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2 **ISO/TC 34/SC 9/WG 32 "Improvement of pre-enrichment step in ISO 11290-1"**

3 **Sub-group on methodology and criteria to compare and select (pre-)enrichment broths"**

4

5 **Draft document on the methodology to compare and evaluate**
6 **broths for the (pre-) enrichment of *Listeria monocytogenes* and**
7 ***Listeria* spp.: "SENSITIVITY" STUDY.**

8

9 **June 2023**

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1. INTRODUCTION

This document relies on ISO 17468 (under revision, ISO/DIS 17468) and ISO 16140-2 and 4 Standards. Given the high number of enrichment protocols to compare, ISO/TC 34/SC 9/WG 32 "Improvement of pre-enrichment step in ISO 11290-1" Sub-group on methodology and criteria to compare and select (pre-)enrichment broths” agreed to begin the comparison study by step 3 (“method evaluation”) of ISO/DIS 17468: a « sensitivity study » on both artificially and naturally contaminated samples, in order to select options that would be submitted to LOD₅₀ evaluation. As it is a preliminary study, it does not strictly respect ISO 16140-2 Standard, which is referred to in ISO/DIS 17468 and ISO 16140-4 Standards.

Participating laboratories need to follow the present document. **A workflow diagram of the general protocol of the assays is presented in Annex 1, as a summary.** Laboratories particularly interested in evaluating improvement of Half Fraser broth may use additional options of Annex 2. Finally, laboratories interested in evaluating impact of intensive stress of the inocula on broths performances with artificially contaminated samples may use additional protocol of Annex 3, which requires more complex preparation of the inocula.

All the assays should be conducted in parallel, as much as possible in repeatability conditions. In order to harmonize work, a test report for the results will be send to each collaborating laboratory. Additionally a template indicating the foreseen study, as well as matrices used, will be filled by each collaborating laboratory.

ISO 17025 accreditation of participating laboratories is recommended, but not mandatory.

73 **2. ALTERNATIVE ENRICHMENT PROTOCOLS TO BE COMPARED**

74

75 The 7 proposed alternative enrichment procedures are based on results of WG32 enquiry, and
76 proposals of WG32 experts and media suppliers. Indeed, this first possibility has been
77 introduced during the ISO/TC 34/SC9 2022 annual meeting. In the case of a one-step
78 enrichment procedure, Fraser (FB) and Half-Fraser (HFB) broths are replaced by the new
79 broth. In the case of a two-step enrichment procedure, the new broth replaces HFB. However,
80 each step (first and second) is evaluated, as well as the global procedure. The isolation stage
81 of the current ISO 11290-1 is maintained: use of agar *Listeria* according to Ottaviani and
82 Agosti (LOA), and a 2nd agar left to choice (this second agar is optional in the frame of this
83 study).

84 For interpretation purposes, it is strongly asked to compare in parallel on the same day all the
85 7 proposed alternative enrichment procedures on replicate samples. Indeed, there is no
86 minimum number of samples required, and each laboratory can choose the number of samples
87 that it would be able to test. However, if for practical reasons this is too heavy for the
88 participating laboratory, only some of the 7 procedures can be retained for comparison. As
89 another alternative possibility, the same homogenized naturally contaminated sample is sent
90 between laboratories that organize the work between them for testing only part of the broths;
91 for artificially contaminated samples these laboratories may use the same strain, matrix and
92 protocol.

93 In both cases, alternatives enrichment protocols must be compared on the same sample in
94 parallel between themselves and to ISO 11290-1 reference method, which serves as the
95 reference point for each comparison study.

96
97

98 **2. 1. Enrichment culturing from Reference methods**

99

100 **2. 1. 1. ISO 11290-1 reference method**

101 According to the ISO 11290-1 reference method, samples are homogenized in Half Fraser
102 broth at 1:10 sample-to-media ratio, then incubated for 24-26 h at 30+/-1°C.

103 At 24 – 26 h, transfer **0.1 ml** of HFB into 10 ml of Fraser broth and incubate for 24 ± 2 h at
104 37°C ± 1°C.

105 Streak isolation plates from the primary and the secondary enrichment broths.

106 Please note that it is recommended, but not mandatory, to use Half Fraser and Fraser from the
107 same manufacturer.

108

109 **2. 1. 2. BLEB (FDA BAM Chapter 10 reference method)**

110 This option is derived from the FDA Bacteriological Analytical Manual (BAM) method:

111 Samples are homogenized in Buffered *Listeria* Enrichment Broth (BLEB) at 1:10 sample-to-
112 media ratio, then enriched at 30 +/-1°C for 48 ± 4 h, streaking enrichment onto agar plates at
113 24 ± 2 h and 48 ± 4 h. Selective agents are added in the BLEB after the first 4h ± 30 mn of
114 incubation.

115

116 **2. 1. 3. UVM1 (Health Canada MFLP-1 reference method)**

117 This option is derived from the new Canadian reference method MFLP-01. It is a two-step
118 enrichment procedure with a regrowth in Fraser:

119 Samples are homogenized in University of Vermont 1 (UVM1) at 1:10 sample-to-media ratio,
120 then enriched at 30°C +/-1°C for 48 ± 4 h, streaking enrichment onto agar plates at 48 ± 4 h.

121 At 24 ± 2 h, transfer of **0.2 ml** of UVM1 into 10 ml Fraser Broth and incubate for 24 ± 2 h at
122 37°C ± 1°C followed by isolation onto agar plates.

123

124 **2. 2. Commercial broths proposed to be opened to standardization by media suppliers**

125

126 **2. 2. 1. LESS+ (Neogen)**

127 It is a two-step enrichment procedure with a regrowth in Fraser:

128 Samples are homogenized in LESS+ broth at 1:10 sample-to-media ratio, then enriched at

129 $30^{\circ}\text{C} \pm 1^{\circ}\text{C}$ for 24 ± 2 h.

130 At 24 ± 2 h, transfer of **0.1 ml** of LESS+ broth into 10 ml Fraser Broth, and incubate for $24 \pm$

131 2 h at $37^{\circ}\text{C} \pm 1^{\circ}\text{C}$.

132 Streak isolation plates from the primary and the secondary enrichment broths.

133

134 **2. 2. 2. LSB (*Listeria* Special Broth, Bio-Rad)**

135 It is a two-step enrichment procedure with a regrowth in Fraser:

136 Samples are homogenized in LSB at 1:10 sample-to-media ratio, then enriched at $30^{\circ}\text{C} \pm 1^{\circ}\text{C}$

137 for 24 ± 2 h.

138 At 24 ± 2 h, transfer of **0.1 ml** of LSB into 10 ml Fraser Broth, and incubate for 24 ± 2 h at

139 $37^{\circ}\text{C} \pm 1^{\circ}\text{C}$.

