

Name of Isolate	Sequence Type	Lineage	Clonal Complex	Genotype [ref. 11]	Allelic profile								Isolation source	Date	Laboratory Collection	Reference	Genome in kb
					tuf	recA	glpF	pepV	ldhL	rpoB	dnaK	hemN					
CIP105422	ST1	3	CC3A	G	1	1	1	1	1	1	1	1	Raw German-type Sausage	1990	Institute of Meat Hygiene, Berlin, Germany	[9]	2077
CRL1757	ST1	3	CC3A		1	1	1	1	1	1	1	1	Fresh anchovies	2008	CERELA, Tucumán, Argentina	Unpublished	
112	ST2	3	CC3A	B	1	1	1	1	2	1	1	1	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	2152
134	ST2	3	CC3A		1	1	1	1	2	1	1	1	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	
129	ST2	3	CC3A		1	1	1	1	2	1	1	1	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	
113	ST2	3	CC3A		1	1	1	1	2	1	1	1	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	
FLECO1	ST3	3	CC3A		1	1	1	1	2	9	1	1	Human feces	2008	INRA, Jouy-en-Josas, France	[42]	1966
PFHL-F1	ST3	3	CC3A		1	1	1	1	2	9	1	1	Fresh Duck breast	2006	INRA, Jouy-en-Josas, France	Unpublished	
205	ST3	3	CC3A	B	1	1	1	1	2	9	1	1	Vacuum-Packed beef	1987	INRA, Jouy-en-Josas, France	[37]	1825
ADIV-DM3	ST3	3	CC3A		1	1	1	1	2	9	1	1	Traditional dry-type French Sausage	Not known	ADIV, Clermont-Ferrand, France	Unpublished	
MFPC15A28-05	ST3	3	CC3A		1	1	1	1	2	9	1	1	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPA29D07-01	ST3	3	CC3A		1	1	1	1	2	9	1	1	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
AUA-985	ST4	3	CC3A		1	1	1	1	4	9	1	2	Industrial dry-type Greek sausages	2007	Agricultural University, Athens, Greece	Unpublished	
324	ST5	3	CC3A		1	1	1	1	4	3	1	2	Vacuum-Packed pork	1987	INRA, Jouy-en-Josas, France	[37]	
331	ST6	3	CC3A	B	1	1	1	1	4	3	5	2	Vacuum-Packed pork	1987	INRA, Jouy-en-Josas, France	[37]	2208
LTH673	ST7	3	CC3A	G	1	1	1	1	4	3	5	3	German moist-type fermented sausage	1991	Institut Für Libbensmitteltechnologie, Hohenheim, Germany	[48]	2092
LV92	ST7	3	CC3A	G	1	1	1	1	4	3	5	3	Bacon	1983	Meat Research Institute, Bristol, UK	[47]	
AGR63	ST7	3	CC3A		1	1	1	1	4	3	5	3	Vacuum-packed beef	2008	AgResearch, Hamilton, New-Zealand	[6]	
SAM125	ST7	3	CC3A		1	1	1	1	4	3	5	3	Greek-type dry salami	1994	National Agricultural Research Foundation, Ioannina, Greece	[44]	
LV52	ST7	3	CC3A	G	1	1	1	1	4	3	5	3	Vacuum-packed lamb meat	1983	Meat Research Institute, Bristol, UK	[47]	2162
91	ST7	3	CC3A		1	1	1	1	4	3	5	3	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	
48	ST7	3	CC3A		1	1	1	1	4	3	5	3	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	
SAM517	ST7	3	CC3A		1	1	1	1	4	3	5	3	Greek-type dry salami	1994	National Agricultural Research Foundation, Ioannina, Greece	[44]	
LV59	ST7	3	CC3A	G	1	1	1	1	4	3	5	3	Vacuum-packed lamb meat	1983	Meat Research Institute, Bristol, UK	[47]	2029
MFPA29D07-04	ST7	3	CC3A		1	1	1	1	4	3	5	3	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
195	ST7	3	CC3A	G	1	1	1	1	4	3	5	3	Vacuum-Packed beef	1987	INRA, Jouy-en-Josas, France	[37]	2039
ADIV-L28	ST7	3	CC3A		1	1	1	1	4	3	5	3	Industrial dry-type French sausage	Not known	ADIV, Clermont-Ferrand, France	Unpublished	
SAM234	ST8	3	CC3A		1	1	1	2	4	3	5	3	Greek-type dry salami	1994	National Agricultural Research Foundation, Ioannina, Greece	[44]	
AGR27	ST8	3	CC3A		1	1	1	2	4	3	5	3	Vacuum-packed beef	2008	AgResearch, Hamilton, New-Zealand	[6]	
AGR44	ST9	3	CC3A		1	1	10	1	2	1	1	1	Vacuum-packed beef	2008	AgResearch, Hamilton, New-Zealand	[6]	
