E. coli O157
AF7	Chicken tenderloins	M	Yes	+LA	+LB	+LD	+LA	+LB	+LB	+LB	E. coli O157	+	213	0.05	+	+MC	-HE	+	=	=	+MC	+HD	+	=	=	E. coli O157
AF8	Chicken wings	M	Yes	-ME	-ME	-ME	+MB	+MB	+MB	+MB	E. coli O157	+	1383	0.36	+	+LB	+LB	+	=	=	-ME	-ME	-	FN	=	/
AF11	Chipolatas	M	No	Ø	Ø	-LE	-LE	Ø	-ME	-ME	/	-	-5	0.00	-	-ME	-ME	-	=	=	-ME	-ME	-	=	=	/
AF12	Chipolatas	M	No	Ø	Ø	Ø	Ø	-ME	-ME	-ME	/	-	-5	0.00	-	-ME	-ME	-	=	=	-ME	-ME	-	=	=	/
AP1	Turkey leg	M	Yes	+LB	+LB	+LB	+MB	+MB	+MB	+MB	E. coli O157	+	1	0.00	-	+LA	-ME	-	FN	=	+LC	+LC	-	FN	=	/
AP2	Pork filet mignon	M	Yes	+MA	+MA	+LA	+MA	+MA	+MA	+MA	E. coli O157	+	11393	2.49	+	+MA	+MA	+	=	=	+MA	+MA	+	=	=	E. coli O157
AP3	Sweetbread	M	Yes	+LA(1)	+LB	+LB(1)	+MB	+MB	+MB	+MB	E. coli O157	+	6933	1.52	+	+MA	+MB	+	=	=	+MB	+LB	+	=	=	E. coli O157
AP4	Pure pork sausage meat	M	Yes	+LA	+LA	+LA	+MA	+MB	+MB	+MB	E. coli O157	+	11535	2.53	+	+MA	+MB	+	=	=	+HA	+HA	+	=	=	E. coli O157
AP5	Pork chops net	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	+MA	E. coli O157	+	10951	2.40	+	+MA	+MB	+	=	=	+MA	+MA	+	=	=	E. coli O157
AP6	Pork chop	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	+MA	E. coli O157	+	11237	2.46	+	+MA	+MB	+	=	=	+HA	+MB	+	=	=	E. coli O157
AP7	Whole raw guinea fowl	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	11386	2.49	+	+MA	+MB	+	=	=	+MA	+MB	+	=	=	E. coli O157
AP8	Pork kidneys	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	+MA	E. coli O157	+	74	0.01	-	Ø	-LE	-	FN	=	-ME	-ME	-	FN	=	/
AQ1	Duck tenderloin	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	11188	2.45	+	+MB	+MB	+	=	=	+MA	+MB	+	=	=	E. coli O157
AQ2	Chicken tenderloin	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	11754	2.57	+	+MB	+MB	+	=	=	+MA	+MB	+	=	=	E. coli O157
AQ3	Bib sirlon marinaded in the shallot	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+HA	E. coli O157	+	11732	2.57	+	+HA	+MB	+	=	=	+HA	+HB	+	=	=	E. coli O157
AQ4	Émincé de pork wipes Tuscany	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	11368	2.49	+	+MA	+HA	+	=	=	+HA	+HB	+	=	=	E. coli O157
AQ5	Merguez sausage ox - sheep	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+HA	E. coli O157	+	11421	2.50	+	+MA	+HB	+	=	=	+HA	+HB	+	=	=	E. coli O157
AQ6	Chipolatas in herbs	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+HA	E. coli O157	+	11995	2.63	+	+MA	+MA	+	=	=	+MA	+MB	+	=	=	E. coli O157
AQ7	Back of the knee of lamb	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	10397	2.28	+	+MA	+MA	+	=	=	+HA	+HA	+	=	=	E. coli O157
AQ8	Bib sirlon horse	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	9577	2.10	+	+MB	+MB	+	=	=	+LA	+MB	+	=	=	E. coli O157
AQ9	Chicken breast	M	Yes	+MA	+MA	+MA	+MB	+MB	+MB	+MB	E. coli O157	+	8796	1.92	+	+MC	+MC	+	=	=	+LB	+LB	+	=	=	E. coli O157
AQ10	Turkey cutlet	M	Yes	+MA	+MA	+MA	+MA	+MB	+MB	+MB	E. coli O157	+	10827	2.37	+	+MB	+MB	+	=	=	+HB	+HB	+	=	=	E. coli O157
AQ11	Dried duck fillet	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+HA	E. coli O157	+	11076	2.43	+	+HA	+HA	+	=	=	+MA	+MA	+	=	=	E. coli O157
AQ12	Knuckle of pork	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+HA	E. coli O157	+	11368	2.49	+	+MA	+MA	+	=	=	+HA	+HA	+	=	=	E. coli O157
AR1	Sausages of turkey	M	Yes	+LA	+MB	+MB	+MA	+MA	+MA	+MA	E. coli O157	+	11331	2.53	+	+MB	+MB	+	=	=	+MA	+MB	+	=	=	E. coli O157
AR2	Sauté of veal	M	Yes	+LA	+LA	+LA	+MC	+MC	+MC	+MC	E. coli O157	+	7906	1.76	+	+MB	+MB	+	=	=	+LB	+MC	+	=	=	E. coli O157
AR3	Lamb chops	M	Yes	+MA	+LA	+LA	+MA	+MA	+MA	+MA	E. coli O157	+	580	0.12	+	+LC	+LC	+	=	=	+LA	+LB	+	=	=	E. coli O157
AR4	Clear-cut leg of lamb	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	11696	2.61	+	+MB	+MB	+	=	=	+MA	+MB	+	=	=	E. coli O157
AR5	Chipolatas in herbs	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	+MA	E. coli O157	+	11491	2.57	+	+MA	+MB	+	=	=	+HA	+MA	+	=	=	E. coli O157
AR6	Duck fillet	M	Yes	+LA(3)	+LA	+LA	+MA	+MA	+MA	+MA	E. coli O157	+	4714	1.05	+	+MC	+MC	+	=	=	+LB	+LB	+	=	=	E. coli O157
AR7	Whole quails	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	+MA	E. coli O157	+	9722	2.17	+	+MB	+MC	+	=	=	+MB	+LB	+	=	=	E. coli O157
AR8	Bib sirlon marinaded	M	Yes	+LA	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	11224	2.51	+	+MA	+MA	+	=	=	+HA	+MB	+	=	=	E. coli O157
AR9	Rump steak of ox	M	Yes	+LA	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	11325	2.53	+	+MB	+MB	+	=	=	+MA	+MA	+	=	=	E. coli O157
AR10	Meat of ox for fondue	M	Yes	+LA(3)	+MA	+MA	+LB	+LB	+MB	+MB	E. coli O157	+	7444	1.66	+	+MB	+MD	+	=	=	+LA	+LB	+	=	=	E. coli O157
AR11	Minced meat of horse	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	11137	2.49	+	+MA	+MC	+	=	=	+LA	+MC	+	=	=	E. coli O157
AR12	Minced meat of ox	M	Yes	+LA	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	11420	2.55	+	+MA	+MB	+	=	=	+MA	+MB	+	=	=	E. coli O157
AR13	Minced beef ox 5%MG	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	+MA	E. coli O157	+	11015	2.46	+	+MA	+MB	+	=	=	+HB	+HB	+	=	=	E. coli O157
AR20	Minced beef of ox	M	No	Ø	-LE	-LE	Ø	-ME	-ME	-ME	/	-	-5	0.00	-	-ME	-ME	-	=	=	-ME	-ME	-	=	=	/