140 Streak isolation plates from the primary and the secondary enrichment broths.

141

142 **2. 2. 3. 24 LEB (Thermo Scientific™ Oxoid™ 24 *Listeria* Enrichment Broth)**

143 **(ThermoFisher Scientific)**

144 It is a two-step enrichment procedure with a regrowth in Fraser:

145 Samples are homogenized in 24LEB at 1:10 sample-to-media ratio, then enriched at $37^{\circ}\text{C} \pm$

146 1°C for 24 ± 2 h.

147 At 24 ± 2 h, transfer of **0.1 ml** of 24LEB into 10 ml Fraser Broth, and incubate for 24 ± 2 h at

148 37°C ± 1°C.

149 Streak isolation plates from the primary and the secondary enrichment broths.

150

151 **2. 3. Modification of Half Fraser broth method**

152

153 **Modified Half Fraser broth (option 2 of Annex 2)**

154 This is the preferred optional HFB enrichment method to be analyzed by participants.

155 This modification is from Bannenberg et al., 2021. Samples are analysed according to a
156 modification of the ISO 11290-1 reference method:

157 Samples are homogenized in Half Fraser broth at 1:10 sample-to-media ratio, then enriched at
158 30°C ± 1°C for **26-28 h**, streaking enrichments onto agar plates.

159 At 26-28 h, transfer of **1.0 ml** of HFB into 10 ml Fraser Broth and incubate for 24 ± 2 h at
160 37°C ± 1°C. Streak FB for isolation onto agar plates.

161 It is recommended, but not mandatory, to use Half Fraser and Fraser from the same
162 manufacturer.

163 Please note that the initial step is common with 2.1.1. and only one food suspension need to
164 be performed.

165

166 **2. 4. OPTIONAL: Modifications of Half Fraser broth**

167

168 Laboratories particularly interested in evaluating improvement of Half Fraser broth may use
169 options of Annex 2, in comparison with the reference method.:

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171

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173

174 **3. SENSITIVITY STUDY**

175

176 **3. 1. Principle**

177

178 The study is conducted on the candidate detection methods, using a wide range of naturally or
179 artificially contaminated samples, however, the priority is to test, if possible, naturally
180 contaminated samples, as they are more representative of reality, and are more easy to handle
181 (no need of inoculation protocol).

182 All enrichment procedures are tested in parallel on the same samples.

183 This study is a multi-laboratory study conducted in different laboratories, located in different
184 countries/different regions of the world to cover the largest diversity possible of matrices
185 where the target microorganism can naturally be found and strains of the target
186 microorganism.

187 In particular, each laboratory shall use its own samples, reagents and culture media to reflect
188 their diversity. In particular, different media presentations (dehydrated, ready-to-use...) can be
189 used for broths from references methods.

190 Laboratories may receive out of charge or buy ready-to-use commercial media from suppliers
191 that proposed to open their broth to standardization. For reference methods, they can use
192 ready-to-use or prepare broths from individual ingredients or from dehydrated powders.

193

194

195 **3. 2. Study with naturally contaminated samples**

196

197 The priority is to test, if possible, naturally contaminated samples.

198 When possible, samples are analysed without having been previously frozen. When necessary,
199 the samples are stored frozen at -20°C and defrosted for one night at $5 \pm 3^{\circ}\text{C}$ or at 18 to

200 27°C (laboratory ambient temperature) for a maximum of 3h before use. For practicability
201 reasons, samples may be defrosted for up to 72h at 3 +/- 2°C.

202 As this is a preliminary study and given the importance to have homogenous test portions, the
203 following protocol is proposed:

204 For non-homogenous matrices, 200 g of naturally contaminated solid sample (if there is not
205 enough weight, add the same food type to the sample until sufficient weight) is mixed by
206 stomaching with 200 mL Tryptone Salt or Buffered Peptone Water (1:2 dilution) to ensure
207 homogeneity between test portions. 25 g or mL portions of this homogenate (taken with pipet
208 or spoon or other material, depending on consistency) are immediately transferred to 225 g or
209 mL test media to achieve final 1 in 10 dilution in the selected broths, and incubated according
210 to chosen protocols.

211 For liquid, semi-liquid or powder samples, simply homogenate sample and transfer 25 g (or
212 ml) of sample to 225 g or mL test media to achieve final 1 in 10 diluted in the selected broths.

213 If there is the information that the samples are contaminated at high levels, they can be mixed
214 with the same matrix in order to lower the contamination level.

215 Optionally, naturally contaminated samples used in the study (either a test portion of a
216 homogenised matrix, or the 1:2 dilution of non-homogenous matrices) can be enumerated
217 according to ISO 11290-2 Standard. As low contamination levels are expected, it may be
218 sufficient to spread twice 1 ml of the initial suspension.

219 Enrichment and analysis of the broths are performed as described before.

220

221 **3. 3. Study with artificially contaminated samples**

222

223 **Matrices:**

224 Special care is needed for matrices selection. The study should include the largest diversity

225 possible of matrices where the target microorganism can naturally be found, and the most
226 representative matrices under regulation, in particular ready-to-eat food (RTE), food infant
227 formula (PIF); New matrices types (vegetal-based RTE proteins, vegetal milk or fermented
228 drinks...), matrices with frequent and dangerous inadequate use (frozen fruits or vegetables,
229 diced bacon); Environmental samples, feed (silage...) and PPS. Difficult, such as for example
230 low pH, low aw products or products with high levels of inhibitors/competitors (PIF,
231 probiotics containing products, fermented +/- spiced RTE delicatessen such as chorizo,
232 cheeses, raw milk products, acidic milk products with flora, cheese with garlic, spices and/or
233 herbs...) should also be included. **It is of great importance to include as much as possible**
234 **challenging matrices in the study.** Samples can be collected at both the production and
235 distribution levels from various food processors and retail stores throughout the world, or at
236 the primary production stage. For data reporting include detailed composition of samples,
237 when possible.

238 Participating laboratory may include matrices they are familiar with analyzing. A common
239 template for all participating laboratories will help to see what are the categories covered.

240

241 **Strains and species:**

242 Participating laboratories may use own available strains: wild isolates or culture collection
243 strains. It is advised if possible to use strains isolated from the same matrix type or category,
244 or origin (dairy, meat, seafood products, vegetables, environment, ...).

245 The study is first of all on *L. monocytogenes*, but may also include *Listeria* spp.

246 If possible, *L. monocytogenes* serovar, PCR geno-serogroup and MLST clonal complex (if
247 known) should be indicated.

248 For participating laboratories wishing to test *Listeria* species, inoculate with *L. innocua*, *L.*

249 *welshimeri* or *L. seeligeri* species, with preference to include the last one because of lower
250 growth in selective broths. The use of *Listeria* spp. is recommended for matrices that are
251 commonly tested for the presence of all *Listeria* (e.g., environmental samples). *L. ivanovii* is
252 also interesting as they are present in milk such as goat milk and could interfere with *L.*
253 *monocytogenes* detection.