LTH5589	ST10	3	CC3A	C	1	1	10	1	4	1	1	2	Human feces	2002	Institut Für Libbensmitteltechnologie, Hohenheim, Germany	[39]	2142
YMH243	ST10	3	CC3A	C	1	1	10	1	4	1	1	2	Fresh meat	1986	National Institute of Health, Tokyo, Japan	[41]	1980
LTH5588	ST11	3	CC3A	B	1	1	10	2	2	9	7	2	Human feces	2002	Institut Für Libbensmitteltechnologie, Hohenheim, Germany	[39]	1909
LTH1650	ST12	3	CC3A		3	1	10	2	2	9	7	2	Starter strain for German-type sausages	not known	Institut Für Libbensmitteltechnologie, Hohenheim, Germany	Unpublished	
L110	ST12	3	CC3A	B	3	1	10	2	2	9	7	2	Starter strain for French-type sausages	1987	INRA, Jouy-en-Josas, France	[37]	1863
475	ST12	3	CC3A		3	1	10	2	2	9	7	2	Vacuum-Packed beef	1987	INRA, Jouy-en-Josas, France	[37]	
LTH1182	ST12	3	CC3A		3	1	10	2	2	9	7	2	German-type sausage	1991	Institut Für Libbensmitteltechnologie, Hohenheim, Germany	[48]	
MF2092	ST13	3	CC3A	H	5	1	10	1	1	1	7	2	Smoked Salmon	2004	NOFIMA, Åas, Norway	[11]	2059
MF1048	ST13	3	CC3A	H	5	1	10	1	1	1	7	2	Smoked Salmon	2004	NOFIMA, Åas, Norway	[11]	1942
186	ST14	3	CC3A		5	1	10	2	2	1	7	2	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	
BMG.167	ST14	3	CC3A		5	1	10	2	2	1	7	2	Fresh sheep meat (north of Tunisia)	2008	University of Tunis, Tunis, Tunisia	[43]	2065
710	ST15	3	CC3A	B	5	1	10	2	2	1	1	1	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	2244
AUA-MOM12.2	ST16	3	CC3A		5	1	10	1	4	3	3	4	Chilled minced beef meat	2008	Agricultural University, Athens, Greece	Unpublished	
179	ST17	3	CC3A		6	1	10	1	4	3	5	1	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	
184	ST18	3	CC3A		6	1	10	1	4	3	5	2	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	
MFPC40D14-03	ST19	3	CC3A		5	1	10	1	7	1	1	5	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
BMG.168	ST20	3	CC3A		5	1	10	1	4	1	1	5	Fresh sheep meat (north of Tunisia)	2008	University of Tunis, Tunis, Tunisia	[43]	2069
MFPA43D07-02	ST20	3	CC3A		5	1	10	1	4	1	1	5	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPC24A28-04	ST20	3	CC3A		5	1	10	1	4	1	1	5	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPA42D07-02	ST20	3	CC3A		5	1	10	1	4	1	1	5	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPA44D07-02	ST20	3	CC3A		5	1	10	1	4	1	1	5	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
BMG.73	ST21	Admixed	singleton		5	3	10	1	4	1	2	10	Tunisian ground beef meat	2008	University of Tunis, Tunis, Tunisia	[43]	1980
BMG.51	ST21	Admixed	singleton		5	3	10	1	4	1	2	10	Fresh sheep meat (south of Tunisia)	2008	University of Tunis, Tunis, Tunisia	[43]	2006

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					tuf	recA	glpF	pepV	ldhL	rpoB	dnaK	hemN						
MF2091	ST22	3	CC3B	B	1	1	1	2	2	3	5	14	Smoked Salmon	2004	NOFIMA, Åas, Norway	[11]	1880	
BMG.126	ST23	3	CC3B		1	1	1	8	2	3	5	14	Tunisian Beef packaged sausage	2008	University of Tunis, Tunis, Tunisia	[43]	1898	
MFPA22D06-02	ST23	3	CC3B		1	1	1	8	2	3	5	14	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
MFPB16D07-01	ST23	3	CC3B		1	1	1	8	2	3	5	14	Modified-Atmosphere Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
MFPB17D07-03	ST23	3	CC3B		1	1	1	8	2	3	5	14	Modified-Atmosphere Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
MF2090	ST24	3	CC3B	B	1	1	1	8	3	3	5	14	Fermented trout (Rakfisk)	2004	NOFIMA, Åas, Norway	[11]	1904	