Code	Nature du produit	Cat.	CA	EN ISO 16654 standard (#)						Identification	Final result	VIDAS ECPT alternative method after 48 h at 4°C						Identification	
				Plating after 6 h at 41.5°C			Plating after 24 h at 41.5°C					VIDAS ECPT			Direct plating				
				CT-Smac	ChromAgar	ChromID	CT-Smac	ChromAgar	ChromID			RFV	VT	Result	CT-Smac	CT-ChromID	Result		Comparison
AB1	Paris Brest	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	8719	2.28	+	+MA	+MA	+	=	E.coli O157
AB2	Cake Versailles in 3 chocolates	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	8743	2.28	+	+MA	+MA	+	=	E.coli O157
AB3	Kinglet cheese	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	8789	2.30	+	+MA	+MA	+	=	E.coli O157
AB4	Cured ham	O	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+	8588	2.24	+	+MA	+MA	+	=	E.coli O157
AB7	Rustic cooks mix	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	8051	2.10	+	+MA	+MA	+	=	E.coli O157
AB9	Celeriac in remoulade dressing	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	8421	2.20	+	+MA	+MA	+	=	E.coli O157
AB10	Mixed vegetables	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	8670	2.26	+	+MA	+MA	+	=	E.coli O157
AB11	Cooked zucchinis	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	8177	2.14	+	+MA	+MA	+	=	E.coli O157
AB12	Skim milk UHT	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	10014	2.62	+	+MA	+MA	+	=	E.coli O157
AC1	Ham in outlet	O	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-								
AC2	Skim milk UHT	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AC3	Cut exotic duet	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AC4	Rillette	O	No	Ø	Ø	Ø	Ø	Ø	-LE	/	-								
AC5	Cooked roast pork	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AC7	Grated carrot / celery assaisonnés	O	No	Ø	Ø	Ø	-LE	-LE	-LE	/	-								
AC9	Saveloy of Alsace	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AC10	Mixed salad and eggs	O	No	Ø	Ø	Ø	Ø	-LE	-LE	/	-								
AC11	Soft goat cheese	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AC12	Profiteroles in the chocolate	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AD1	Beef piece in the pepper	O	Yes	+LA	+LA	+LA	/	/	/	E.coli O157	+	9544	2.49	+	+MA	+MA	+	=	E.coli O157
AD2	Vegetables couscous cooked	O	Yes	+LA	+LA	+LA	/	/	/	E.coli O157	+	9509	2.48	+	+MA	+MA	+	=	E.coli O157
AD3	Spinach with the Florentine cream and the egg	O	Yes	+MB	+MB	+MB	/	/	/	E.coli O157	+	4187	1.09	+	+LD	+MB	+	=	E.coli O157
AD4	Piece of toast caviar of eggplant	O	Yes	+LA	+LA	+LA	/	/	/	E.coli O157	+	9798	2.56	+	+MA	+MA	+	=	E.coli O157
AD5	Piece of toast dry ham	O	Yes	+LA	+LA	+LA	/	/	/	E.coli O157	+	9763	2.55	+	+MA	+MA	+	=	E.coli O157
AD6	Gouda cheese	O	Yes	+MA	+MA	+LA	/	/	/	E.coli O157	+	9878	2.58	+	+MA	+MA	+	=	E.coli O157
AD7	Pasteurized Gorgonzola cheese	O	Yes	+MA	+MA	+MA	/	/	/	E.coli O157	+	9096	2.38	+	+MA	+MA	+	=	E.coli O157
AD8	Smoked lardons	O	Yes	+LA	+LB	+LB	/	/	/	E.coli O157	+	442	0.11	+	-ME	-LE	-	FN(FP)	/
AD9	Cooked sausages	O	Yes	+LA	+LA	+LA	/	/	/	E.coli O157	+	9632	2.52	+	+MB	+MB	+	=	E.coli O157
AD10	Fillet of perch of the Nile	O	Yes	+MA	+MA	+MA	/	/	/	E.coli O157	+	686	0.17	+	+LD	+LD	+	=	E.coli O157
AD11	Fish fillet	O	Yes	+MA	+MA	+MA	/	/	/	E.coli O157	+	10169	2.66	+	+MA	+MA	+	=	E.coli O157
AD12	Mousse of duck	O	Yes	+LA	+LA	+LA	/	/	/	E.coli O157	+	8280	2.16	+	+MA	+MA	+	=	E.coli O157
AE1	Shrimps in shirt of potatoes	O	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-								
AE6	Ravioli in the ham	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AE7	Milk powder	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AE8	Milk powder	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AE9	Brie region cheese	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AE10	Rum baba Brillat	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AE11	Cream puff cocoa	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AE12	Tarts strawberries	O	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-								
AF1	Infantile milk powder	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	7408	1.68	+	+LA	-HA	+	=	E.coli O157
AF2	Milk powder	O	Yes	Ø	Ø	-ME	Ø	-ME	-ME	/	-	8141	1.85	+	+HA	+HA	+	PS	E.coli O157
AF5	Cod	O	Yes	Ø	+MA	+MA	Ø	+MA	+MA	E.coli O157	+	6176	1.40	+	+HA	-HA	+	=	E.coli O157
AF6	Fish filets	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+	9234	2.10	+	+HA	+HA	+	=	E.coli O157
AF9	Rice	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AF10	Mix vegetables	O	No	Ø	Ø	Ø	Ø	Ø	Ø	/	-								
AR14	Whole shrimps	O	Yes	+LA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+								
AR15	Salmon fillet	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+								
AR16	Mixed vegetables	O	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+								
AR17	Mix vegetables	O	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+								
AR18	Millefeuille	O	Yes	Ø	+LA	+LA	+LB	+MA	+MA	E.coli O157	+								
AR19	Coulommiers	O	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+								

Code	Nature du produit	Cat.	CA	EN ISO 16654 standard (#)									Final result	VIDAS ECPT alternative method after 48 h at 4°C							Identification
				Plating after 6 h at 41,5°C			Plating after 24 h at 41,5°C			Identification	VIDAS ECPT			Direct plating							
				CT-Smac	ChromAgar	ChromID	CT-Smac	ChromAgar	ChromID		RFV	VT		Result	CT-Smac	CT-ChromID	Result	Comparison			
AB5	Duck filet	M	Yes	+MA	+MA	+MA	+LB	+LA	+LA	E.coli O157	+	8534	2.23	+	+MA	+MA	+	=	E.coli O157		
AB6	Turkey cutlet	M	Yes	+MA	+MB	+MB	+MB	+LA	+LA	E.coli O157	+	6416	1.67	+	+MB	+MA	+	=	E.coli O157		
AB8	Chicken filet	M	Yes	Ø	Ø	Ø	Ø	Ø	Ø	/	-	7452	1.95	+	+MA	+MA	+	PS	E.coli O157		
AC6	Turkey cutlet	M	No	Ø	Ø	-LE	-LE	-LE	-LE	/	-										
AC8	Beefsteak of horse	M	No	Ø	-LE	-LE	Ø	-LE	-LE	/	-										
AE2	Spare rib	M	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-										
AE3	Chipolatas	M	No	Ø	Ø	-LE	Ø	Ø	-ME	/	-										
AE4	Pork sausage	M	No	Ø	Ø	-LE	Ø	-ME	-ME	/	-										
AE5	Merguez	M	No	Ø	Ø	Ø	Ø	Ø	-ME	/	-										
AF3	Gizzards of poultry	M	Yes	-LE	-LE	-LE	Ø	Ø	Ø	/	-	49	0.01	-	-ME	-ME	-	=	E.coli O157		
AF4	Heart of ox	M	Yes	Ø	Ø	-ME	Ø	Ø	-ME	/	-	33	0.00	-			-	=	/		
AF7	Chicken tenderloins	M	Yes	+LA	+LB	+LD	+LA	+LB	+LB	E.coli O157	+	1799	0.40	+	+MC	+HD	+	=	E.coli O157		
AF8	Chicken wings	M	Yes	-ME	-ME	-ME	+MB	+MB	+MB	E.coli O157	+	755	0.17	+	-ME	-ME	-	FN(FP)	/		
AF11	Chipolatas	M	No	Ø	-LE	-LE	Ø	Ø	-ME	/	-										
AF12	Chipolatas	M	No	Ø	Ø	Ø	Ø	-ME	-ME	/	-										
AP1	Turkey leg	M	Yes	+LB	+LB	+LB	+MB	+MB	+MB	E.coli O157	+										
AP2	Pork filet mignon	M	Yes	+MA	+MA	+LA	+MA	+MA	+MA	E.coli O157	+										
AP3	Sweetbread	M	Yes	+LA(1)	+LB	+LB(1)	+MB	+MB	+MB	E.coli O157	+										
AP4	Pure pork sausage meat	M	Yes	+LA	+LA	+LA	+MA	+MA	+MB	E.coli O157	+										
AP5	Pork chops net	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+										
AP6	Pork chop	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+										
AP7	Whole raw guinea fowl	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+										
AP8	Pork kidneys	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+										
AQ1	Duck tenderloin	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+										
AQ2	Chicken tenderloin	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+										
AQ3	Bib sirloin marinated in the shallot	M	Yes	+MA	+MA	+MA	+MA	+MA	+HA	E.coli O157	+										
AQ4	Émincé de pork wipes Tuscany	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+										
AQ5	Merguez sausage ox - sheep	M	Yes	+MA	+MA	+MA	+MA	+MA	+HA	E.coli O157	+										
AQ6	Chipolatas in herbs	M	Yes	+MA	+MA	+MA	+MA	+MA	+HA	E.coli O157	+										
AQ7	Back of the knee of lamb	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+										
AQ8	Bib sirloin horse	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+										
AQ9	Chicken breast	M	Yes	+MA	+MA	+MA	+MA	+MB	+MB	E.coli O157	+										
AQ10	Turkey cutlet	M	Yes	+MA	+MA	+MA	+MA	+MB	+MB	E.coli O157	+										
AQ11	Dried duck fillet	M	Yes	+MA	+MA	+MA	+MA	+MA	+HA	E.coli O157	+										
AQ12	Knuckle of pork	M	Yes	+MA	+MA	+MA	+MA	+HA	+HA	E.coli O157	+										
AR1	Sausages of turkey	M	Yes	+LA	+MB	+MB	+MA	+MA	+MA	E.coli O157	+										
AR2	Sauté de veal	M	Yes	+LA	+LA	+LA	+MC	+MC	+MC	E.coli O157	+										
AR3	Lamb chops	M	Yes	+MA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+										
AR4	Clear-cut leg of lamb	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+										
AR5	Chipolatas in herbs	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+										
AR6	Duck fillet	M	Yes	+LA(3)	+LA	+LA	+MA	+MA	+MB	E.coli O157	+										
AR7	Whole quails	M	Yes	+LA	+LA	+LA	+MA	+MA	+MA	E.coli O157	+										
AR8	Bib sirloin marinated	M	Yes	+LA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+										
AR9	Rump steak of ox	M	Yes	+LA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+										
AR10	Meat of ox for fondue	M	Yes	+LA(3)	+MA	+MA	+LB	+LB	+MB	E.coli O157	+										
AR11	Minced meat of horse	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+										
AR12	Minced meat of ox	M	Yes	+LA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+										
AR13	Minced beef ox 5%MG	M	Yes	+MA	+MA	+MA	+MA	+MA	+MA	E.coli O157	+										
AR20	Minced beef of ox	M	No	Ø	-LE	-LE	Ø	-ME	-ME	/	-										