254

255 **Preparation of inocula and contamination level:**

256 High moisture samples:

257 Appropriate dilutions of *L. monocytogenes* or *Listeria* spp. cultures grown in Brain Heart
258 Infusion (BHI) broth for 24 h, as two successive cultures of 6 h and 18 h at 37° C, may serve
259 as standardized inocula for tests: 10ml BHI is inoculated with a fraction of an isolate *Listeria*
260 colony or with a cryobead; after the first 6 h of incubation, 0,1ml of this first culture is
261 transferred to a second BHI broth and incubated. The final BHI culture usually contained
262 around 1×10^9 CFU ml⁻¹. All decimal dilutions can be prepared in non-selective diluent such as
263 Tryptone Salt (TS) solution. Plating 0.1ml the 6th and 7th serial dilution allows to verify the
264 concentration of the inocula.

265 Additionally, it is recommended to perform the inoculum count by plating it on several plates
266 (6-10 plates). This will confirm that the inoculum is homogenous and that all individual
267 inocula contain culturable cells (avoiding false-negative results).

268 Theoretical contamination level should be reported on test report.

269 Alternatively, certified reference materials containing defined levels of cells can be used to
270 prepare inocula.

271 Some examples of certified reference materials commercially available are:

272 -BIOBALL (30 CFU) from bioMérieux described below;

273 -Certified reference material developed by NCTC and available from Sigma-Aldrich: lenticule
274 of NCTC 11994 (WDCM 00019) containing 30 - 120 CFU.

275 For CRMs, follow manufacturer's instructions for reconstitution.

276 For contamination of matrices other than milk, meat or seafood products (for example fresh
277 vegetables), it is advised to prepare the dilution that will be used to inoculate the samples in
278 whole milk.

279 Individually inoculate 25g samples (as much as alternative enrichment procedures to be tested
280 in parallel) distributed in stomacher bags. A contamination level of approximately if possible,
281 to around 2-10 CFU/ sample is advised, with an inocula volume lower than 1ml.

282 The target is to be if possible close to the lower limit, but not lower.

283

284 For difficult matrices (see before) a higher initial level of inoculation may be required to allow
285 for recovery in the target range. It is recommended to not exceed 10 CFU/test portion.

286

287 After gentle manual mixing, each bag is stored at 1-5°C for 2 days maximum (if not possible
288 to ensure this temperature, freezing is recommended), or frozen at -20°C for 2 weeks, and
289 defrosted for one night at 5 +/- 3°C or at 18 to 27°C (laboratory ambient temperature) for a
290 maximum of 3h before use. For practicability reasons, samples may be defrosted for up to 72h
291 at 3 +/- 2°C.

292

293

294 Low moisture samples and powders:

295 It is advised to use freeze-dried certified reference materials of *L. monocytogenes* or *Listeria*
296 spp. cultures commercially available containing well-defined levels of target analyte in a

297 stable, but stressed state to spike samples.

298 As an example, BIOBALL (30 CFU) from bioMérieux may be used:

299 - *Listeria monocytogenes* ref. 56039 (WDCM 00019 NCTC 11994)

300 - *Listeria innocua* ref. 56038 (WDCM 00017 NCTC 11288)

301 In particular, by putting one BIOBALL of 30 CFU in the Re-Hydration Fluid of 1,1ml - ref.
302 56021 (x 20 vials) we obtain for example 4 aliquots of 250 µl each charged to approximately 5
303 to 7 CFU

304 It is also possible to use 2 BIOBALL of 30 CFU in the Re-Hydration Fluid of 1,1ml to obtain
305 for example 9 aliquots of 120 µl each charged to approximately 5 to 7 CFU.

306 Notes: It is recommended to use an inoculum of minimum 100 µl and to leave a minimum of
307 100 µl at the bottom of the tube; Re-hydrated BIOBALL® can be used immediately or for up
308 to 8 hours after rehydration if stored at 2°C to 8°C; Refer to the certificate of analysis of each
309 lot to know the average of the lot on which to make the calculation.

310

311 Individually inoculate 25g samples (as much as alternative enrichment procedures to be tested
312 in parallel) distributed in stomacher bags. A contamination level of 2-10 CFU/ sample is
313 advised. The target is (if possible) to be close to the lower limit, but not lower. In order to
314 align with ISO 6887-4 Standard, and to avoid osmotic shock, first put the broth into the
315 stomacher bag, then add the powder, and finally the inocula. The bag is shaken until the
316 inoculum appears to be evenly distributed throughout the food item, and immediately
317 submitted to enrichment procedure (indeed, low a_w may induce decline in *Listeria* population
318 during storage).

319

320 Alternatively follow ISO 16140-2 Standard: C.3.2 Artificial contamination of low moisture

321 foods with a lyophilized culture. No 2-week stabilization is required. Immediately enrich test
322 portions after inoculation.

323

324 Surfaces environmental samples:

325 As an example (Gnanou Besse et al., 2019), environmental samples (for example, gauze pads,
326 sponges, swab...) immersed in 20 ml diluent (a mixture of 16ml TS solution and 4ml of a
327 bacteriostatic mixture) in which a competitive background microflora potentially isolated
328 from food production environment is artificially added, including for example: *L. innocua*,
329 added at a concentration similar to *L. monocytogenes*, and a mixture of *Staphylococcus*
330 *epidermidis* (about 10^4 CFU), *Bacillus cereus* (about 10^3 CFU) and *Pseudomonas fragi* (about
331 10^3 CFU) may be added in each sample. A contamination level of approximately 2-10 CFU *L.*
332 *monocytogenes* / sample is advised, with an inocula volume lower than 1ml. The microflora
333 within the sample is stabilized by the addition of a bacteriostatic mixture. The bacteriostatic
334 effect is negated when the sample is diluted with media during examination. Four milliliters
335 of a solution containing 10 g of boric acid, 2 g of glycerol and 0.150 g of potassium sorbate
336 per 200 ml of distilled water is added to 16 ml of TS diluent. A contamination level of
337 approximately 5-10 CFU *L. monocytogenes* / sample is advised, with an inocula volume lower
338 than 1ml. Each sample is stored at least 48 h at 2 - 8 °C, and then 1/10 diluted in selective
339 broths.