MF2089	ST24	3	CC3B	B	1	1	1	8	3	3	5	14	Fermented trout (Rakfisk)	2004	NOFIMA, Åas, Norway	[11]	1917	
54	ST25	3	CC3B		1	1	1	8	2	3	20	14	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]		
MFPA24A14-01	ST26	3	CC3B		1	1	1	2	2	9	20	14	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
CTC429	ST27	3	CC3B	G	1	1	1	2	5	3	16	1	Spanish dry-type sausage	1993	IRTA, Monells, Spain	[40]	2139	
511	ST28	3	CC3B		1	1	10	1	2	3	21	14	Vacuum-Packed pork	1987	INRA, Jouy-en-Josas, France	[37]	2186	
332	ST29	3	CC3B	I	1	1	10	8	2	6	7	12	Vacuum-Packed pork	1987	INRA, Jouy-en-Josas, France	[37]		
60	ST30	3	CC3B		1	1	10	8	2	3	19	12	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]		
SF841	ST31	3	CC3B	D	1	1	10	4	2	3	20	12	Smoked Salmon	2006	IFREMER, Nantes, France	[32]	2057	
SF843	ST31	3	CC3B	D	1	1	10	4	2	3	20	12	Smoked Salmon	2006	IFREMER, Nantes, France	[32]	2053	
CR1756	ST32	3	CC3A		3	1	10	2	2	3	18	9	Fresh anchovies	2008	CERELA, Tucumán, Argentina	Unpublished		
741	ST33	3	CC3A	B	3	1	10	2	2	9	18	8	Pork meat	1981	INRA, Jouy-en-Josas, France	[10]	2181	
CRL1467	ST34	Admixed	CC3C		5	1	11	2	4	1	20	9	Argentinean-type dry sausage	2002	CERELA, Tucumán, Argentina	[11]	1954	
BMG.148	ST35	Admixed	CC3C		5	1	11	2	2	1	20	9	Tunisian Fresh beef meat	2008	University of Tunis, Tunis, Tunisia	[43]	2015	
SAM202	ST36	Admixed	CC3C		7	1	11	2	2	1	20	9	Greek-type dry salami	1994	National Agricultural Research Foundation, Ioannina, Greece	[44]		
SAM25	ST37	Admixed	singleton		5	1	10	2	2	3	20	17	Greek-type dry salami	1994	National Agricultural Research Foundation, Ioannina, Greece	[44]		
CTC163	ST38	Admixed	singleton	C	5	1	11	2	8	1	15	10	Spanish dry-type sausage	1993	IRTA, Monells, Spain	[40]	2301	
371	ST38	Admixed	singleton		5	1	11	2	8	1	15	10	Vacuum-Packed beef	1987	INRA, Jouy-en-Josas, France	[37]		
MFPB14D06-08	ST39	Admixed	singleton		5	1	11	2	6	11	15	10	Modified-Atmosphere Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
YMW557	ST40	Admixed	singleton	B	5	2	10	1	2	3	16	12	Fresh Meat	1986	National Institute of Health, Tokyo, Japan	[43]	2006	
CTC6626	ST41	Admixed	singleton	D	5	1	10	2	7	1	13	14	Spanish dry-type sausage	1993	IRTA, Monells, Spain	[11]	1869	
MFPC40D14-02	ST42	Admixed	singleton		5	1	10	2	2	9	3	9	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
LTH5728	ST43	1	CC1A	I	4	4	7	8	8	8	8	18	Starter strain for German-type sausages	2000	Institut Für Lebensmitteltechnologie, Hohenheim, Germany	[11]	2147	
MFPA24A14-02	ST44	1	CC1A		4	10	2	8	8	6	1	19	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	2020	
BMG.45	ST45	1	CC1A		4	10	4	8	8	6	4	19	Tunisian Beef packaged sausage	2008	University of Tunis, Tunis, Tunisia	[43]		
MFPC16A28-01	ST46	1	CC1A		4	10	4	8	8	7	4	19	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
MFPA44D07-04	ST46	1	CC1A		4	10	4	8	8	7	4	19	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
MFPA25D06-02	ST47	1	CC1A		4	10	5	8	8	7	4	19	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
MFPC24D15-02	ST48	1	CC1A		4	10	8	8	8	6	9	20	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
MFPB16A14-01	ST48	1	CC1A		4	10	8	8	8	6	9	20	Modified-Atmosphere Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
MFPB16D07-02	ST49	1	CC1A		4	12	8	8	8	6	9	20	Modified-Atmosphere Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