## APPENDIX C

### INCLUSIVITY / EXCLUSIVITY

2008 initial validation (protocol specific for raw beef and veal meats 25 g)

Strain		Origin	Enumeration of BPW (CFU/225 mL)	Result after 6 h incubation in BPW	RFV	TV	
Ec 3	<i>E coli</i> O157 H7	Feces	12	+	6707	1.51	
Ec 5	<i>E coli</i> O157 H7	Collection	36	+	5640	1.27	
Ec 6	<i>E coli</i> O157 H7	Collection	51	+	9266	2.26	
Ec 7	<i>E coli</i> O157 H7	Environment	14	+	9941	2.22	
Ec 9	<i>E coli</i> O157 H7	Clinical origin	18	+	4632	1.04	
Ec 10	<i>E coli</i> O157 H7	Clinical origin	18	+	7393	1.67	
Ec 11	<i>E coli</i> O157 H7	Clinical origin	20	+	3094	0.70	
Ec 12	<i>E coli</i> O157 H7	Clinical origin	24	+	4970	1.12	
Ec 22	<i>E coli</i> O157 H7	ATCC 43888 (Human feces)	16	+	4840	1.09	
Ec 24	<i>E coli</i> O157 H7	Collection P1446	16	+	6956	1.57	
Ec 25	<i>E coli</i> O157 H7	Collection P1524	12	+	5556	1.25	
Ec 30	<i>E coli</i> O157 H7	Milk	6	+	9436	2.06	
Ec 31	<i>E coli</i> O157 H7	ATCC 43895 (hamburger)	10	+	2412	0.54	
Ec 40	<i>E coli</i> O157 H7	ATCC 35150 (human origin)	18	+	8278	1.87	
Ec 41	<i>E coli</i> O157 H7	ATCC 43894 (human origin)	20	+	312	0.06	
			45	+	8037	1.79	
Ec 42	<i>E coli</i> O157 H7	ATCC 43890 (Human feces)	30	+	8207	1.83	
Ec 43	<i>E coli</i> O157 H7	ATCC 43889 (human origin)	55	+	7698	1.78	
Ec 44	<i>E coli</i> O157 H7	ATCC 46197	59	+	7200	1.67	
Ec 45	<i>E coli</i> O157 H7	Collection	22	+	9368	2.04	
Ec 46	<i>E coli</i> O157 H7	Collection	13	+	9076	1.98	
Ec 47	<i>E coli</i> O157 H7	Collection	15	+	9297	1.03	
Ec 48	<i>E coli</i> O157 H7	Collection	51	+	5585	1.26	
Ec 49	<i>E coli</i> O157 H7	Collection	33	+	9941	2.22	
Ec 50	<i>E coli</i> O157 H7	Collection	60	+	7292	1.62	
Ec 52	<i>E coli</i> O157 H7	Clinical origin	51	+	6518	1.59	
Ec 55	<i>E coli</i> O157 H7	Environment	51	+	9129	2.23	
Ec 56	<i>E coli</i> O157 H7	Environment	36	+	5506	1.20	
Ec 57	<i>E coli</i> O157 H7	Clinical origin	48	+	3698	0.80	
Ec 58	<i>E coli</i> O157 H7	Clinical origin	36	+	5521	1.20	
Ec 59	<i>E coli</i> O157 H7	Clinical origin	39	+	4271	0.93	
Ec 61	<i>E coli</i> O157 H7	Clinical origin	57	+	6351	1.55	
EC 63	<i>E coli</i> O157 H7	Slaughterhouse environment	31	+	9389	2.18	
Ec 65	<i>E coli</i> O157 H7	Slaughterhouse environment	72	+	4371	0.95	
Ec 66	<i>E coli</i> O157 H7	Slaughterhouse environment	54	+	2746	0.60	
EC 67	<i>E coli</i> O157 H7	Slaughterhouse environment	15	+	7728	1.79	
EC 68	<i>E coli</i> O157 H7	Slaughterhouse environment	11	+	7343	1.70	
EC 69	<i>E coli</i> O157 H7	Feces	41	+	9182	2.13	
EC 70	<i>E coli</i> O157 H7	Clinical origin	11	+	7906	1.83	
EC 72	<i>E coli</i> O157 H7	Slaughterhouse environment	47	+	5138	1.19	
EC 73	<i>E coli</i> O157 H7	Collection	13	+	8786	1.04	
EC 74	<i>E coli</i> O157 H7	Feces of bovine	6	+	8773	1.98	
EC 75	<i>E coli</i> O157 H7	Clinical origin	45	+	8364	1.82	
EC 76	<i>E coli</i> O157 H7	Clinical origin	69	+	9233	2.01	
EC 77	<i>E coli</i> O157 H7	Clinical origin	63	+	7640	1.66	
EC 78	<i>E coli</i> O157 H7	Clinical origin	48	+	9459	2.06	
EC 79	<i>E coli</i> O157 H7	Clinical origin	57	+	9343	2.04	
EC 80	<i>E coli</i> O157 H7	Chopped meat of beef	54	+	9140	1.99	
EC 81	<i>E coli</i> O157 H7	Pork	39	+	9595	2.09	
EC 82	<i>E coli</i> O157 H7	Beef	21	+	9701	2.11	
EC 83	<i>E coli</i> O157 H7	Cider	45	+	9492	2.07	
MEU 29	<i>Ec</i> O157:H4	Clinical origin	16	+	6754	1.47	ISO 16654
Ec 51	<i>E coli</i> O157 H7-	Feces	51	+	759	0.18	+
Ec 53	<i>E coli</i> O157 H7-	Environment	60	+	2792	0.68	+
Ec 54	<i>E coli</i> O157 H7-	Environment	18	+	854	0.20	+
Ec 60	<i>E coli</i> O157 H7-	Collection	57	+	7474	1.82	+
Ec 62	<i>E coli</i> O157 H7-	Environment	93	+	382	0.09	+

BPW: Buffered Peptone Water

RFV: Relative Fluorescence Value

TV: Test Value

2009 extension study (protocol specific for raw milk, raw milk cheese and environment samples)