340

341 Alternatively, a protocol based on an AOAC protocol used for validation can be employed.
342 Stainless steelsurface may be used. *Enterococcus faecalis* and vegetative *Bacillus subtilis* may
343 be the competing species. These competing species are inoculated with the amount at least 10-
344 times of the amount of *Listeria* on each surface. Bacterial strains are cultured overnight and

345 diluted to appropriate concentrations in brain heart infusion (BHI) broth for inoculation. Each
346 surface, in one or several identical pieces, is divided to 30 squares for each enrichment
347 scheme. The squares for swab sampling and sponge sampling may be 1 inch × 1 inch (2,5 ×
348 2,5 cm) and 4 inch × 4 inch (10 × 10 cm), respectively, and are inoculated with 20 µl and 320
349 µl volumes of liquid cultures, respectively. Each surface should be inoculated with higher
350 amount of CFU in total to obtain only a few cells after sampling, depending of temperature
351 and humidity of the laboratory. Laboratory conducting the assays should perform a pre-study
352 for recovery to adjust inoculation level, beginning for example at 50 CFU in total. The
353 cultures are evenly spread onto each square with sterile spreaders, and are allowed to dry for
354 24 h at room temperature in biosafety cabinets. Each square is subsequently sampled, resulting
355 in an environmental sample. For each comparison, aliquots spread onto different squares are
356 from the same inoculum, and thus drying time, temperature and humidity are identical among
357 the enrichment compared. To sample, even and firm pressure is used to push the swab or
358 sponge across a square 10 times vertically, then the device is turned and pushed 10 times
359 horizontally, and then 10 times diagonally.

360 Also, the International Standard ISO 18593: 2018, describing surface sampling technique
361 (contacts plates, stick swabs, sponges and cloths) for the detection or enumeration of bacteria
362 in food processing area and equipment can be followed.

363

364 **3.4. Analysis**

365

366 **Examination of the broths:**

367 Isolation:

368 For each enrichment step of each enrichment procedure, one loop of the broth (after its
369 homogenisation: stomaching or manual mixing) is isolated on LOA agar (of the same

370 manufacturer and brand for all procedures tested in parallel), further incubated for 24 h ± 2 h
371 and 48 h ± 4 h at 37 ± 1°C, observed for typical colonies with each incubation period. Use the
372 same material for isolation, or same loop volume for isolating all broths tested in parallel.

373 Optionally a second *Listeria* selective agar of own choice can be used and incubated
374 according to its technical specifications or the manufacturer's instructions.

375 The aspect of the plates, in particular presence and aspect of characteristic *Listeria* spp. and *L.*
376 *monocytogenes*, as well as presence of background microflora, are recorded on the test report
377 document.

378 If possible, take some pictures in particular if particular colonies are observed – atypical
379 colonies (slow PIPLC, impact of enrichment, etc...).

380

381 Semi-quantification:

382 The method herein is derived from Drop plate technique according to DIN 10161:2016-12:
383 Microbiological analysis of meat and meat products – Aerobic count at 30°C – Drop plating
384 method, and on a protocol from Valencia University (Spain), with origin from Miles Misra,
385 1938, and the proposed protocol example can be used:

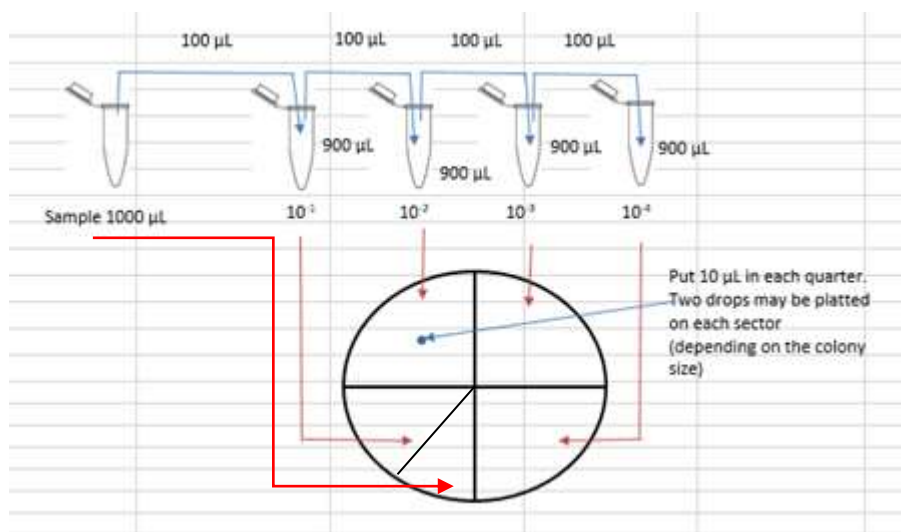
386 After the first 24h of enrichment, serial decimal dilutions of the enriched broths are performed
387 after its homogenisation (stomaching or manual mixing):

388 Dilution is done according to ISO 6887, 0.01 ml of every dilution is spot dropped onto one
389 sector of a LOA agar plate (of the same manufacturer and brand for all procedures tested in
390 parallel), previously dried for 15 to 30 mn in laminar flow cabinet, split into 4, 6 or 8 sectors
391 (the user can add some additional plate if one is not enough), and incubated for 24 h ± 2 h and
392 48 h ± 4 h at 37 ± 1°C. The drops are to be spread with a little loop in each sector, by
393 beginning with the most diluted. Last steps are the counting of characteristic *Listeria* spp. and

394 *L. monocytogenes* colonies in 2 sectors having 1-50 colonies and the calculation of the
395 weighted average. When for one broth no colony appears, results are expressed as <100
396 CFU/ml. If 4 decimal dilutions are performed, and uncountable colonies appear on all sectors,
397 results are expressed as $> 5 \cdot 10^7$ CFU/ml.

398 Results are recorded on the test report document.

399 See example scheme:



400

401

402 **Confirmation of the colonies:**

403 For each enrichment procedure, after each enrichment step, one characteristic *Listeria* spp.
404 and *L. monocytogenes* colony are picked from LOA isolation plates, and purified on non-
405 selective agar for further confirmation.

406 Confirmation of *Listeria* spp. and *L. monocytogenes* are performed according to laboratory
407 own choice procedure (including standard tests, certified rapid confirmation methods, rapid
408 alternative confirmation methods used to confirm colonies picked from agars respecting LOA
409 formula in the frame of certified rapid detection methods...)

410 The differentiation of *Listeria* species (other than *L. monocytogenes*) is optional.

411 Results are recorded on the test report document.

412

413 See scheme of broths analysis:

414

Artificially or naturally homogenised contaminated sample

- x g + 9x ml pre-enrichment 1 → Fraser 24h
- x g + 9x ml pre-enrichment 2 → Fraser 24h
- x g + 9x ml unique enrichment
- ...

Isolation (LOA +/- agar of own choice)

↓

↓

Confirmation

↓

↓

1 *L. mono*
1 *L. spp.*

1 *L. mono*
1 *L. spp.*

415

416 (+ after the first 24h enrichment, semi-quantitative Drop plate technique on LOA in parallel
417 to isolation)

418

419 **3.5 Criteria for pre-selection of alternative protocols**

420

421

422 As it is a preliminary study, criteria for pre-selection of alternative protocols will be based on
423 Table 3 of ISO 16140-2 Standard: positive and negative agreement, positive and negative
424 deviation. Based on these data, the values for sensitivity of the alternative method and of the
425 reference method, as well as the relative trueness (to take with caution since for this criteria,
426 the actual ISO Standard is supposed to represent the true value) will be calculated.