MFPB17D07-01	ST50	1	CC1A		4	12	8	8	8	2	9	20	Modified-Atmosphere Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
MFPC25D15-04	ST51	1	CC1A		4	10	4	8	8	6	9	9	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
MFPA25A12-02	ST52	1	CC1A		4	10	8	8	8	6	8	9	Modified-Atmosphere Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
MFPC24A28-01	ST53	1	CC1A		4	12	8	8	8	6	6	9	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
MFPC25D15-03	ST54	1	CC1A		4	10	8	8	8	6	6	21	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]		
LTH675	ST55	1	CC1A	J	4	5	4	8	8	3	6	8	German-type sausage	1991	Institut Für Lebensmitteltechnologie, Hohenheim, Germany	[48]	2180	
BMG.95	ST56	1	CC1A		4	10	4	8	8	3	8	8	Tunisian salted anchovies conserved in oil	2008	University of Tunis, Tunis, Tunisia	[43]	1951	
64	ST57	1	CC1A	I	4	12	4	8	8	2	5	8	French dry-type sausage	1982	INRA, Jouy-en-Josas, France	[10]	2256	
BMG.136	ST58	1	CC1A		4	10	4	8	8	6	5	8	Fresh sheep meat (west of Tunisia)	2008	University of Tunis, Tunis, Tunisia	[43]	2259	
H216	ST59	1	CC1A		4	11	4	8	9	6	6	8	Fresh Meat	1986	National Institute of Health, Tokyo, Japan	[43]		
LTH677	ST60	1	CC1A	I	4	10	4	8	8	6	7	8	German-type sausage	1991	Institut Für Lebensmitteltechnologie, Hohenheim, Germany	[48]	2309	
CTC6429	ST61	1	CC1A	I	4	10	2	8	8	6	7	8	Spanish dry-type sausage	1993	IRTA, Monells, Spain	[11]	2278	
33	ST62	1	CC1A	I	4	7	4	8	8	7	7	8	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	2103	
BMG.120	ST63	1	CC1A		4	10	9	8	8	6	6	8	Tunisian Beef merguez	2008	University of Tunis, Tunis, Tunisia	[43]	1951	
R29836	ST64	1	CC1A		4	10	9	8	8	6	5	9	Traditionnal Belgian sourdough	2008	Vrij Universiteit, Brussels, Belgium	[45]		
R29849	ST64	1	CC1A		4	10	9	8	8	6	5	9	Traditionnal Belgian sourdough	2008	Vrij Universiteit, Brussels, Belgium	[45]		
AUA-20087	ST64	1	CC1A		4	10	9	8	8	6	5	9	Industrial dry-type Greek sausages	2004	Agricultural University, Athens, Greece	Unpublished		

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					tuf	recA	glpF	pepV	ldhL	rpoB	dnaK	hemN					
CRL1755	ST65	1	CC1A		4	10	9	8	8	6	6	9	Fresh anchovies	2008	CERELA, Tucumán, Argentina	Unpublished	
MFPB16D07-04	ST66	1	CC1A		4	10	4	8	8	1	6	9	Modified-Atmosphere Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
BMG. 107	ST67	Admixed	singleton		4	10	9	8	4	3	6	9	Tunisian Turkey packaged sausage with garlic	2008	University of Tunis, Tunis, Tunisia	[43]	2090
MFPA29A14-01	ST68	1	singleton		4	5	4	7	7	5	5	2	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPC40A28-04	ST69	Admixed	singleton		5	5	1	2	7	3	5	2	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
LTH2070	ST70	Admixed	singleton	I	4	5	4	5	4	1	11	2	Sauerkraut	Not known	Institut Für Libbensmitteltechnologie, Hohenheim, Germany	[11]	2150
LTH2076	ST71	Admixed	singleton		4	6	4	5	4	1	11	2	Sauerkraut	Not known	Institut Für Libbensmitteltechnologie, Hohenheim, Germany	[11]	
ATCC15521	ST72	1	CC1A	J	4	10	4	8	8	6	6	2	Fermented sake beverage	1934	American Type Culture Collection		1925
LTH938	ST72	1	CC1A		4	10	4	8	8	6	6	2	German-type sausage	1991	Institut Für Libbensmitteltechnologie, Hohenheim, Germany	[48]	
175	ST72	1	CC1A		4	10	4	8	8	6	6	2	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	
R29873	ST73	1	CC1A		4	10	9	8	8	6	6	2	Traditionnal Belgian sourdough	2008	Vrij Universiteit, Brussels, Belgium	[45]	