Strains		Origin	Enumeration of BPW (CFU/225 mL)	Result after 15h incubation in BPW + VCC	RFV	TV	
Ec 3	<i>E coli</i> O157 H7	Feces	6	+	9174	2.09	
Ec 5	<i>E coli</i> O157 H7	Collection	15	+	9289	2.12	
Ec 6	<i>E coli</i> O157 H7	Collection	51	+	9541	2.13	
Ec 7	<i>E coli</i> O157 H7	Environment	14	+	9941	2.22	
Ec 9	<i>E coli</i> O157 H7	Clinical origin	6	+	9887	2.25	
Ec 10	<i>E coli</i> O157 H7	Clinical origin	12	+	9554	2.18	
Ec 11	<i>E coli</i> O157 H7	Clinical origin	18	+	9689	2.21	
Ec 12	<i>E coli</i> O157 H7	Clinical origin	11	+	9693	2.21	
Ec 22	<i>E coli</i> O157 H7	ATCC 43888 (Human feces)	11	+	9401	2.14	
Ec 24	<i>E coli</i> O157 H7	Collection P1446	15	+	9171	2.09	
Ec 25	<i>E coli</i> O157 H7	Collection P1524	22	+	9618	2.19	
Ec 30	<i>E coli</i> O157 H7	Milk	6	+	9436	2.06	
Ec 31	<i>E coli</i> O157 H7	ATCC 43895 (hamburger)	17	+	9538	2.17	
Ec 40	<i>E coli</i> O157 H7	ATCC 35150 (human origin)	10	+	9700	2.21	
Ec 41	<i>E coli</i> O157 H7	ATCC 43894 (human origin)	8	+	9313	2.12	
Ec 42	<i>E coli</i> O157 H7	ATCC 43890 (Human feces)	9	+	9290	2.12	
Ec 43	<i>E coli</i> O157 H7	ATCC 43889 (human origin)	41	+	10060	2.29	
Ec 44	<i>E coli</i> O157 H7	ATCC 46197	24	+	9149	2.08	
Ec 45	<i>E coli</i> O157 H7	Collection	20	+	9596	2.19	
Ec 46	<i>E coli</i> O157 H7	Collection	14	+	9444	2.15	
Ec 47	<i>E coli</i> O157 H7	Collection	6	+	9393	2.14	
Ec 48	<i>E coli</i> O157 H7	Collection	10	+	9274	2.11	
Ec 49	<i>E coli</i> O157 H7	Collection	28	+	10400	2.37	
Ec 50	<i>E coli</i> O157 H7	Collection	34	+	9750	2.22	
Ec 52	<i>E coli</i> O157 H7	Clinical origin	32	+	10065	2.29	
Ec 55	<i>E coli</i> O157 H7	Environment	9	+	9222	2.10	
Ec 56	<i>E coli</i> O157 H7	Environment	12	+	9505	2.17	
Ec 57	<i>E coli</i> O157 H7	Clinical origin	10	+	9657	2.20	
Ec 58	<i>E coli</i> O157 H7	Clinical origin	54	+	2746	0.60	
Ec 59	<i>E coli</i> O157 H7	Clinical origin	38	+	10137	2.31	
Ec 61	<i>E coli</i> O157 H7	Clinical origin	10	+	9657	2.20	
EC 63	<i>E coli</i> O157 H7	Slaughterhouse environment	32	+	9972	2.27	
Ec 65	<i>E coli</i> O157 H7	Slaughterhouse environment	8	+	9702	2.21	
Ec 66	<i>E coli</i> O157 H7	Slaughterhouse environment	54	+	2746	0.60	
EC 67	<i>E coli</i> O157 H7	Slaughterhouse environment	45	+	10375	2.36	
EC 68	<i>E coli</i> O157 H7	Slaughterhouse environment	38	+	10137	2.31	
EC 69	<i>E coli</i> O157 H7	Feces	39	+	9923	2.26	
EC 70	<i>E coli</i> O157 H7	Clinical origin	34	+	10193	2.32	
EC 72	<i>E coli</i> O157 H7	Slaughterhouse environment	37	+	9596	2.19	
EC 73	<i>E coli</i> O157 H7	Collection	32	+	9928	2.26	
EC 74	<i>E coli</i> O157 H7	Feces of bovine	6	+	8773	1.98	
EC 75	<i>E coli</i> O157 H7	Clinical origin	45	+	9175	2.09	
EC 76	<i>E coli</i> O157 H7	Clinical origin	58	+	10664	2.43	
EC 77	<i>E coli</i> O157 H7	Clinical origin	38	+	9757	2.22	
EC 78	<i>E coli</i> O157 H7	Clinical origin	32	+	10025	2.28	
EC 79	<i>E coli</i> O157 H7	Clinical origin	43	+	10557	2.41	
EC 80	<i>E coli</i> O157 H7	Chopped meat of beef	52	+	10547	2.40	
EC 81	<i>E coli</i> O157 H7	Pork	64	+	10035	2.29	
EC 82	<i>E coli</i> O157 H7	Beef	47	+	9339	2.13	
EC 83	<i>E coli</i> O157 H7	Cider	45	+	9492	2.07	
MEU 29	<i>Ec</i> O157:H4	Clinical origin	16	+	6744	1.47	+
Ec 51	<i>E coli</i> O157 H7-	Feces	51	+	759	0.18	+
Ec 53	<i>E coli</i> O157 H7-	Environment	60	+	2792	0.68	+
Ec 54	<i>E coli</i> O157 H7-	Environment	18	+	857	0.20	+
Ec 60	<i>E coli</i> O157 H7-	Biomérieux	37	+	8728	1.99	+
Ec 62	<i>E coli</i> O157 H7-	Environment	93	+	382	0.09	+

BPW: Buffered Peptone Water

BPW+VCC: Buffered Peptone Water supplemented with Vancomycin, Cefixime and Cefsulodine

RFV: Relative Fluorescence Value

TV: Test Value

## Exclusivity

Strains		Origin	Numeration of BPW (CFU/225 mL)	Result after 24 h incubation	RFV	TV
MEU 13	<i>E. coli</i> O139:K82	Clinical origin	1.4E+05	-	-3	0.00
MEU 15	<i>E. coli</i> O128:B12	Clinical origin	6.3E+05	-	-4	0.00
MEU 18	<i>E. coli</i> O26:H11	Clinical origin	1.0E+05	-	-3	0.00
MEU 24	<i>E. coli</i> O91:H21	Clinical origin	8.1E+04	-	-3	0.00
MEU 25	<i>E. coli</i> O121:H19	Clinical origin	2.3E+05	-	-4	0.00
MEU 26	<i>E. coli</i> O156	Clinical origin	3.0E+05	-	-4	0.00
MEU 27	<i>E. coli</i> O113:H21	Clinical origin	2.8E+05	-	-4	0.00
MEU 28	<i>E. coli</i> O153:H25	Clinical origin	4.8E+05	-	-6	0.00
MEU 30	<i>E. coli</i> O103:H2	Clinical origin	1.7E+05	-	-4	0.00
MEU 31	<i>E. coli</i> O26:H11	Clinical origin	1.5E+05	-	-5	0.00
MEU 32	<i>E. coli</i> O111:H8	Clinical origin	2.6E+05	-	-4	0.00
MEU 33	<i>E. coli</i> O111	Clinical origin	1.4E+05	-	-4	0.00
MEU 39	<i>E. coli</i> O111:B4	Clinical origin	1.4E+05	-	-5	0.00
MF 40	<i>E. coli</i> O103:H3	Clinical origin	1.0E+05	-	-2	0.00
MF 50	<i>E. coli</i> O111:B4	Clinical origin	1.4E+05	-	-3	0.00
EC 84	<i>E. coli</i> O55:H7	Collection CIP 105228	2.6E+05	-	-4	0.00
MF 54	<i>E. coli</i> O26:H11	Clinical origin	2.5E+05	-	-4	0.00
MEU 38	<i>E. coli</i> O26:H11	Clinical origin	3.2E+05	-	-4	0.00
MF 41	<i>E. coli</i> O111	Clinical origin	2.6E+05	-	-4	0.00
MF 42	<i>E. coli</i> O103	Clinical origin	1.8E+05	-	-4	0.00
MEU 34	<i>E. coli</i> O111	Clinical origin	2.2E+05	-	-4	0.00
MF 49	<i>E. coli</i> O26	Clinical origin	1.5E+05	-	-4	0.00
MEU 35	<i>E. coli</i> O111	Clinical origin	1.4E+05	-	-4	0.00
MEU 36	<i>E. coli</i> O111	Clinical origin	1.8E+05	-	-4	0.00
MEU 37	<i>E. coli</i> O111	Clinical origin	2.6E+05	-	-4	0.00
S145	<i>Salmonella</i> Urbana	Beef	1.8E+05	+	7598	1.66
S146	<i>Salmonella</i> Soeranga	Soya	3.0E+05	+	7432	1.62
S147	<i>Salmonella</i> Hilversar	Collection	1.4E+05	+	6945	1.51
Ec 13	<i>E coli</i>	Parsley	5.5E+04	-	-4	0.00
Ec 15	<i>E coli</i>	"Crépinette"	9.8E+05	-	-4	0.00
Ec 16	<i>E coli</i>	"Crépineaux"	4.5E+04	-	-4	0.00
Ec 17	<i>E coli</i>	Pork's(Pig) kidney	4.6E+05	-	-3	0.00
Ec 18	<i>E coli</i>	Sausage meat	7.8E+05	-	-5	0.00
Ec 29	<i>E coli</i>	Pork's liver	1.5E+05	-	-4	0.00
Ec 33	<i>E coli</i>	Sausage of calf	1.6E+05	-	-4	0.00
Ec 34	<i>E coli</i>	Reblochon	5.5E+05	-	-4	0.00
Ec 35	<i>E coli</i>	Spinach	8.1E+05	-	-3	0.00
Ec 39	<i>E coli</i>	Tomme cheese	6.3E+05	-	-3	0.00
Ec 20	<i>E coli</i>	Tomato	6.4E+05	-	-4	0.00
Ec 21	<i>E coli</i>	Celeriac in remoulade dressing	9.6E+04	-	-4	0.00
Ec 27	<i>E coli</i>	Vanilla cream	3.5E+05	-	-4	0.00
Ec 38	<i>E coli</i>	Chipolata	1.8E+05	-	-4	0.00
<b>Complementary strains</b>						
CIT 23	<i>Citrobacter freundii</i>	Vegetables	7.4E+04	-	-3	0.00
CIT 24	<i>Citrobacter freundii</i>	Meat product	6.1E+04	-	7	0.00
CIT 26	<i>Citrobacter freundii</i>	Fish	5.0E+04	-	-4	0.00
CIT 27	<i>Citrobacter freundii</i>	Milk	1.0E+05	-	-2	0.00
CIT 52	<i>Citrobacter diversus</i>	Dried herbs	1.3E+05	-	-3	0.00
HA 31	<i>Hafnia alvei</i>	Minced meat	1.4E+05	-	-4	0.00
HA 33	<i>Hafnia alvei</i>	Pork's spinal column	1.3E+05	-	-3	0.00
ESC 15	<i>Escherichia hermanii</i>	Collection	7.4E+04	-	-2	0.00