427 Acceptability thresholds will depend on the number of samples analysed.

428 Criteria for selection will be submitted to subgroup WG2-WG3
429 'Review evaluation/validation protocols for ISO standards'

430

- 431 Additionally several points have to be considered:
- 432 -General outcome of sensitivity study by the laboratories that have tested the broths
 - 433 -semi-quantitative growth performances in each broth after 24h
 - 434 -One enrichment step or two-step enrichment procedure
 - 435 -Media already open
 - 436 -Harmonization of reference methods
 - 437 -Potential preference for Half Fraser modified
 - 438 -Need to add selective agents after a delay
 - 439 -Total duration to obtain the results
- 440

441

442 **4. REFERENCES**

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515

516

517 **5. ANNEXES**

518

519 ANNEX 1: WORKFLOW DIAGRAM OF THE ASSAYS FOR THE GENERAL

520 PROTOCOL

521

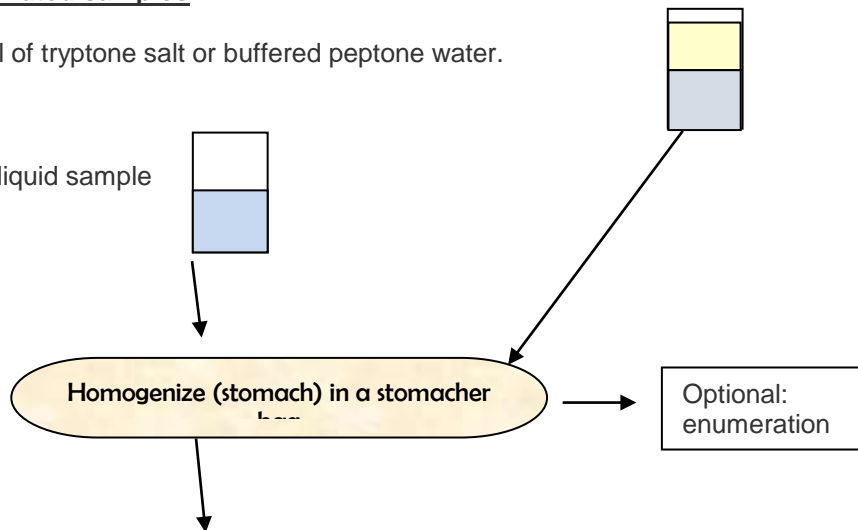
522 **Protocol : Naturally contaminated samples**

523 200g of solid sample + 200 ml of tryptone salt or buffered peptone water.

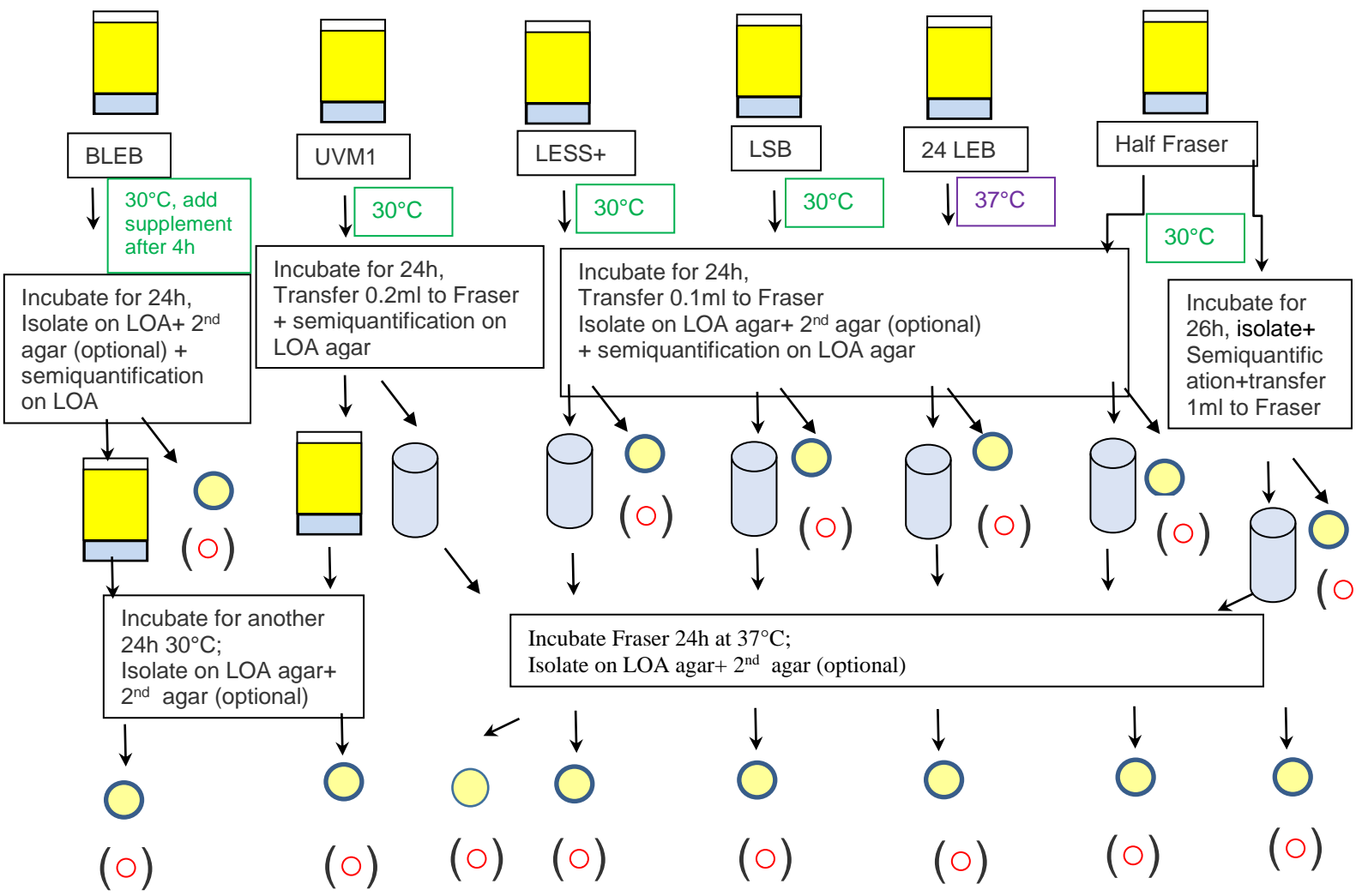
524 **Or**

525 200g powders, liquid or semi-liquid sample

526
527
528
529
530
531
532



Transfer 25 g of the suspension (25 g or mL of powder/liquid sample) into 6 stomacher bags
Dilute 1/10 with each alternative broth:



