

Suppl. Table S1. Biochemical identification of *Listeria monocytogenes* and other *Listeria* species.

		<i>L. monocytogenes</i>	<i>L. innocua</i>	<i>L. ivanovii</i>	<i>L. seeligeri</i>	<i>L. welshimeri</i>	<i>L. grayi</i>
Carbohydrates fermentation	Dextrose	+	+	+	+	+	+
	Mannitol	-	-	-	-	-	+
	Rhamnose	+	+/-	-	-	+/-	+/-
	Xylose	-	-	+	+	+	-
B-hemolysis		+	-	+	+	-	-
Catalase		+	+	+	+	+	+
Oxidase		-	-	-	-	-	-
CAMP test		+	-	-	-	-	-

Supplementary Table S2. Antimicrobial resistance profiles of *Listeria monocytogenes* isolates from food products.

Sam ple ID	Source	β-lactams						Fluoroquinolones									
		Amoxicillin-Clavulanic acid (AMC)		Cefotaxime (CTX)		Amoxicillin (AX)		Norfloxacin (NOR)		Ciprofloxacin (CIP)		Levofloxacin (LEV)		Danofloxacin (DA)		Nalidixic acid (NA)	
		Inhibit ory zone (mm)	Interpreta tion	Inhibit ory zone (mm)	Interpreta tion	Inhibit ory zone (mm)	Interpreta tion	Inhibit ory zone (mm)	Interpreta tion	Inhibit ory zone (mm)	Interpreta tion	Inhibit ory zone (mm)	Interpreta tion	Inhibit ory zone (mm)	Interpreta tion	Inhibit ory zone (mm)	Interpreta tion
1	Milk	2.5	0	0.2	0	0.5	0	1.7	1	0.2	0	0.2	0	1.2	(+, -)	1.1	(+, -)
2	Milk	2.3	1	0.4	0	1.9	1	1.7	1	2	1	2.5	1	0.7	0	1.4	(+, -)
3	Milk	2.5	1	2.2	1	2.1	1	.5	0	2	1	1.4	(+, -)	0.6	0	1.4	(+, -)
4	Fish fillet	2.3	1	1.9	1	1.9	1	1.9	1	2	1	0.5	0	2.3	1	2.2	1
5	Fish fillet	2.5	0	1.9	1	1.9	1	2	1	1.5	(+, -)	2.5	1	0	0	0.3	0
6	Fish fillet	2.3	1	0	0	2.3	1	1.2	(+, -)	0.8	0	2	1	2.4	1	1.2	(+, -)
7	Fish fillet	0	1	1.4	(+, -)	0.2	0	2.4	1	2	1	0.2	0	0	0	2.4	1
8	Minced meat	0.4	(+, -)	2.2	1	0	0	2.4	1	1.4	(+, -)	2.2	1	0	0	1.2	(+, -)
9	Minced meat	2.4	0	2.2	1	2	1	2.3	1	0.2	0	2.4	1	2.3	1	1.4	(+, -)
10	Minced meat	0	1	2.1	1	1.5	(+, -)	2.6	1	1.8	1	0.2	0	0.5	0	0	0
11	Minced meat	2.4	1	2	1	2.5	1	2.5	1	2.2	1	2.2	1	0.3	0	2.4	1
12	Minced meat	2.5	1	1.1	(+, -)	1.9	1	2.5	1	2	1	0.3	0	2.5	1	1.2	(+, -)
13	Minced meat	2.5	1	1.7	1	0	0	2.1	1	2.3	1	2.5	1	2.1	1	0.5	0
14	Minced meat	2.4	1	1.8	1	2.3	1	2.3	1	2.2	1	2.4	1	2.1	1	2.3	1
15	Sausage	2.4	1	1.9	1	2.2	1	2.3	1	0	0	0	0	1.6	(+, -)	1.5	(+, -)
16	Sausage	2.5	1	1.8	1	0.3	0	0.3	0	0.3	0	1.2	(+, -)	2.6	1	1.5	(+, -)
17	Sausage	2.6	1	2.1	1	2	1	2.3	1	2.2	1	0.3	0	2.4	1	1.3	(+, -)
Cont rol	<i>L. monocytogenes</i> LMEGY1	2.9	1	2.5	1	2.6	1	2.4	1	2.4	1	2.4	1	2.2	1	2	1

