

FOOD SAFETY REPORT 2021

FIGURES, DATA, FACTS FROM AUSTRIA

Federal Ministry for Social Affairs, Health, Care and Consumer Protection (BMSGPK)
AGES - Austrian Agency for Health and Food Safety Ltd.

REPORT IN LINE WITH ART 32 PARA 1 LMSVG

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LIST OF ABBREVIATIONS

| | |
|----------------|--|
| AGES | Österreichische Agentur für Gesundheit und Ernährungssicherheit GmbH (Austrian Agency for Health and Food Safety Ltd.) |
| BAVG | Austrian Federal Office for Consumer Health |
| BMSGPK | Federal Ministry for Social Affairs, Health, Care and Consumer Protection |
| Δ 9-THC | delta-9-Tetrahydrocannabinol |
| EC | European Commission |
| EFSA | European Food Safety Authority |
| <i>E. coli</i> | <i>Escherichia coli</i> |
| ESBL | Extended-Spectrum-Beta-Lactamase |
| EU | European Union |
| FAO | Food and Agriculture Organization of the United Nations |
| FC | Focus Campaign |
| FS | Food Supplements |
| FSR | Food Safety Report |
| FTE | full time equivalent |
| GE | Glycidyl Fatty Acid Esters |
| GMO | Genetically Modified Organisms |
| HACCP | Hazard Analysis Critical Control Point |
| ICSMS | Information and Communication System on Market Surveillance |
| IMANCP | Integrated Multi-Annual National Control Plan |
| LMSVG | Austrian Food Safety and Consumer Protection Act |
| LU | Livestock Unit |
| MCPD | Monochloropropanediol |
| NCP | National Control Plan |
| ÖLMB | Austrian Food Code (Codex Alimentarius Austriacus) |
| PA | pyrrolizidine alkaloids |
| PAA | primary aromatic amines |
| PAH | polycyclic aromatic hydrocarbons |
| PCB | chlorinated hydrocarbons |
| PFAS | per- and polyfluoroalkyl substances |
| PG | product group |
| POP | persistent organic pollutants |
| Quat | quaternary ammonium compounds |
| RASFF | Rapid Alert System for Food and Feed |
| RAPEX | Rapid Exchange System (EU Rapid Alert System in line with the Product Safety Directive) |
| REG | regulation |
| RS | random sample |
| SC | sub-committee |
| SIHP | Samples from In-house Production |
| TFA | Trans Fatty acids |
| VTEC/STEC | Vero-/Shigatoxin producing <i>Escherichia coli</i> |
| WHO | World Health Organization of the United Nations |
| WSP | water supply plant |

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FOREWORD

Dear Reader,



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Healthy, safe and sustainable nutrition is a topic that is very dear to me in my role as the Federal Minister for Social Affairs, Health, Care and Consumer Protection. We need to ensure that our food system is sustainable for the future and one key policy designed to achieve this is the farm-to-fork strategy included in the European Green Deal. This also takes into account the 'One Health' approach – to understand the health of humans, animals and our planet as one single entity.

I also want to strengthen and expand the trust Austrians have in safe foods. This report is a profound source for all readers for information on food safety in Austria, thanks to the bundled data it provides every year.

Austria has been known as a producer, provider, and exporter of food of the highest quality levels, in strict accordance with the most rigorous safety standards,

for many years. However, this is only one of several reasons why more emphasis is being placed on the further development of Austrian standards and on measures to improve food safety.

Consumers must be able to get comprehensive information on the composition of and the ingredients in food products so they can make independent decisions. As a result, it is crucial to improve the labelling of foods in order to meet this objective.

Food safety in Austria is my top priority. This objective is being reached using nationwide, official controls and controls for enterprises and establishments in the food sector, as well as strict food inspections. Despite the difficult situation caused by COVID-19 – enterprises were closed over a long period of time, and staff of government agencies were appointed to crisis committees – the relevant agencies have done an outstanding job under the circumstances presented to them. Detailed results from the data garnered can be found in this latest annual report on food safety – listing, among other things, the 41,244 on-site inspections carried out by the regional food authorities during which 22,667 samples were taken and tested. One chapter of this report has been dedicated exclusively to the exact analysis of samples harmful to human health.

The provinces, AGES and the federal state have developed the annual food safety report together. The inspections that are conducted thoroughly by all the individuals entrusted with food safety will continue to help maintain the high food standards already found in Austria and protect the Austrian public.

Therefore, I would like to express my appreciation and thanks to all of those involved.