After each enrichment step, one characteristic *Listeria* spp. and *L. monocytogenes* colony are confirmed with laboratory own choice procedure (see 3.4)

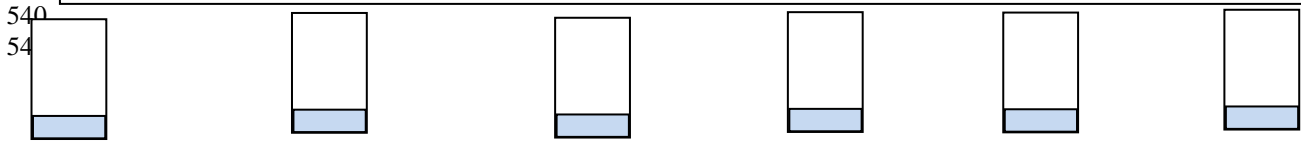
533 **Protocol : Artificially contaminated samples**

534

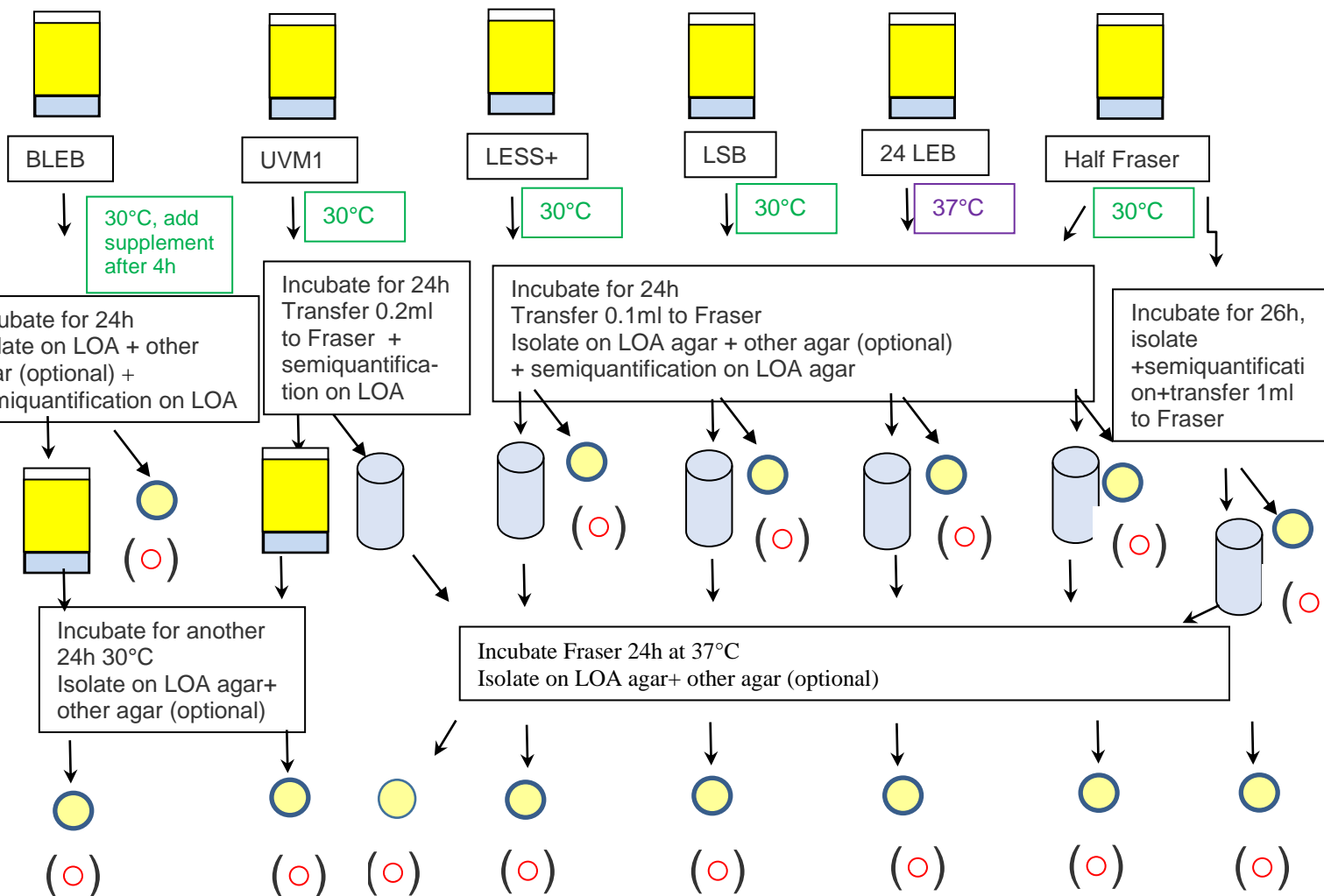
535 **Verify absence of *L. monocytogenes* or *Listeria spp.* according to ISO 11290-1 or certified**
 536 **alternative method**

537 **Weight 25 g samples in 6 stomacher bags**

538 **Contaminate individually each sample and store according to 3.3**



Dilute 1/10 with each alternative broth, and (stomach)



After each enrichment step, one characteristic *Listeria spp.* and *L. monocytogenes* colony are confirmed with laboratory own choice procedure (see 3.4)

542
543 **ANNEX 2: ALTERNATIVE ENRICHMENT PROTOCOLS TO BE COMPARED: MODIFICATIONS**
544 **OF HALF FRASER BROTH**
545

546 All proposed enrichment procedures are compared in parallel to ISO 11290-1 reference
547 method (option 1).

548 Given the importance of incubation temperature on growth potential and stress recovery
549 (Cornu et al. 2002; Barre et al. 2016), modified Half Fraser broth, described below, may be
550 incubated at 30°C or 37°C.

551
552 In the case of media preparation from individual ingredients, it is important to use the same
553 ingredients (batch and trademark) for both modified and unmodified Half Fraser.

554
555 In case of using ready-to-use commercial media, it is recommended, but not mandatory, to use
556 Half Fraser and Fraser broths from the same manufacturer.

557 In that case, if media provider is able to manufacture on request also the modified Half Fraser,
558 it is recommended, but not mandatory, that it uses the same ingredients (batch and trademark)
559 for both modified and unmodified Half Fraser, and with exactly the same amount for common
560 ingredients (except those related to the modification of the formula).

561
562 In any cases it is necessary to have the same quality controls as for unmodified media.

563 In particular, performance testing of the culture media shall be available from the
564 manufacturer or shall be carried out in accordance with ISO 11133, or Annex B.5 of EN ISO
565 11290-1:2017, which includes in particular definitions for productivity and selectivity.

566

567

568 **ISO 11290-1 reference method (Option 1)**

569 According to the ISO 11290-1 reference method, samples are 1/10 homogenized in Half
570 Fraser broth, then incubated for 24-26 h at 30°C. Following incubation, 0.1 ml of the culture
571 is transferred into 10 ml of Fraser broth and incubated for a further 24 h at 37°C. It is
572 recommended, but not mandatory, to use Half Fraser and Fraser from the same manufacturer.