Note: 1 = Sensitive; 0 = Resistant; (+, -) = Intermediate

Continued

Sam ple ID	Source	Aminoglycosides				Macrolides				Tetracycline				Chloramphenicol		Sulfonamides		Glycopeptides	
		Amikacin (AK)		Gentamicin (CN)		Erythromycin (E)		Azithromycin (AZM)		Doxycycline (DO)		Oxytetracycline (T)		Chloramphenicol (C)		Trimethoprim-Sulfamethoxazole (SXT)		Vancomycin (VA)	
		Inhibition zone (mm)	Interpretation	Inhibition zone (mm)	Interpretation	Inhibition zone (mm)	Interpretation												
1	Milk	1.9	1	1.8	1	2.2	1	1.3	(+, -)	0.2	0	0.2	0	1.1	0	0.3	0	2	1
2	Milk	2	1	1.9	1	2.8	1	2	1	0.3	0	0.5	0	1	0	0.3	0	2	1
3	Milk	1.5	(+, -)	2	1	1.3	(+, -)	2.2	1	3	1	2.5	1	1.7	(+, -)	0	0	0.4	0
4	Fish fillet	1.9	1	0.2	0	3	1	0.2	0	3	1	1.4	(+, -)	2.7	1	3	1	2	1
5	Fish fillet	1	0	1.2	(+, -)	2.8	1	0.2	0	1.3	(+, -)	0.2	0	2.5	1	0.5	0	2	1
6	Fish fillet	0.5	0	1.8	1	0.5	0	0	0	0.2	0	0.2	0	0.3	0	3	1	2	1
7	Fish fillet	2.4	1	2	1	2.5	1	1.4	(+, -)	0.4	0	0.4	0	0.4	0	0.2	0	1.7	(+, -)
8	Minced meat	2.1	1	0.7	0	0.6	0	1.4	(+, -)	2.4	1	2.3	1	0.2	0	0.2	0	2.1	1
9	Minced meat	0.8	0	2	1	2.2	1	0.2	0	0	0	0	0	0.2	0	0.2	0	0.2	0
10	Minced meat	2.4	1	0.4	0	2.5	1	0	0	1.6	(+, -)	2.5	1	0	0	1.4	(+, -)	2	1
11	Minced meat	1.9	1	2	1	0.5	0	1.4	(+, -)	0.2	0	0.2	0	0.4	0	0.2	0	2	0
12	Minced meat	1.9	1	1.5	(+, -)	2.8	1	1.2	(+, -)	0	0	0.2	0	2.5	1	0	0	2	1
13	Minced meat	2.1	1	2.1	1	3	1	0.7	0	1.4	(+, -)	0	0	0.2	0	0.7	0	1.4	(+, -)
14	Minced meat	2	1	2	1	0	0	1.2	(+, -)	0.5	0	0	0	0	0	0.5	0	2.3	1
15	Sausage	0.3	0	0.2	0	2.6	1	2.4	1	0.5	0	0.6	0	0.2	0	1.4	(+, -)	0.5	0
16	Sausage	0	0	0	0	0.4	0	0.4	0	0	0	0.7	0	0.6	0	0	0	2.3	1
17	Sausage	2.2	1	2	1	2.8	1	1.3	(+, -)	0.3	0	0.2	0	1.4	(+, -)	0.2	0	0.4	0
Control	<i>L. monocytogenes</i> LMEGY1	2.8	1	2.5	1	2.9	1	2.7	1	1	0	1.1	0	1.1	0	1.5	0	2.4	1

Note: 1 = Sensitive; 0 = Resistant; (+, -) = Intermediate