BPW: Buffered peptone water

RFV: Relative Fluorescence Value

TV: Test Value

APPENDIX D

INTERLABORATORY STUDY

-

LIST AND DETAILED RESULTS OF  
PARTICIPANT LABORATORIES

<b>Laboratory</b>	<b>Address</b>	<b>Country</b>
<b>ADRIA</b>	Creac'h Gwen 29196 Quimper Cedex	France
<b>LDA 01 Laboratoire Départemental d'Analyses de l'Ain</b>	Plateforme ALIMENTEC - Rue Henri de Boissieu - 01060 Bourg-en-Bresse	France
<b>Ecole Vétérinaire de Lyon</b>	Unité de Microbiologie alimentaire - 1, Av. Bourgelat 69280 Marcy L'Etoile	France
<b>3A TOULOUSE</b>	183, avenue des Etats Unis, BP2134 31016 Toulouse cedex 2	France
<b>SILLIKER Cergy</b>	10 Les Châteaux St Sylvère - 95011 Cergy Cédex	France
<b>ASEPT</b>	BP 2047 - 53020 Laval Cedex 9	France
<b>Laboratoire de Touraine</b>	Le Bas Champeigné - Parçay Meslay 37082 TOURS Cédex	France
<b>IDAC</b>	Route de Gachet - BP 80603 - 44306 NANTES Cédex 03	France
<b>ACM</b>	ZI Aubrée - Rue J. Monnet 72300 SABLE SUR SARTHE	France
<b>SVU Olomouc</b>	Jakoubka ze Stribra 1 - 779 00 Olomouc	Czech republic
<b>Veterinärmedizinische Universität</b>	University of Veterinary Science - Institut f. Meat Hygiene veterinärplatz 1 - 1210 Vienne	Austria
<b>LMU Munchen</b>	Institut für Hygiene und Technologie der Lebensmittel tierischen Ursprungs - Schönleutnerstraße 8 - 85764 Oberschleißheim	Germany
<b>Salud Pública de Murcia</b>	Consejería de Sanidad - C/ Ronda de Levante nº 11 2a Planta - 30008 MURCIA	Spain
<b>Instituto di Salud Publica Consejería de Sanidad - Comunidad de Madrid</b>	Laboratorio Regional de Salud Pública C/ General Oráa, 15 - 28006 - Madrid - ESPAÑA	Spain
<b>Xunta de Galicia - Consell. De</b>	Delagacion Provincial de Sanidade c/ Montevideo 9 - 27001 LUGO	Spain
<b>Quality Partner SA</b>	Rue Hayeneux, 62 - BE-4040 HERSTAL	Belgium
<b>Istituto Zooprofilattico Sperimentale Umbria e Marche</b>	Via G. Salvemini, 1 06126 Perugia	Italy

**Laboratory A**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method			Comparison / Expected result	
	CT-SMAC	latex O157	Chrom/Agar	latex O157	Result			Test result	Confirmation			Result
									CT-SMAC	CT O157:H7 ID		
25	-	/	-	/	-	=	1	-	/	/	-	=
26	-	/	-	/	-	=	2	-	/	/	-	=
27	-	/	-	/	-	=	3	-	/	/	-	=
28	-	/	-	/	-	#	4	+	+	+	+	=
29	+	+	+	+	+	=	5	+	+	+	+	=
30	+	+	+	+	+	=	6	+	+	+	+	=
31	+	+	+	+	+	=	7	+	+	+	+	=
32	-	/	-	/	-	=	8	-	/	/	-	=
33	-	/	-	/	-	=	9	-	/	/	-	=
34	-	/	-	/	-	=	10	-	/	/	-	=
35	+	+	+	+	+	=	11	+	+	+	+	=
36	+	+	+	+	+	=	12	+	+	+	+	=
37	+	+	+	+	+	=	13	+	+	+	+	=
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	+	+	+	+	=
40	+	+	+	+	+	=	16	+	+	+	+	=
41	+	+	+	+	+	=	17	+	+	+	+	=
42	+	+	-	/	+	=	18	+	+	+	+	=
43	+	+	+	+	+	=	19	+	+	+	+	=
44	-	/	-	/	-	=	20	-	/	/	-	=
45	-	/	-	/	-	=	21	-	/	/	-	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	+	+	+	+	=
48	+	+	+	+	+	=	24	+	+	+	+	=

Enumeration of matrix (CFU/g) > 30 000 000

**Laboratory B**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method			Comparison / Expected result	
	CT-SMAC	latex O157	O157:H7 ID	latex O157	Result			Test result	Confirmation			Result
									CT-SMAC	CT O157:H7 ID		
25	-	/	-	/	-	=	1	-	/	/	-	=
26	-	/	-	/	-	=	2	-	/	/	-	=
27	-	/	-	/	-	=	3	-	/	/	-	=
28	+	+	+	+	+	=	4	+	+	+	+	=
29	+	+	+	+	+	=	5	+	+	+	+	=
30	+	+	+	+	+	=	6	+	+	+	+	=
31	+	+	+	+	+	=	7	+	+	+	+	=
32	-	/	-	/	-	=	8	-	/	/	-	=
33	-	/	-	/	-	=	9	-	/	/	-	=
34	-	/	-	/	-	=	10	-	/	/	-	=
35	+	+	+	+	+	=	11	+	+	+	+	=
36	+	+	+	+	+	=	12	+	+	+	+	=
37	+	+	+	+	+	=	13	+	+	+	+	=
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	+	+	+	+	=
40	+	+	+	+	+	=	16	+	+	+	+	=
41	+	+	+	+	+	=	17	+	+	+	+	=
42	+	+	-	/	+	=	18	+	+	+	+	=
43	+	+	+	+	+	=	19	+	+	+	+	=
44	-	/	-	/	-	=	20	-	/	/	-	=
45	-	/	-	/	-	=	21	-	/	/	-	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	+	+	+	+	=
48	+	+	+	+	+	=	24	+	+	+	+	=

Enumeration of matrix (CFU/g) > 30 000 000

**Laboratory C**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method			Comparison / Expected result	
	CT-SMAC	latex O157	CT O157:H7 ID	latex O157	Result			Test result	Confirmation			Result
									CT-SMAC	CT O157:H7 ID		
25	-	/	-	/	-	=	1	-	/	/	-	=
26	-	/	-	/	-	=	2	-	/	/	-	=
27	-	/	-	/	-	=	3	-	/	/	-	=
28	+	+	+	+	+	=	4	+	+	+	+	=
29	+	+	+	+	+	=	5	+	+	+	+	=
30	+	+	+	+	+	=	6	+	+	+	+	=
31	+	+	+	+	+	=	7	+	+	+	+	=
32	-	/	-	/	-	=	8	-	/	/	-	=
33	-	/	-	/	-	=	9	-	/	/	-	=
34	-	/	-	/	-	=	10	-	/	/	-	=
35	+	+	+	+	+	=	11	+	+	+	+	=
36	+	+	+	+	+	=	12	+	+	+	+	=
37	+	+	+	+	+	=	13	+	+	+	+	=
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	+	+	+	+	=
40	+	+	+	+	+	=	16	+	+	+	+	=
41	+	+	+	+	+	=	17	+	+	+	+	=
42	+	+	-	/	+	=	18	+	+	+	+	=
43	+	+	+	+	+	=	19	+	+	+	+	=
44	-	/	-	/	-	=	20	-	/	/	-	=
45	-	/	-	/	-	=	21	-	/	/	-	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	+	+	+	+	=
48	+	+	+	+	+	=	24	+	+	+	+	=

Enumeration of matrix (CFU/g) > 30 000 000

**Laboratory D**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method				Comparison / Expected result
	CT-SMAC	latex O157	TSA	latex O157	Result			Test result	Confirmation		Result	
									CT-SMAC	CT O157:H7 ID		
25	+	+	+	+	+	#	1	-	/	/	-	=
26	+	+	+	+	+	#	2	-	/	/	-	=
27	+	+	+	+	+	#	3	-	/	/	-	=
28	+	+	+	+	+	=	4	+	+	+	+	=
29	+	+	+	+	+	=	5	-	+	+	-	#
30	+	+	+	+	+	=	6	+	+	+	+	=
31	+	+	+	+	+	=	7	+	+	+	+	=
32	+	+	+	+	+	#	8	-	/	/	-	=
33	+	+	+	+	+	#	9	-	/	/	-	=
34	+	+	+	+	+	#	10	-	/	/	-	=
35	+	+	+	+	+	=	11	+	+	+	+	=
36	+	+	+	+	+	=	12	+	+	+	+	=
37	+	+	+	+	+	=	13	-	+	+	-	#
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	+	+	+	+	=
40	+	+	+	+	+	=	16	+	+	+	+	=
41	+	+	+	+	+	=	17	+	+	+	+	=
42	+	+	+	+	+	=	18	+	+	+	+	=
43	+	+	+	+	+	=	19	+	+	+	+	=
44	+	+	+	+	+	#	20	-	/	/	-	=
45	+	+	+	+	+	#	21	-	/	/	-	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	+	+	+	+	=
48	+	+	+	+	+	=	24	+	+	+	+	=