573

574 **Modified Half Fraser broth (Option 2)**

575 This modification is from Bannenberg et al., 2021. Samples are analysed according to the ISO
576 11290-1 reference method: they are 1/10 homogenized in Half Fraser broth, but then
577 incubated for 26-28 h at 30°C. Following incubation, 1 ml of the culture is transferred into 10
578 ml of Fraser broth and incubated for a further 24 h at 37°C. Please note that the initial step is
579 common with option 1 and only one food suspension is performed.

580

581 **Modified Half Fraser broth (Option 3)**

582 Samples are analysed according to the ISO 11290-1 reference method: they are 1/10
583 homogenized in Half Fraser broth, but then incubated for 26-28 h at 37°C. Following
584 incubation, 1 ml of the culture is transferred into 10 ml of Fraser broth and incubated for a
585 further 24 h at 37°C.

586

587 **Modified Half Fraser broth (Option 4)**

588 Modifications consist in increasing the incubation time to 26-28 h at 30°C and the transfer
589 volume to Fraser from 0.1 to 1.0 ml, and in formula improvement (NaCl 0 g/L, YE 10 g/L)
590 (Dupont, 2010).

591

592 **Modified Half Fraser broth (Option 5)**

593 Modifications consist in increasing the incubation time to 26-28 h, temperature to **37°C** and
594 the transfer volume to Fraser from 0.1 to 1.0 ml, and in formula improvement (NaCl 0 g/L,
595 YE 10 g/L) (Dupont, 2010).

596

597

598

599

600

601

602 **ANNEX 3: ALTERNATIVE SPIKING PROTOCOLS WITH INTENSIVE STRESS**
603

604 **HEAT STRESS:**

605 Bannenberg et al. (2021) showed that intensive stress resulting to one log₁₀ (1D) reduction in
606 the *L. monocytogenes* population had a significant impact on lag phase duration and could
607 result in problems of detection because of delayed growth in pre-enrichment:

608 The reference cells without stress pre-treatment showed a short lag duration, which ranged
609 from 1.4 to 2.7 h. However, significant variation in the ability to recover after 60 °C heat
610 stress was observed among the tested strains and resulted in a lag duration from 4.7 to 15.8 h.

611 Such stress could be used to prepare inocula for food samples submitted to heat treatment.

612

613 **Stress protocol:**

614 Working cultures are diluted 1:100 in 50 ml BHI broth pre-heated at 60 °C in a water bath for
615 the time of one D60-value reduction (see Table S1).

616 Afterwards, the cultures are quickly cooled on ice for 15 s and decimally diluted in Peptone
617 Physiological Salt solution for further use until the required contamination level (the decimal
618 reduction due to heat stress has to be taken into account, and, if possible, verified ahead
619 through a preliminary study).

620 The inoculum obtained will have enhanced lag phase duration.

621 A contamination level of 10-20 cells/sample is advised, to avoid heterogeneity between test
622 portions due to the impact of individual cell lag time variability.

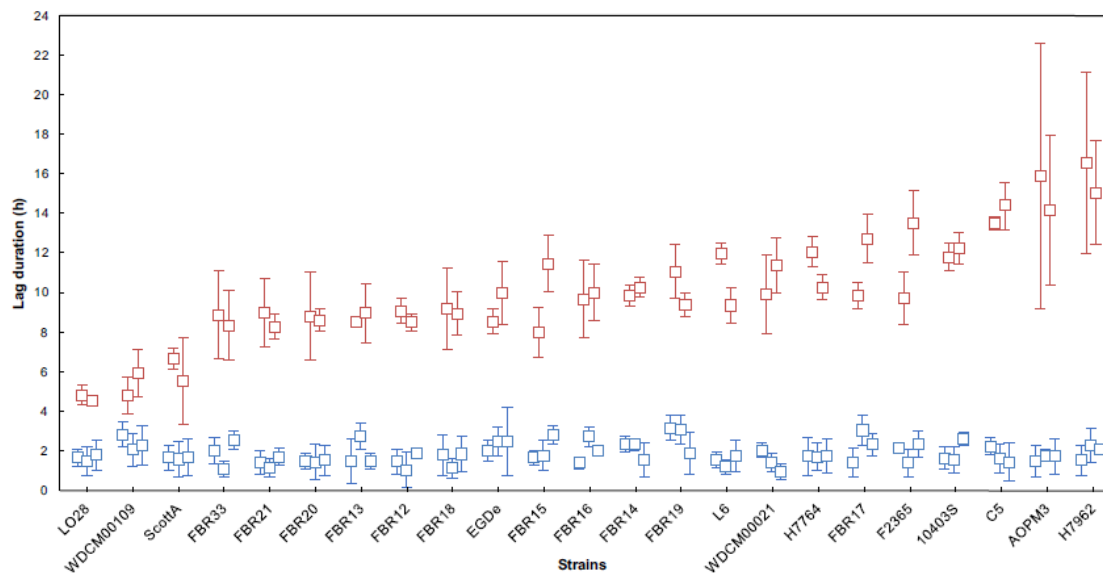
623

624 For facilities reasons, use the strains cited in the article: either strains from international
625 collections, or the Dutch collection (that may be available on request via a Mutual Transfer
626 Agreement). It is strongly advised in particular to include at least strain H7962 and/or the

627 reference strain WDCM00021, or a mixture of both.

628

629 Characteristics of the strains, from Bannenberg et al. (2021):



630 Fig. 1. Lag duration of 23 strains of *L. monocytogenes* in half Fraser enrichment broth with reference cells in blue (with no additional stress pre-treatment applied) and 60 °C heat stress pre-treatment in red (aiming for one D_{60} -value reduction). The 3-phase model was used to fit the growth kinetics and the lag duration was

Table S1 List of *L. monocytogenes* strains used in this study with their serotype, isolation source, D_{60} -value in minutes and the pH used for one log₁₀ reduction (during 24h at 10°C).