MFPA43D07-01	ST73	1	CC1A		4	10	9	8	8	6	6	2	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPA25D06-01	ST73	1	CC1A		4	10	9	8	8	6	6	2	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPA19A15-01	ST74	1	CC1A		4	8	5	8	8	6	6	2	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
TISTR890	ST75	1	CC1A	J	4	7	4	8	8	6	6	2	Taiwanese pork Nam product	1983	Mahidol University, Bangkok, Thailand	[10]	1878
BMG. 101	ST76	1	CC1A		4	10	4	8	8	1	6	7	Tunisian Turkey packaged ham	2008	University of Tunis, Tunis, Tunisia	[43]	
31	ST77	Admixed	singleton		5	10	10	6	4	1	1	6	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	
BMG.37	ST78	Admixed	singleton		5	13	10	2	7	9	5	2	Fresh sheep meat (east of Tunisia)	2008	University of Tunis, Tunis, Tunisia	[43]	1897
MFPA17D07-02	ST79	2	CC2b		5	12	10	2	4	1	10	14	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
CTC335	ST80	2	CC2b	E	5	12	11	2	4	1	14	10	Spanish dry-type sausage	1993	IRTA, Monells, Spain	[40]	1952
SF770	ST81	2	CC2b	E	5	12	11	2	4	1	10	12	Smoked Salmon	2006	IFREMER, Nantes, France	[32]	2077
SF842	ST81	2	CC2b	E	5	12	11	2	4	1	10	12	Smoked Salmon	2006	IFREMER, Nantes, France	[32]	2020
SF771	ST81	2	CC2b	E	5	12	11	2	4	1	10	12	Smoked Salmon	2006	IFREMER, Nantes, France	[32]	
MFPA29D07-02	ST82	2	CC2c		5	12	10	2	2	1	3	9	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPC40D14-04	ST83	2	CC2c		5	13	10	2	4	9	3	9	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPC40A28-03	ST83	2	CC2c		5	13	10	2	4	9	3	9	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPA42A14-05	ST83	2	CC2c		5	13	10	2	4	9	3	9	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
FLECO2	ST84	2	CC2c		5	13	10	2	2	9	3	9	Modified-Atmosphere Packed beef carpaccio	2008	INRA, Jouy-en-Josas, France	Unpublished	
MFPB42D06-02	ST84	2	CC2c		5	13	10	2	2	9	3	9	Modified-Atmosphere Packed beef carpaccio	2008	INRA, Jouy-en-Josas, France	[31]	
381	ST85	2	CC2c		5	13	10	2	4	2	3	9	Vacuum-Packed pork	1987	INRA, Jouy-en-Josas, France	[37]	
160*1	ST86	2	CC2c	C	5	13	10	2	2	2	3	9	Horse meat	1982	INRA, Jouy-en-Josas, France	[10]	1890
LTH5590	ST86	2	CC2c	C	5	13	10	2	2	2	3	9	Human feces	2002	Institut Für Libbensmitteltechnologie, Hohenheim, Germany	[39]	1915
BMG. 106	ST86	2	CC2c		5	13	10	2	2	2	3	9	Tunisian Turkey packaged sausage with garlic	2008	University of Tunis, Tunis, Tunisia	[43]	1895
AGR48	ST86	2	CC2c	C	5	13	10	2	2	2	3	9	Chilled lamb meat	2007	AgResearch, Hamilton, New-Zealand	[11]	1943
CTC014	ST86	2	CC2c	C	5	13	10	2	2	2	3	9	Spanish dry-type sausage	1993	IRTA, Monells, Spain	[40]	2038
BMG. 164	ST86	2	CC2c		5	13	10	2	2	2	3	9	Tunisian dried salted Octopus	2008	University of Tunis, Tunis, Tunisia	[47]	1866
GV1	ST86	2	CC2c		5	13	10	2	2	2	3	9	Dry cured ham	1981	INRA, Jouy-en-Josas, France	[10]	
HC4	ST86	2	CC2c		5	13	10	2	2	2	3	9	Ground-beef	1991	INRA, Jouy-en-Josas, France	[10]	
BMG. 170	ST86	2	CC2c		5	13	10	2	2	2	3	9	Tunisian Fresh pork meat	2008	University of Tunis, Tunis, Tunisia	[43]	1886
MFPB29D07-01	ST86	2	CC2c		5	13	10	2	2	2	3	9	Modified-Atmosphere Packed beef carpaccio	2008	INRA, Jouy-en-Josas, France	[31]	
378	ST87	2	CC2b		5	12	11	8	4	1	3	10	Vacuum-Packed pork	1987	INRA, Jouy-en-Josas, France	[37]	
MFPA25A12-06	ST88	2	singleton		8	10	10	6	4	3	20	15	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