Enumeration of matrix (CFU/g) 34 000

**Laboratory E**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method				Comparison / Expected result
	CT-SMAC	latex O157	CT O157:H7 ID	latex O157	Result			Test result	Confirmation		Result	
									CT-SMAC	CT O157:H7 ID		
25	-	/	-	/	-	=	1	-	/	/	-	=
26	-	/	-	/	-	=	2	-	/	/	-	=
27	-	/	-	/	-	=	3	-	/	/	-	=
28	+	+	+	+	+	=	4	+	+	+	+	=
29	+	+	+	+	+	=	5	-	+	+	-	#
30	+	+	+	+	+	=	6	-	+	+	-	#
31	+	+	+	+	+	=	7	-	+	+	-	#
32	-	/	-	/	-	=	8	-	/	/	-	=
33	-	/	-	/	-	=	9	-	/	/	-	=
34	-	/	-	/	-	=	10	-	/	/	-	=
35	+	+	+	+	+	=	11	-	+	+	-	#
36	+	+	+	+	+	=	12	-	+	+	-	#
37	+	+	+	+	+	=	13	+	+	+	+	=
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	+	+	+	+	=
40	+	+	+	+	+	=	16	+	+	+	+	=
41	+	+	+	+	+	=	17	-	+	+	-	#
42	+	+	-	/	+	=	18	-	+	+	-	#
43	+	+	+	+	+	=	19	-	+	+	-	#
44	-	/	-	/	-	=	20	-	/	/	-	=
45	-	/	-	/	-	=	21	-	/	/	-	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	+	+	+	+	=
48	+	+	+	+	+	=	24	+	+	+	+	=

Enumeration of matrix (CFU/g) > 3 000 000

**Laboratory F**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method				Comparison / Expected result
	CT-SMAC	latex O157	O157:H7 ID	latex O157	Result			Test result	Confirmation		Result	
									CT-SMAC	CT O157:H7 ID		
25	-	/	-	/	-	=	1	-	/	/	-	=
26	-	/	-	/	-	=	2	-	/	/	-	=
27	-	/	-	/	-	=	3	-	/	/	-	=
28	+	+	+	+	+	=	4	+	+	+	+	=
29	+	+	+	+	+	=	5	+	+	+	+	=
30	+	+	+	+	+	=	6	+	+	+	+	=
31	+	+	+	+	+	=	7	+	+	+	+	=
32	-	/	-	/	-	=	8	-	/	/	-	=
33	-	/	-	/	-	=	9	-	/	/	-	=
34	-	/	-	/	-	=	10	-	/	/	-	=
35	+	+	+	+	+	=	11	+	+	+	+	=
36	+	+	+	+	+	=	12	+	+	+	+	=
37	+	+	+	+	+	=	13	+	+	+	+	=
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	+	+	+	+	=
40	+	+	+	+	+	=	16	+	+	+	+	=
41	+	+	+	+	+	=	17	+	+	+	+	=
42	+	+	-	/	+	=	18	+	+	+	+	=
43	+	+	+	+	+	=	19	+	+	+	+	=
44	-	/	-	/	-	=	20	-	/	/	-	=
45	-	/	-	/	-	=	21	-	/	/	-	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	+	+	+	+	=
48	+	+	+	+	+	=	24	+	+	+	+	=

Enumeration of matrix (CFU/g) 310 000 000

**Laboratory G**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method				Comparison / Expected result
	CT-SMAC	latex O157	CT O157:H7 ID	latex O157	Result			Test result	Confirmation		Result	
									CT-SMAC	CT O157:H7 ID		
25	-	/	-	/	-	=	1	-	/	/	-	=
26	-	/	-	/	-	=	2	-	/	/	-	=
27	-	/	-	/	-	=	3	-	/	/	-	=
28	+	+	+	+	+	=	4	+	+	+	+	=
29	+	+	+	+	+	=	5	+	+	+	+	=
30	+	+	+	+	+	=	6	+	+	+	+	=
31	+	+	+	+	+	=	7	+	+	+	+	=
32	-	/	-	/	-	=	8	-	/	/	-	=
33	-	/	-	/	-	=	9	-	/	/	-	=
34	-	/	-	/	-	=	10	-	/	/	-	=
35	+	+	+	+	+	=	11	+	+	+	+	=
36	+	+	+	+	+	=	12	+	+	+	+	=
37	+	+	+	+	+	=	13	+	+	+	+	=
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	+	+	+	+	=
40	+	+	+	+	+	=	16	+	+	+	+	=
41	+	+	+	+	+	=	17	+	+	+	+	=
42	+	+	-	/	+	=	18	+	+	+	+	=
43	+	+	+	+	+	=	19	+	+	+	+	=
44	-	/	-	/	-	=	20	-	/	/	-	=
45	-	/	-	/	-	=	21	-	/	/	-	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	+	+	+	+	=
48	+	+	+	+	+	=	24	+	+	+	+	=
Enumeration of matrix (CFU/g)						> 3 000 000						

**Laboratory H**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method				Comparison / Expected result
	CT-SMAC	latex O157	O157:H7 ID	latex O157	Result			Test result	Confirmation		Result	
									CT-SMAC	CT O157:H7 ID		
25	-	/	-	/	-	=	1	-	/	/	-	=
26	-	/	-	/	-	=	2	-	/	/	-	=
27	-	/	-	/	-	=	3	-	/	/	-	=
28	+	+	+	+	+	=	4	+	+	+	+	=
29	+	+	+	+	+	=	5	+	+	+	+	=
30	+	+	+	+	+	=	6	+	+	+	+	=
31	+	+	+	+	+	=	7	+	+	+	+	=
32	-	/	-	/	-	=	8	-	/	/	-	=
33	-	/	-	/	-	=	9	-	/	/	-	=
34	-	/	-	/	-	=	10	-	/	/	-	=
35	+	+	+	+	+	=	11	+	+	+	+	=
36	+	+	+	+	+	=	12	+	+	+	+	=
37	+	+	+	+	+	=	13	+	+	+	+	=
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	+	+	+	+	=
40	+	+	+	+	+	=	16	+	+	+	+	=
41	+	+	+	+	+	=	17	+	+	+	+	=
42	+	+	-	/	+	=	18	+	+	+	+	=
43	+	+	+	+	+	=	19	+	+	+	+	=
44	-	/	-	/	-	=	20	-	/	/	-	=
45	-	/	-	/	-	=	21	-	/	/	-	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	+	+	+	+	=
48	+	+	+	+	+	=	24	+	+	+	+	=
Enumeration of matrix (CFU/g)						> 3 000 000						

**Laboratory J**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method				Comparison / Expected result
	CT-SMAC	latex O157	CT O157:H7 ID	latex O157	Result			Test result	Confirmation		Result	
									CT-SMAC	CT O157:H7 ID		
25	-	/	-	/	-	=	1	-	/	/	-	=
26	-	/	-	/	-	=	2	-	/	/	-	=
27	-	/	-	/	-	=	3	-	/	/	-	=
28	+	+	+	+	+	=	4	+	+	+	+	=
29	+	+	+	+	+	=	5	+	+	+	+	=
30	+	+	+	+	+	=	6	+	+	+	+	=
31	+	+	+	+	+	=	7	+	+	+	+	=
32	-	/	-	/	-	=	8	-	/	/	-	=
33	-	/	-	/	-	=	9	-	/	/	-	=
34	-	/	-	/	-	=	10	-	/	/	-	=
35	+	+	+	+	+	=	11	+	+	+	+	=
36	+	+	+	+	+	=	12	+	+	+	+	=
37	+	+	+	+	+	=	13	+	+	+	+	=
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	+	+	+	+	=
40	+	+	+	+	+	=	16	+	+	+	+	=
41	+	+	+	+	+	=	17	+	+	+	+	=
42	+	+	-	/	+	=	18	+	+	+	+	=
43	+	+	+	+	+	=	19	+	+	+	+	=
44	-	/	-	/	-	=	20	-	/	/	-	=
45	-	/	-	/	-	=	21	-	/	/	-	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	+	+	+	+	=
48	+	+	+	+	+	=	24	+	+	+	+	=
Enumeration of matrix (CFU/g)						> 3 000 000						