Strain	Serotype	Source	D_{60} -value (minute)	pH for log reduction
WDCM00021	4b	Human isolate meningitidis (used in ISO 11290:2017)	0.5	2.25
ScottA	4b	Human isolate milk outbreak	0.6	2.00
WDCM00109	1/2a	Guinea pig (used in ISO 11290:2017)	0.6	3.35
LO28	1/2c	Healthy pregnant carrier	0.6	-
FBR13	1/2a	Frozen endive a la creme	0.6	-
10403S	1/2a	Human skin isolate	0.7	-
H7764	1/2a	Deli turkey	0.8	-
FBR12	1/2a	Frozen vegetable mix	0.8	-
FBR17	4d	Frozen fried rice	0.9	-
FBR20	1/2a	Frozen vegetables for soup	1.1	-
H7982	4b	Hotdog	1.2	2.25
FBR18	1/2a	Ice cream	1.2	-
FBR21	4d	Fresh yeast	1.2	-
FBR33	1/2c	Pancake	1.2	-
FBR19	1/2a	Frozen meat	1.3	-
AOPM3	4b	Human isolate	1.4	-
FBR15	1/2c	Ice cream packaging machine	1.5	-
EGDa	1/2a	Rabbit	1.6	3.20
C5	4b	Smoked meat	1.6	-
F2365	4b	Jalisco cheese	1.7	-
FBR16	1/2a	Ham (after cutting machine)	2.0	-

631

632

633

634 **ACID STRESS:**

635 Bannenberg et al. (2021) showed that intensive stress leading to 1D reduction in the *L.*
636 *monocytogenes* population had a significant impact on lag phase duration and could result in
637 problems of detection because of delayed growth in pre-enrichment.

638 Such stress could be used to prepare inocula for samples submitted to acidic conditions.

639

640 **Stress protocol:**

641 Working cultures are stressed in acidified BHI broth at 10 °C for 24h. The BHI broth is
642 acidified with 2.5 M HCl until the pH value that gave one log₁₀ (D) reduction after 24 h at 10
643 °C (see Table S1 of the reference article).

644 This low temperature of the stress protocol is chosen to simulate the temperature in the cold
645 food chain.

646 Acid stressed cells are subsequently decimally diluted in PPS until the contamination level
647 required (the decimal reduction due to acid stress has to be taken into account, and, if
648 possible, verified through an upfront preliminary study).

649 The inoculum obtained will have enhanced lag phase duration.

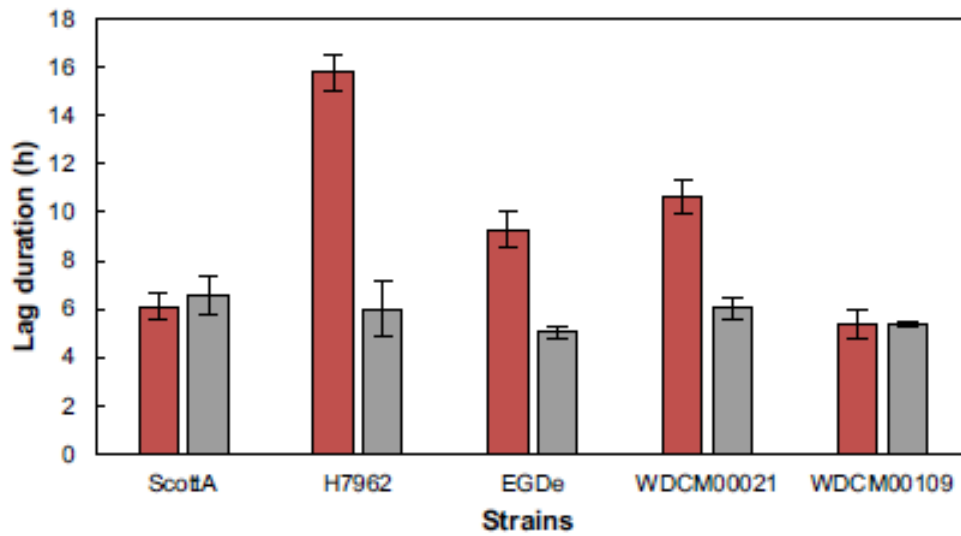
650 A contamination level of 10-20 cells/sample is advised, to avoid heterogeneity between test
651 portions due to the impact of individual cell lag time variability.

652

653 For facilities reasons, use strains cited in the article: either strains from international
654 collections, or the Dutch collection (that may be available on request via a Mutual Transfer
655 Agreement). It is strongly advised in particular to include at least strain H7962 and/or the
656 reference strain WDCM00021, or a mixture of both.

657

658 Characteristics of the strains, from Bannenberg et al. (2021):



659 Fig. 3. Comparison of the lag duration after 60 °C heat stress (red) and 10 °C
660 low-temperature acid stress (grey) in half Fraser enrichment broth. Growth
661

662 **OXIDATIVE STRESS:**

663

664 Jasson et al. (2007) established procedures provoking sub-lethal injury of *L. monocytogenes* to
665 analyze method performance testing. Criteria for the choice of stress procedure employed was
666 easy to handle, repeatable and relevant for stress conditions in foods, but also on
667 microorganism itself. The oxidative stress was chosen for *L. monocytogenes*. It delivered the
668 highest percentage of sub-lethal cells, lead to inactivation (data not shown) and the variation
669 in the obtained results was the smallest.

670 As hydrogen peroxide may enter in the composition of various disinfectants, often associated
671 with peracetic acid, such stress could be used to prepare inocula for processed samples or
672 environmental samples.

673

674 **Stress protocol:**

675 Working cultures are stressed by the addition of 1000 µM hydrogen peroxide and incubated at
676 37 °C for 1 h. Stressed cells are subsequently decimally diluted in unselective diluent.

677

678 For practicability reasons, the strains used in the article (see Table below) could be used: some
679 of these LFMFP strains are deposited and allocated an LMG number and can be ordered at the
680 official Belgian Culture Collection of Micro-organisms (BCCM)
681 (<https://bccm.belspo.be/about-us/bccm-lmg>) or from international collections, if available..

682

683 Characteristics of the strains, from Jasson et al. (2007):

684 Sub-lethal cells were defined as cells able to multiply and form colonies on non-selective
685 media (TSAYE) but not on selective media (LOA):

$$\% \text{ sub-lethal injury} = \frac{\text{counts on non selective media} - \text{counts on selective media}}{\text{counts on non selective media}} \times 100.$$

686

687

688 *Please note that as inactivation data are not available, pre-assays should be conducted before*

689 *using this protocol to determine decrease in the population.*

690

691

692

693

694

695

<i>Listeria monocytogenes</i>	LFMFP-UGent number	Culture collection number or unique coding	Origin
<i>Listeria monocytogenes</i> 4b (4d, 4e)	394	LMG 23194	Wijnendaele cheese
<i>Listeria monocytogenes</i> 4b(4d,4c)	235	LMG 23905	Cooked ham
<i>Listeria monocytogenes</i> 4b(4d,4c)	034	LMG 13305	Soft cheese
<i>Listeria monocytogenes</i> 4b(4d,4c)	447	LMG 23356	Jalisco cheese (USA)

696

697

698 **Mean value of percentage sub-lethal injury ± standard deviation**

699

700

Strain	% sub-lethal injury
	ALOA ^a
	H ₂ O ₂
LFMFP 394	38.9±0.8 ^c
LFMFP 447	19.7±2.6
LFMFP 182	68.3±5.0 ^c
LFMFP 34	82.0±0.7 ^c
LFMFP 45	75.3±12.5 ^c
LFMFP 235	82.0±2.4 ^c