AGR47	ST89	2	singleton		5	10	10	6	4	1	21	14	Chilled lamb meat	2007	AgResearch, Hamilton, New-Zealand	[11]	
AGR51	ST89	2	singleton	H	5	10	10	6	4	1	21	14	Chilled lamb meat	2007	AgResearch, Hamilton, New-Zealand	[11]	2038
14	ST90	Admixed	singleton	G	4	5	10	8	2	1	21	14	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	2044
18	ST90	Admixed	singleton	G	4	5	10	8	2	1	21	14	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	2053
AUA-M5M8.6	ST91	2	singleton		5	13	10	2	4	9	20	12	Chilled minced beef meat	2008	Agricultural University, Athens, Greece	Unpublished	
21	ST92	2	singleton	J	5	10	10	8	4	9	20	14	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	2043
MFPA42D07-04	ST93	2	singleton		1	9	10	2	7	10	16	16	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
495	ST94	2	singleton	E	1	12	10	2	8	10	16	16	Vacuum-Packed pork	1987	INRA, Jouy-en-Josas, France	[37]	1887
YMW540	ST95	Admixed	singleton	E	1	12	5	2	7	10	16	14	Fresh Meat	1986	National Institute of Health, Tokyo, Japan	[43]	2040
MF1053	ST96	Admixed	singleton		1	12	10	2	2	6	17	2	Fermented trout (Rakfisk)	2004	NOFIMA, Ås, Norway	[50]	2045
Lb674	ST96	Admixed	singleton		1	12	10	2	2	6	17	2	Fresh meat	1989	Federal Center For Meat Research, Kulmbach, Germany	[50]	2038

Name of Isolate	Sequence Type	Lineage	Clade	Genotype [ref. 11]	Allelic profile								Isolation source	Date	Laboratory Collection	Reference	Genome in kb
					tuf	recA	glpF	pepV	ldhL	rpoB	dnaK	hemN					
MFPB42D06-01	ST97	Admixed	singleton		1	12	10	3	7	12	16	3	Modified-Atmosphere Packed beef carpaccio	2008	INRA, Jouy-en-Josas, France	[31]	1900
BMG.40	ST98	Admixed	singleton		2	5	10	2	4	3	20	2	Tunisian Beef packaged salami	2008	University of Tunis, Tunis, Tunisia	[43]	
G3	ST99	2	CC2B	D	6	12	10	2	4	1	20	12	Ground beef	1990	INRA, Jouy-en-Josas, France	[10]	2094
AGR53	ST99	2	CC2B	F	6	12	10	2	4	1	20	12	Chilled lamb meat	2007	AgResearch, Hamilton, New-Zealand	[11]	2116
JOUY-181	ST99	2	CC2B		6	12	10	2	4	1	20	12	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	2143
LTH1764	ST99	2	CC2B	D	6	12	10	2	4	1	20	12	Sauerkraut	Not known	Institut Für Libbensmitteltechnologie, Hohenheim, Germany	[11]	
S9	ST99	2	CC2B		6	12	10	2	4	1	20	12	Ground beef	1985	INRA, Jouy-en-Josas, France	[10]	
MFPB19A15-01	ST99	2	CC2B		6	12	10	2	4	1	20	12	Modified-Atmosphere Packed beef carpaccio	2008	INRA, Jouy-en-Josas, France	[31]	2081
Lb706	ST100	2	CC2B	F	6	12	10	2	4	3	20	12	Fresh meat	1989	Federal Center For Meat Research, Kulmbach, Germany	[50]	
Lb790x	ST101	2	CC2B		6	12	2	2	4	3	20	12	Fresh meat	1989	Federal Center For Meat Research, Kulmbach, Germany	[50]	
MFPA42A14-01	ST102	2	CC2B		6	12	2	2	4	3	20	13	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	2205
LTH939	ST103	2	CC2B		6	12	3	2	4	3	20	12	German-type sausage	1991	Institut Für Libbensmitteltechnologie, Hohenheim, Germany	[48]	
156	ST104	2	CC2B	H	6	12	10	2	4	4	20	12	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	2094
LV82	ST104	2	CC2B		6	12	10	2	4	4	20	12	Bacon	1983	Meat Research Institute, Bristol, UK	[47]	
BMG.105	ST104	2	CC2B		6	12	10	2	4	4	20	12	Tunisian Beef packaged sausage	2008	University of Tunis, Tunis, Tunisia	[43]	1884
AGR46	ST104	2	CC2B	H	6	12	10	2	4	4	20	12	Chilled lamb meat	2007	AgResearch, Hamilton, New-Zealand	[11]	