**Laboratory K**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method			Comparison / Expected result	
	CT-SMAC	latex O157	CT O157:H7 ID	latex O157	Result			Test result	Confirmation			Result
									CT-SMAC	CT O157:H7 ID		
25	-	-	-	-	-	=	1	-	/	/	-	=
26	-	-	-	-	-	=	2	-	/	/	-	=
27	-	-	-	-	-	=	3	-	/	/	-	=
28	-	-	-	-	-	=	4	- (7h) + (24h)	+	+	-	#
29	+	+	+	+	+	=	5	+	+	+	+	=
30	+	+	+	+	+	=	6	+	+	+	+	=
31	+	+	+	+	+	=	7	+	+	+	+	=
32	+	+	+	+	+	=	8	+	+	+	+	=
33	-	-	-	-	-	=	9	-	/	/	-	=
34	-	-	-	-	-	=	10	-	/	/	-	=
35	-	-	-	-	-	=	11	-	/	/	-	=
36	-	-	-	-	-	=	12	-	/	/	-	=
37	+	+	+	+	+	=	13	+	+	+	+	=
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	+	+	+	+	=
40	+	+	+	+	+	=	16	+	+	+	+	=
41	+	+	+	+	+	=	17	+	+	+	+	=
42	+	+	+	+	+	=	18	+	+	+	+	=
43	+	+	+	+	+	=	19	+	+	+	+	=
44	+	+	+	+	+	=	20	+	+	+	+	=
45	+	+	+	+	+	=	21	+	+	+	+	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	+	+	+	+	=
48	+	+	+	+	+	=	24	+	+	+	+	=

Enumeration of matrix (CFU/g) 200 000 000

**Laboratory L**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method			Comparison / Expected result	
	CT-SMAC	latex O157	CT O157:H7 ID	latex O157	Result			Test result	Confirmation			Result
									CT-SMAC	CT O157:H7 ID		
25	-	/	-	/	-	=	1	-	/	/	-	=
26	-	/	-	/	-	=	2	-	/	/	-	=
27	-	/	-	/	-	=	3	-	/	/	-	=
28	+	+	+	+	+	=	4	+	+	+	+	=
29	+	+	+	+	+	=	5	+	+	+	+	=
30	+	+	+	+	+	=	6	+	+	+	+	=
31	+	+	+	+	+	=	7	+	+	+	+	=
32	-	/	-	/	-	=	8	-	/	/	-	=
33	-	/	-	/	-	=	9	-	/	/	-	=
34	-	/	-	/	-	=	10	-	/	/	-	=
35	+	+	+	+	+	=	11	+	+	+	+	=
36	+	+	+	+	+	=	12	+	+	+	+	=
37	+	+	+	+	+	=	13	+	+	+	+	=
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	+	+	+	+	=
40	+	+	+	+	+	=	16	+	+	+	+	=
41	+	+	+	+	+	=	17	+	+	+	+	=
42	+	+	-	/	+	=	18	+	+	+	+	=
43	+	+	+	+	+	=	19	+	+	+	+	=
44	-	/	-	/	-	=	20	-	/	/	-	=
45	+(1col)	+	+(1col)	+	+	#	21	-	/	/	-	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	+	+	+	+	=
48	+	+	+	+	+	=	24	+	+	+	+	=

Enumeration of matrix (CFU/g) > 3 000 000 col : colony

**Laboratory M**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method			Comparison / Expected result	
	CT-SMAC	latex O157	CT O157:H7 ID	latex O157	Result			Test result	Confirmation			Result
									CT-SMAC	CT O157:H7 ID		
25	-	/	-	/	-	=	1	-	/	/	-	=
26	-	/	-	/	-	=	2	-	/	/	-	=
27	-	/	-	/	-	=	3	-	/	/	-	=
28	+	+	+	+	+	=	4	+	+	+	+	=
29	+	+	+	+	+	=	5	+	+	+	+	=
30	+	+	+	+	+	=	6	+	+	+	+	=
31	+	+	+	+	+	=	7	+	+	+	+	=
32	-	/	-	/	-	=	8	-	/	/	-	=
33	-	/	-	/	-	=	9	-	/	/	-	=
34	-	/	-	/	-	=	10	-	/	/	-	=
35	+	+	+	+	+	=	11	+	+	+	+	=
36	+	+	+	+	+	=	12	+	+	+	+	=
37	+	+	+	+	+	=	13	+	+	+	+	=
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	+	+	+	+	=
40	+	+	+	+	+	=	16	+	+	+	+	=
41	+	+	+	+	+	=	17	+	+	+	+	=
42	+	+	-	/	+	=	18	+	+	+	+	=
43	+	+	+	+	+	=	19	+	+	+	+	=
44	-	/	-	/	-	=	20	-	/	/	-	=
45	-	/	-	/	-	=	21	-	/	/	-	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	+	+	+	+	=
48	+	+	+	+	+	=	24	+	+	+	+	=

Enumeration of matrix (CFU/g) > 30 000 000

**Laboratory N**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method				Comparison / Expected result
	CT-SMAC	latex O157	CT O157:H7 ID	latex O157	Result			Test result	Confirmation		Result	
								CT-SMAC	CT O157:H7 ID			
25	-	/	-	/	-	=	1	-	/	/	-	=
26	-	/	-	/	-	=	2	-	/	/	-	=
27	-	/	-	/	-	=	3	-	/	/	-	=
28	+	+	+	+	+	=	4	-	+	+	-	#
29	+	+	+	+	+	=	5	-	+	+	-	#
30	+	+	+	+	+	=	6	+	+	+	+	=
31	+	+	+	+	+	=	7	+	+	+	+	=
32	-	/	-	/	-	=	8	-	/	/	-	=
33	-	/	-	/	-	=	9	-	/	/	-	=
34	-	/	-	/	-	=	10	-	/	/	-	=
35	+	+	+	+	+	=	11	-	+	+	-	#
36	+	+	+	+	+	=	12	-	+	+	-	#
37	+	+	+	+	+	=	13	-	+	+	-	#
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	-	+	+	-	#
40	+	+	+	+	+	=	16	-	+	+	-	#
41	+	+	+	+	+	=	17	-	+	+	-	#
42	+	+	-	/	+	=	18	-	+	+	-	#
43	+	+	+	+	+	=	19	-	+	+	-	#
44	-	/	-	/	-	=	20	-	/	/	-	=
45	-	/	-	/	-	=	21	-	/	/	-	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	-	+	+	-	#
48	+	+	+	+	+	=	24	+	+	+	+	=

Enumeration of matrix (CFU/g) > 3 000 000

**Laboratory O**

Code	EN ISO 16654 standard					Comparison / Expected result	Code	VIDAS ECPT alternative method				Comparison / Expected result
	CT-SMAC	latex O157	CT O157:H7 ID	latex O157	Result			Test result	Confirmation		Result	
								CT-SMAC	CT O157:H7 ID			
25	-	/	-	/	-	=	1	-	/	/	-	=
26	-	/	-	/	-	=	2	-	/	/	-	=
27	-	/	-	/	-	=	3	-	/	/	-	=
28	+	+	+	+	+	=	4	+	+	+	+	=
29	+	+	+	+	+	=	5	+	+	+	+	=
30	+	+	+	+	+	=	6	+	+	+	+	=
31	+	+	+	+	+	=	7	+	+	+	+	=
32	-	/	-	/	-	=	8	-	/	/	-	=
33	-	/	-	/	-	=	9	-	/	/	-	=
34	-	/	-	/	-	=	10	-	/	/	-	=
35	+	+	+	+	+	=	11	+	+	+	+	=
36	-	-	-	-	-	=	12	- (7h) + (24h)	+	+	+	#
37	+	+	+	+	+	=	13	+	+	+	+	=
38	+	+	+	+	+	=	14	+	+	+	+	=
39	+	+	+	+	+	=	15	+	+	+	+	=
40	+	+	+	+	+	=	16	+	+	+	+	=
41	+	+	+	+	+	=	17	+	+	+	+	=
42	+	+	-	/	+	=	18	+	+	+	+	=
43	+	+	+	+	+	=	19	+	+	+	+	=
44	-	/	-	/	-	=	20	-	/	/	-	=
45	-	/	-	/	-	=	21	-	/	/	-	=
46	+	+	+	+	+	=	22	+	+	+	+	=
47	+	+	+	+	+	=	23	+	+	+	+	=
48	+	+	+	+	+	=	24	+	+	+	+	=

