



# CERTIFICATION

**AOAC Research Institute**  
***Performance Tested Methods*<sup>SM</sup>**

Certificate No.  
**012604**

The AOAC Research Institute hereby certifies the method known as

**EZ-Check *Listeria* spp. Kit**

by

**Corporate Location**

**Bio-Rad Laboratories**  
**2000 Alfred Nobel Drive**  
**Hercules, CA 94547 USA**

**Manufacturing Location**

**Bio-Rad Laboratories**  
**925 Alfred Nobel Drive**  
**Hercules, CA 94547 USA**

This method has been evaluated and certified according to the policies and procedures of the AOAC *Performance Tested Methods*<sup>SM</sup> Program. This certificate indicates an AOAC Research Institute Certification Mark License Agreement has been executed which authorizes the manufacturer to display the AOAC Research Institute *Performance Tested Methods*<sup>SM</sup> certification mark on the above-mentioned method for the period below. Renewal may be granted by the Expiration Date under the rules stated in the licensing agreement.

A handwritten signature in black ink, appearing to read "Bradley A. Stawick".

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Bradley A. Stawick, AOAC Research Institute Senior Director

Issue Date                      February 25, 2026

Expiration Date                December 31, 2026

**METHOD NAME**EZ-Check *Listeria* spp. Kit**CATALOG NUMBER**

12018844

**ORIGINAL CERTIFICATION DATE**

January 30, 2026

**PRINCIPLE OF THE METHOD**

The EZ-Check *Listeria* spp. Kit is a simple and rapid qualitative test allowing for the detection of DNA sequences specific to *Listeria* spp. found in food products and environmental samples. Using real-time polymerase chain reaction (PCR), *Listeria* spp.-specific DNA sequences are amplified and detected simultaneously by means of fluorescent probes. Ninety-six tests can be processed at one time, with a minimized risk of contamination and an easy-to-use procedure.

The EZ-Check *Listeria* spp. Kit is based on gene amplification and detection by real-time PCR. The kit's ready-to-use lyophilized PCR reagents contain oligonucleotides (primers and probes) specific to *Listeria* spp., as well as DNA polymerase and nucleotides. A synthetic DNA internal control is included in the reaction mix to validate any possible negative results. This control is amplified with a specific probe at the same time as the *Listeria* target DNA sequence. Detection and data analysis are optimized for use with a Bio-Rad real-time PCR instrument, such as the CFX Opus 96, CFX Opus Deepwell and CFX DUET Real-Time PCR Detection Systems.

**CERTIFIED CLAIM STATEMENT:** The EZ-Check *Listeria* spp. method is certified for the detection of *Listeria* species within the scope of Tables 1 and 2.

***Certified method includes:***

1. Real-Time PCR Systems: CFX Opus 96, CFX Opus Deepwell and CFX DUET; with CFX Maestro Software, IDE version 4.0
2. Optional Bio-Rad iQ-Check Prep System for automated DNA extraction and PCR plate setup, version 5
3. Optional Free DNA Removal Solution
4. Alternative confirmation protocol with a direct streak from the primary enrichment to RAPID'*Listeria*, RAPID'*Listeria mono* and Agar *Listeria* according to Ottaviani and Agosti Medium Agar

**Table 1. Method Performance Claims**

Matrix	Test Portion	Enrichment Conditions				Reference Method <sup>b</sup>	Claim
		Broth	Volume	Temperature	Time		
Raw whole milk (3.5% fat)	25 mL	LSB II	225 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
	25 mL	LSB II	225 mL	37 ± 1°C	18-26 h	ISO 11290	NSDD
Raw whole milk cheese	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
Mexican-style pasteurized soft cheese	125 g	LSB II	1125 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
Ice cream	125 g	LSB II	1125 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
Pasteurized cheddar cheese	125 g	LSB II	1125 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
Beef hot dogs	125 g	LSB II	1125 mL	37 ± 1°C	18-26 h	MLG 8.15	NSDD
Turkey hot dogs	125 g	LSB II	1125 mL	37 ± 1°C	18-26 h	MLG 8.15	NSDD
Raw fermented sausage	125 g	LSB II	1125 mL	37 ± 1°C	18-26 h	MLG 8.15	NSDD
Frozen breaded chicken nuggets	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	MLG 8.15	NSDD

RTE deli ham	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	MLG 8.15	NSDD
	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	ISO 11290	NSDD
Salami	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	MLG 8.15	NSDD
RTE deli turkey	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	MLG 8.15	NSDD
Smoked salmon	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	ISO 11290	NSDD
Frozen cooked shrimp	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
Fresh cut cantaloupe	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	ISO 11290	NSDD
Bagged salad (Romaine)	125 g	LSB II	1125 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
Frozen vegetable blend (carrots, corn, green beans, green peas)	125 g	LSB II	1125 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
Frozen green peas	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
Egg salad	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
Hummus	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	ISO 11290	NSDD
Deli salad (RTE macaroni salad)	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
Pasteurized whole liquid egg	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
	25 g	LSB II	225 mL	37 ± 1°C	18-26 h	ISO 11290	NSDD
Stainless steel	4"x4", sponge <sup>d</sup>	LSB II	60 mL	37 ± 1°C	18-24 h	BAM Ch. 10 (Apr 2022)	NSDD
Sealed concrete	4"x4", sponge <sup>d</sup>	LSB II	60 mL	37 ± 1°C	18-24 h	BAM Ch. 10 (Apr 2022)	NSDD
Rubber	1"x1", swab <sup>d</sup>	LSB II	10 mL	37 ± 1°C	18-24 h	BAM Ch. 10 (Apr 2022)	NSDD
Process water	25 mL	LSB II	225 mL	37 ± 1°C	18-26 h	BAM Ch. 10 (Apr 2022)	NSDD
	25 mL	LSB II	225 mL	37 ± 1°C	18-26 h	ISO 11290	NSDD

<sup>a</sup> LSB = *Listeria* Special Broth (20-25°C before use)

<sup>b</sup> BAM = Bacteriological Analytical Manual; MLG = Microbiology Laboratory Guidebook, ISO = International Organization for Standardization

<sup>c</sup> NSDD = No statistical difference detected using SLV study design from OMA Appendix J (2012). The SLV qualitative method comparison study design from OMA Appendix J (2012) is not intended to demonstrate statistical equivalence in unpaired studies. Expert opinion is that the method is appropriate for its intended use.

<sup>d</sup> Sponges and swabs were premoistened in 10 mL and 1 mL Hi-Cap Neutralizing Broth, respectively.

**Table 2. Method Selectivity**

Broth <sup>a</sup>	Temperature	Inclusivity Strains		Exclusivity Strains	
		No. Tested	No. Positive	No. Tested	No. Positive
LSB II	37 ± 1°C	55 <sup>b</sup>	55	30 <sup>c</sup>	0

<sup>a</sup> LSB = *Listeria* Special Broth (20-25°C before use)

<sup>b</sup> Comprising *L. aquatica*, *L. booriae*, *L. cornellensis*, *L. farberii*, *L. fleischmannii*, *L. floridensis*, *L. grandensis*, *L. grayi*, *L. immobilis*, *L. innocua*, *L. ivanovii*, *L. marthii*, *L. monocytogenes*, *L. newyorkensis*, *L. portnoyi*, *L. riparia*, *L. rocourtiae*, *L. seeligeri*, *L. weihenstephanensis* and *L. welshimeri*

<sup>c</sup> Comprising 28 species

**Table 3. Method History**

No.	Date	Summary	Supporting Data
1	January 2026	Original certification	Certification Report