SAM129	ST104	2	CC2B		6	12	10	2	4	4	20	12	Greek-type dry salami	1994	National Agricultural Research Foundation, Ioannina, Greece	[48]	2098
174	ST104	2	CC2B		6	12	10	2	4	4	20	12	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	
LTH945	ST104	2	CC2B		6	12	10	2	4	4	20	12	German-type sausage	1991	Institut Für Libbensmitteltechnologie, Hohenheim, Germany	[48]	1973
BMG.138	ST104	2	CC2B		6	12	10	2	4	4	20	12	Fresh sheep meat (west of Tunisia)	2008	University of Tunis, Tunis, Tunisia	[43]	
BMG.115	ST104	2	CC2B		6	12	10	2	4	4	20	12	Tunisian Sheep dried meat	2008	University of Tunis, Tunis, Tunisia	[43]	1847
LV21	ST104	2	CC2B	F	6	12	10	2	4	4	20	12	Vacuum-packed pork meat	1983	Meat Research Institute, Bristol, UK	[47]	
CTC494	ST104	2	CC2B	B	6	12	10	2	4	4	20	12	Spanish dry-type sausage	1993	IRTA, Monells, Spain	[40]	1851
SAM148	ST104	2	CC2B		6	12	10	2	4	4	20	12	Greek-type dry salami	1994	National Agricultural Research Foundation, Ioannina, Greece	[44]	
AGR42	ST104	2	CC2B		6	12	10	2	4	4	20	12	Chilled lamb meat	2007	AgResearch, Hamilton, New-Zealand	[11]	Unpublished
ADIV-IM8	ST104	2	CC2B		6	12	10	2	4	4	20	12	Traditional dry-type French Sausage	Not known	ADIV, Clermont-Ferrand, France		
ADIV-L2	ST104	2	CC2B		6	12	10	2	4	4	20	12	Industrial dry-type French Sausage	Not known	ADIV, Clermont-Ferrand, France		
MFPA29A14-04	ST104	2	CC2B		6	12	10	2	4	4	20	12	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	1884
MFPA29D07-03	ST104	2	CC2B		6	12	10	2	4	4	20	12	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFZ088	ST105	2	CC2B	B	6	12	12	2	4	4	20	12	Fermented trout (Rakfisk)	2004	NOFIMA, Ås, Norway	[11]	2010
MFPB17D07-07	ST106	2	2B		9	12	10	2	4	4	20	12	Modified-Atmosphere Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[30]	
CTC041	ST107	2	CC2A	A	5	12	5	2	6	1	15	10	Spanish dry-type sausage	1993	IRTA, Monells, Spain	[40]	1856
TISTR911	ST107	2	CC2A	A	5	12	5	2	6	1	15	10	Taiwanese pork Nam product	1983	Mahidol University, Bangkok, Thailand	[10]	
504	ST107	2	CC2A	A	5	12	5	2	6	1	15	10	Vacuum-Packed pork	1987	INRA, Jouy-en-Josas, France	[37]	1838
YME344	ST107	2	CC2A	A	5	12	5	2	6	1	15	10	Fresh Meat	1986	National Institute of Health, Tokyo, Japan	[43]	
CTC287	ST107	2	CC2A	A	5	12	5	2	6	1	15	10	Spanish dry-type sausage	1993	IRTA, Monells, Spain	[40]	1884
AUA-605	ST107	2	CC2A		5	12	5	2	6	1	15	10	Industrial dry-type Greek sausages	2007	Agricultural University, Athens, Greece	Unpublished	
AUA-737	ST107	2	CC2A		5	12	5	2	6	1	15	10	Industrial dry-type Greek sausages	2007	Agricultural University, Athens, Greece	Unpublished	1814
CTC427	ST107	2	CC2A	A	5	12	5	2	6	1	15	10	Spanish dry-type sausage	1993	IRTA, Monells, Spain	[40]	
MFPC16D14-01	ST107	2	CC2A		5	12	5	2	6	1	15	10	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	1964
ADIV-L152	ST108	2	CC2A		5	12	5	2	7	1	15	10	Farm dry-type French Sausage	Not known	ADIV, Clermont-Ferrand, France	Unpublished	
MFPC14D14-01	ST108	2	CC2A		5	12	5	2	7	1	15	10	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	1884
MFPC15D14-02	ST108	2	CC2A		5	12	5	2	7	1	15	10	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPA22D06-01	ST108	2	CC2A		5	12	5	2	7	1	15	10	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	1884
MFPB15D06-04	ST108	2	CC2A		5	12	5	2	7	1	15	10	Modified-Atmosphere Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPC14A29-01	ST108	2	CC2A		5	12	5	2	7	1	15	10	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	1884