Enumeration of matrix (CFU/g) > 3 000 000

APPENDIX E  
INTERLABORATORY STUDY  
-  
ACCORDANCE

ALTERNATIVE METHOD

Level L0

Laboratory	Nb of negatives expected	Nb of negatives obtained	Probability of negatives	Probability of negatives pairs	Probability of positives	Probability of positive pairs	Probability of identical result pairs
A	8	8	1.00	1.00	0.00	0.00	1.00
B	8	8	1.00	1.00	0.00	0.00	1.00
C	8	8	1.00	1.00	0.00	0.00	1.00
F	8	8	1.00	1.00	0.00	0.00	1.00
G	8	8	1.00	1.00	0.00	0.00	1.00
H	8	8	1.00	1.00	0.00	0.00	1.00
J	8	8	1.00	1.00	0.00	0.00	1.00
K	8	8	1.00	1.00	0.00	0.00	1.00
L	8	8	1.00	1.00	0.00	0.00	1.00
M	8	8	1.00	1.00	0.00	0.00	1.00
O	8	8	1.00	1.00	0.00	0.00	1.00
<b>Mean :</b>							<b>1.00</b>
<b>Accordance :</b>							<b>100.0%</b>

Level L1

Laboratory	Nb of positives expected	Nb of positives obtained	Probability of positives	Probability of positives pairs	Probability of negatives	Probability of negative pairs	Probability of identical result pairs
A	8	8	1.00	1.00	0.00	0.00	1.00
B	8	8	1.00	1.00	0.00	0.00	1.00
C	8	8	1.00	1.00	0.00	0.00	1.00
F	8	8	1.00	1.00	0.00	0.00	1.00
G	8	8	1.00	1.00	0.00	0.00	1.00
H	8	8	1.00	1.00	0.00	0.00	1.00
J	8	8	1.00	1.00	0.00	0.00	1.00
K	8	7	0.88	0.77	0.13	0.02	0.78
L	8	8	1.00	1.00	0.00	0.00	1.00
M	8	8	1.00	1.00	0.00	0.00	1.00
O	8	7	0.88	0.77	0.13	0.02	0.78
<b>Mean :</b>							<b>0.96</b>
<b>Accordance :</b>							<b>96.0%</b>

Level L2

Laboratory	Nb of positives expected	Nb of positives obtained	Probability of positives	Probability of positives pairs	Probability of negatives	Probability of negative pairs	Probability of identical result pairs
A	8	8	1.00	1.00	0.00	0.00	1.00
B	8	8	1.00	1.00	0.00	0.00	1.00
C	8	8	1.00	1.00	0.00	0.00	1.00
F	8	8	1.00	1.00	0.00	0.00	1.00
G	8	8	1.00	1.00	0.00	0.00	1.00
H	8	8	1.00	1.00	0.00	0.00	1.00
J	8	8	1.00	1.00	0.00	0.00	1.00
K	8	8	1.00	1.00	0.00	0.00	1.00
L	8	8	1.00	1.00	0.00	0.00	1.00
M	8	8	1.00	1.00	0.00	0.00	1.00
O	8	8	1.00	1.00	0.00	0.00	1.00
<b>Mean :</b>							<b>1.00</b>
<b>Accordance :</b>							<b>100.0%</b>

REFERENCE METHOD

Level L0

Laboratory	Nb of negatives expected	Nb of negatives obtained	Probability of negatives	Probability of negatives pairs	Probability of positives	Probability of positive pairs	Probability of identical result pairs
A	8	8	1.00	1.00	0.00	0.00	1.00
B	8	8	1.00	1.00	0.00	0.00	1.00
C	8	8	1.00	1.00	0.00	0.00	1.00
F	8	8	1.00	1.00	0.00	0.00	1.00
G	8	8	1.00	1.00	0.00	0.00	1.00
H	8	8	1.00	1.00	0.00	0.00	1.00
J	8	8	1.00	1.00	0.00	0.00	1.00
K	8	8	1.00	1.00	0.00	0.00	1.00
L	8	7	0.88	0.77	0.13	0.02	0.78
M	8	8	1.00	1.00	0.00	0.00	1.00
O	8	8	1.00	1.00	0.00	0.00	1.00
<b>Mean :</b>							<b>0.98</b>
<b>Accordance :</b>							<b>98.0%</b>

Level L1

Laboratory	Nb of positives expected	Nb of positives obtained	Probability of positives	Probability of positives pairs	Probability of negatives	Probability of negative pairs	Probability of identical result pairs
A	8	7	0.88	0.77	0.13	0.02	0.78
B	8	8	1.00	1.00	0.00	0.00	1.00
C	8	8	1.00	1.00	0.00	0.00	1.00
F	8	8	1.00	1.00	0.00	0.00	1.00
G	8	8	1.00	1.00	0.00	0.00	1.00
H	8	8	1.00	1.00	0.00	0.00	1.00
J	8	8	1.00	1.00	0.00	0.00	1.00
K	8	8	1.00	1.00	0.00	0.00	1.00
L	8	8	1.00	1.00	0.00	0.00	1.00
M	8	8	1.00	1.00	0.00	0.00	1.00
O	8	8	1.00	1.00	0.00	0.00	1.00
<b>Mean :</b>							<b>0.98</b>
<b>Accordance :</b>							<b>98.0%</b>

Level L2

Laboratory	Nb of positives expected	Nb of positives obtained	Probability of positives	Probability of positives pairs	Probability of negatives	Probability of negative pairs	Probability of identical result pairs
A	8	8	1.00	1.00	0.00	0.00	1.00
B	8	8	1.00	1.00	0.00	0.00	1.00
C	8	8	1.00	1.00	0.00	0.00	1.00
F	8	8	1.00	1.00	0.00	0.00	1.00
G	8	8	1.00	1.00	0.00	0.00	1.00
H	8	8	1.00	1.00	0.00	0.00	1.00
J	8	8	1.00	1.00	0.00	0.00	1.00
K	8	8	1.00	1.00	0.00	0.00	1.00
L	8	8	1.00	1.00	0.00	0.00	1.00
M	8	8	1.00	1.00	0.00	0.00	1.00
O	8	8	1.00	1.00	0.00	0.00	1.00
<b>Mean :</b>							<b>1.00</b>
<b>Accordance :</b>							<b>100.0%</b>

APPENDIX F  
INTERLABORATORY STUDY  
-  
CONCORDANCE

ALTERNATIVE METHOD

Number of laboratories 11  
 Number of negatives per laboratory 8

**Level L0**

Laboratory	Nb of negative expected	Nb of negative obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
A	8	8	640	640
B	8	8	640	640
C	8	8	640	640
F	8	8	640	640
G	8	8	640	640
H	8	8	640	640
J	8	8	640	640
K	8	8	640	640
L	8	8	640	640
M	8	8	640	640
O	8	8	640	640
<b>Total</b>			<b>7040</b>	<b>7040</b>
<b>Concordance</b>	100.0%			

Number of laboratories 11  
 Number of positives per laboratory 8

**Level L1**

Laboratory	Nb of positives expected	Nb of positives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
A	8	8	624	640
B	8	8	624	640
C	8	8	624	640
F	8	8	624	640
G	8	8	624	640
H	8	8	624	640
J	8	8	624	640
K	8	7	554	640
L	8	8	624	640
M	8	8	624	640
O	8	7	554	640
<b>Total</b>			<b>6724</b>	<b>7040</b>
<b>Concordance</b>	95.5%			

Number of laboratories 11  
 Number of positives per laboratory 8

**Niveau L2**

Laboratory	Nb of positives expected	Nb of positives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
A	8	8	640	640
B	8	8	640	640
C	8	8	640	640
F	8	8	640	640
G	8	8	640	640
H	8	8	640	640
J	8	8	640	640
K	8	8	640	640
L	8	8	640	640
M	8	8	640	640
O	8	8	640	640
<b>Total</b>			<b>7040</b>	<b>7040</b>
<b>Concordance</b>	100.0%			

REFERENCE METHOD

Number of laboratories 11  
 Number of negatives per laboratory 8

**Level L0**

Laboratory	Nb of negative expected	Nb of negative obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
A	8	8	632	640
B	8	8	632	640
C	8	8	632	640
F	8	8	632	640
G	8	8	632	640
H	8	8	632	640
J	8	8	632	640
K	8	8	632	640
L	8	7	560	640
M	8	8	632	640
O	8	8	632	640
<b>Total</b>			<b>6880</b>	<b>7040</b>
<b>Concordance</b>	97.7%			

Number of laboratories 11  
 Number of positives per laboratory 8

**Level L1**

Laboratory	Nb of positives expected	Nb of positives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
A	8	7	560	640
B	8	8	632	640
C	8	8	632	640
F	8	8	632	640
G	8	8	632	640
H	8	8	632	640
J	8	8	632	640
K	8	8	632	640
L	8	8	632	640
M	8	8	632	640
O	8	8	632	640
<b>Total</b>			<b>6880</b>	<b>7040</b>
<b>Concordance</b>	97.7%			

Number of laboratories 11  
 Number of positives per laboratory 8

**Level L2**

Laboratory	Nb of positives expected	Nb of positives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
A	8	8	640	640
B	8	8	640	640
C	8	8	640	640
F	8	8	640	640
G	8	8	640	640
H	8	8	640	640
J	8	8	640	640
K	8	8	640	640
L	8	8	640	640
M	8	8	640	640
O	8	8	640	640
<b>Total</b>			<b>7040</b>	<b>7040</b>
<b>Concordance</b>	100.0%			