Kind regards,

Johannes Rauch

Federal Minister for Social Affairs, Health, Care and Consumer Protection

1 SUMMARY

The 2021 Food Safety Report illustrates the results of the official inspections carried out in line with the Austrian Food Safety and Consumer Protection Act ([LMSVG](#)) during 2021. These results are the outcome of the joint efforts undertaken by the Austrian provinces, the Austrian Agency for Health and Food Safety (AGES) and the Federal Ministry of Social Affairs, Health and Consumer Protection (BMSGPK). The inspections have been carried out according to a plan which takes into account the principle of precaution and a risk-based approach with the aim of ensuring the protection of consumers from deception and fraud.

An interactive version of the FSR with different individual evaluation possibilities is available on the [AGES Homepage](#).

The Austrian food authorities carried out 31,986 inspections at 26,843 enterprises in 2021. Violations of the regulations were found at a total of 7,721 enterprises (28.8 % of businesses inspected), which was significantly higher than in previous years. The number of establishments inspected was still considerably lower in 2021 than in pre-pandemic years, as a result of the Coronavirus situation. The increase in enterprises with violations can be partly explained by the fact that inspections tended to be focused on establishments with suspected or reported problems and partly by technical adjustments to the data and alert system of the federal provinces, which record violations differently. Adjustments to and the unification of the data system is currently in progress and will allow comparison from next year. The official, regional veterinary bodies carried out 7,743 inspections at meat processing establishments and 1,515 inspections at dairy producers.

Table 1: Establishments with violations found during inspections carried out by food inspection authorities.

| Year | Enterprises Inspected | Enterprises with Violations | Enterprises with violations in % |
|------|-----------------------|-----------------------------|----------------------------------|
| 2019 | 34,722 | 2,444 | 7.0 |
| 2020 | 29,191 | 3,888 | 15.8 |
| 2021 | 26,843 | 7,721 | 28.8 |

A total of 22,667 samples were analysed and tested by AGES or the respective regional examination centres in Carinthia and Vorarlberg. In 2021, the complaint rate for samples tested was 16.6 %, somewhat higher than in the previous two years.

Table 2: Complaint rates for total samples

| Year | Total | Harmful to health | Unsuitable for consumption | Complaint rate in % | | |
|------|-------|-------------------|----------------------------|---------------------|------------------------------------|-------|
| | | | | Composition | Labelling / misleading information | Other |
| 2019 | 15.7 | 0.5 | 3.0 | 1.9 | 8.7 | 3.5 |
| 2020 | 15.2 | 0.3 | 2.9 | 1.5 | 9.2 | 3.0 |
| 2021 | 16.6 | 0.4 | 2.9 | 2.1 | 10.1 | 3.1 |

The analysis and assessment showed no reason for complaint in 18,911 of the samples taken (83.4 %). A total of 95 samples (0.4 %) were classified as harmful to health, 664 samples (2.9 %) were judged as unsuitable for human consumption/for their in-

tended purpose. The most common reasons for complaints were relating to labelling and information that might be misleading to consumers found in 2,281 samples (10.1 %). In 481 samples (2.1 %), the composition did not meet the required standards and 699 samples (3.1 %) were seen as unsuitable for various

other reasons (e.g. product depreciation or reduction in quality in line with Art. 5 Para. 5 Item 4 LMSVG, Hygiene Regulation, Novel Food Regulation). The total rate of complaints amounted to 16.6 %.

A differentiated approach using a more detailed evaluation of the results (which are available in Chapter 4) is important for the thorough assessment of these figures.

Thus, taking a differentiated view of the samples classified as harmful, shows – for instance – that the rate of complaint for suspect samples was 1.3 %, while only 0.3 % of plan samples were found to have adverse health effects. Forty-eight of the 95 harmful

samples (50.5 %) faced complaints because of microbial contamination, in particular with *Bacillus cereus* and also VTEC/STEC, as well as Listeria and Salmonella. Twenty contaminant complaints (21.1 %) were related mainly to PAH and cleaning agent residues. The eight harmful samples revealed safety deficiencies (8.4 %) found exclusively in toys. Harmful foreign matter and contaminants were found in seven samples (7.4 %). Six samples (6.3 %) were classed as harmful to health because of their contents and composition (e.g. butterfish without information on preparing it safely, cosmetic products with harmful ingredients, sun protection products with low SPFs, gluten in gluten-free foods). Six samples (6.3 %) were classed as harmful due to excessive pesticide levels.