MFPA15A12-01	ST108	2	CC2A		5	12	5	2	7	1	15	10	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPC24D15-03	ST108	2	CC2A		5	12	5	2	7	1	15	10	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	1934
MFPB14D06-01	ST108	2	CC2A		5	12	5	2	7	1	15	10	Modified-Atmosphere Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
300	ST109	2	CC2A	A	5	12	5	2	4	11	15	10	Vacuum-Packed beef	1987	INRA, Jouy-en-Josas, France	[37]	1934
518	ST109	2	CC2A		5	12	5	2	4	11	15	10	Vacuum-Packed pork	1987	INRA, Jouy-en-Josas, France	[37]	
SAM526	ST110	2	CC2A		5	12	6	2	2	11	15	10	Greek-type dry salami	1994	National Agricultural Research Foundation, Ioannina, Greece	[44]	1934
MFPC41A28-07	ST111	2	CC2A		5	12	5	2	2	11	15	10	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	

Name of Isolate	Sequence Type	Lineage	Clade	Genotype [ref. 11]	Allelic profile								Isolation source	Date	Laboratory Collection	Reference	Genome in kb
					<i>tuf</i>	<i>recA</i>	<i>glpF</i>	<i>pepV</i>	<i>ldhL</i>	<i>rpoB</i>	<i>dnaK</i>	<i>hemN</i>					
MFPC14A29-04	ST111	2	CC2A		5	12	5	2	2	11	15	10	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
AUA-MOM4.1	ST112	2	CC2A		5	12	5	2	6	11	12	10	Chilled minced beef meat	2008	Agricultural University, Athens, Greece	Unpublished	
ADIV-LB10	ST113	2	CC2A		5	12	5	2	6	11	15	11	Fresh pork meat from industrial producer	2005	ADIV, Clermont-Ferrand, France	Unpublished	
LV5	ST114	2	CC2A	A	5	12	5	2	6	11	15	10	Vacuum-packed pork meat	1983	Meat Research Institute, Bristol, UK	[47]	1911
557	ST114	2	CC2A		5	12	5	2	6	11	15	10	Vacuum-Packed pork	1987	INRA, Jouy-en-Josas, France	[37]	
CRL1758	ST114	2	CC2A		5	12	5	2	6	11	15	10	Fresh anchovies	2008	CERELA, Tucumán, Argentina	Unpublished	
MFPA24D07-01	ST114	2	CC2A		5	12	5	2	6	11	15	10	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPB29A14-05	ST114	2	CC2A		5	12	5	2	6	11	15	10	Modified-Atmosphere Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPC24D15-01	ST114	2	CC2A		5	12	5	2	6	11	15	10	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPC24A28-02	ST114	2	CC2A		5	12	5	2	6	11	15	10	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPC23A29-01	ST114	2	CC2A		5	12	5	2	6	11	15	10	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPA25A12-01	ST114	2	CC2A		5	12	5	2	6	11	15	10	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
72	ST115	2	CC2A	A	5	12	5	2	6	12	3	10	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	1826
23K	ST116	2	CC2A		5	12	5	2	6	12	15	10	French dry-type sausage	1990-1992	INRA, Jouy-en-Josas, France	[10]	1886
LV34	ST116	2	CC2A	A	5	12	5	2	6	12	15	10	Vacuum-packed beef meat	1983	Meat Research Institute, Bristol, UK	[47]	1903
V553	ST116	2	CC2A	A	5	12	5	2	6	12	15	10	Fresh Meat	1986	National Institute of Health, Tokyo, Japan	[43]	1905
MFPA25A12-08	ST116	2	CC2A		5	12	5	2	6	12	15	10	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPA17D07-01	ST116	2	CC2A		5	12	5	2	6	12	15	10	Modified-Atmosphere Packed organic beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPC14D14-04	ST116	2	CC2A		5	12	5	2	6	12	15	10	Vacuum Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	
MFPB11D07-03	ST116	2	CC2A		5	12	5	2	6	12	15	10	Modified-Atmosphere Packed beef carpaccio	2009	INRA, Jouy-en-Josas, France	[31]	