Table 3: Complaint rates due to harmful health effects

| | Year | Number of samples | Harmful to Health | Complaint Rate % |
|------------------------|------|-------------------|-------------------|------------------|
| Total Samples | 2019 | 25,752 | 128 | 0.5 % |
| | 2020 | 21,779 | 76 | 0.3 % |
| | 2021 | 22,667 | 95 | 0.4 % |
| Plan Samples | 2019 | 21,850 | 62 | 0.3 % |
| | 2020 | 19,534 | 41 | 0.2 % |
| | 2021 | 19,531 | 54 | 0.3 % |
| Suspect Samples | 2019 | 3,902 | 66 | 1.7 % |
| | 2020 | 2,245 | 35 | 1.6 % |
| | 2021 | 3,136 | 41 | 1.3 % |

All in all, the results show that the risk-based approach pursued for the planning and carrying out of official food inspections works well in exposing deficiencies and guarantees safety to the highest extent possible. More samples does not necessarily equal

more safety. Risk-based audits, the “correct” samples – statistically valid in terms of the sample numbers and randomness – and targeted suspect samples are crucial for effective and efficient controls.

2 INTRODUCTION

The Austrian Food Safety and Consumer Protection Act ([LMSVG](#)) and the respective EU laws include regulations with the aim of ensuring food safety and protection from deception. Food laws have been harmonised throughout the EU and the same standards apply in each Member State. The monitoring of compliance with these standards is conducted at national levels.

All food enterprises across the EU must comply with food law regulations. They must introduce systems that monitor and ensure compliance with the standards given. Additionally, the traceability of ingredients used must be ensured throughout each processing level up to the sale to the end-consumer.

The official control system checks and ensures that the food operators perform their duties. Moreover,

there is an obligation to inform the public in specific circumstances.

Article 32 LMSVG states that an annual food safety report (FSR) must be published. This report should serve as a contribution to transparency and as a fact-related compendium for all interested parties.

The content of the FSR focuses on detailing the results obtained from the enforcement of the official food inspections in line with Art. 31 Para. 1 LMSVG. Furthermore, there are other reports, such as the Potable Water, Zoonoses and Pesticide Residues Report, as well as reports on the EU Rapid Alert System for Food and Feed (RASFF) and on the EU Rapid Alert System in line with the Product Safety Directive (Rapid Exchange System (RAPEX)), which comprise the detailed results and analysis from certain domains within food safety monitoring.

3 FOOD CONTROL SYSTEM

The control of goods subject to the LMSVG (food, potable water, food contact materials, toys, and cosmetic products) is organised indirectly as part of the federal administration in Austria. Jurisdiction is in the hands of the federal government, while the enforcement of the laws is subject to indirect federal administration in Austria's provinces. The samples are analysed and evaluated by [AGES](#) or the respective examination centres in [Carinthia](#) and [Vorarlberg](#) (see figures 1, 2 and 3). AGES assists the BMSGPK and the provinces in the development of a national control plan (NCP) and their reporting duties with statistical and specialist know-how and ensures the transfer of information between provinces and to the European Commission (RASFF, RAPEX, ICSMS). Further information can be found in the Integrated Multi-Annual National Control Plan ([IMANCP](#)).

The official monitoring system is complex and the coordination of the tasks and institutions involved is dealt with by the [BMSGPK](#). Official audits follow the principles of quality assurance to ensure standardised inspections and a risk-based methodology is achieved and maintained.

Food Law is harmonised within the EU. Thus, all foods in the entire EU market are subject to the same safety and labelling regulations. Goods can be moved freely and actively between EU Member States. The control of compliance with the regulations is the national responsibility of the Member States, which are themselves subject to regular audits carried out by the European Commission (EC). This should guarantee that regulation compliance is checked equally reliably and sufficiently in all Member States. The reports are published by the EC ([Country Profiles](#)). Should the EC find any deficiencies in any national control systems during its audits, the Member States will be asked to remedy such issues. This will be checked during the subsequent EC audit.

However, there are not only regular EC audits in place to ensure free trade and the protection of consumers, but also European alert systems for information transfer about harmful or unsafe goods between the monitoring authorities of the Member States. RASFF (for food and feed), RAPAX and ICSMS (for toys and cosmetics) should be mentioned in this context. Thus, problems in EU-wide trade can be identified swiftly, measures taken and potential effects on consumers kept to a minimum. The alerts are made publicly accessible by the EC in the form of an overview.

([RAPEX notifications](#))

([RASFF Portal](#))

([Website von ICSMS](#))

Figure 1: Austrian Food Control System

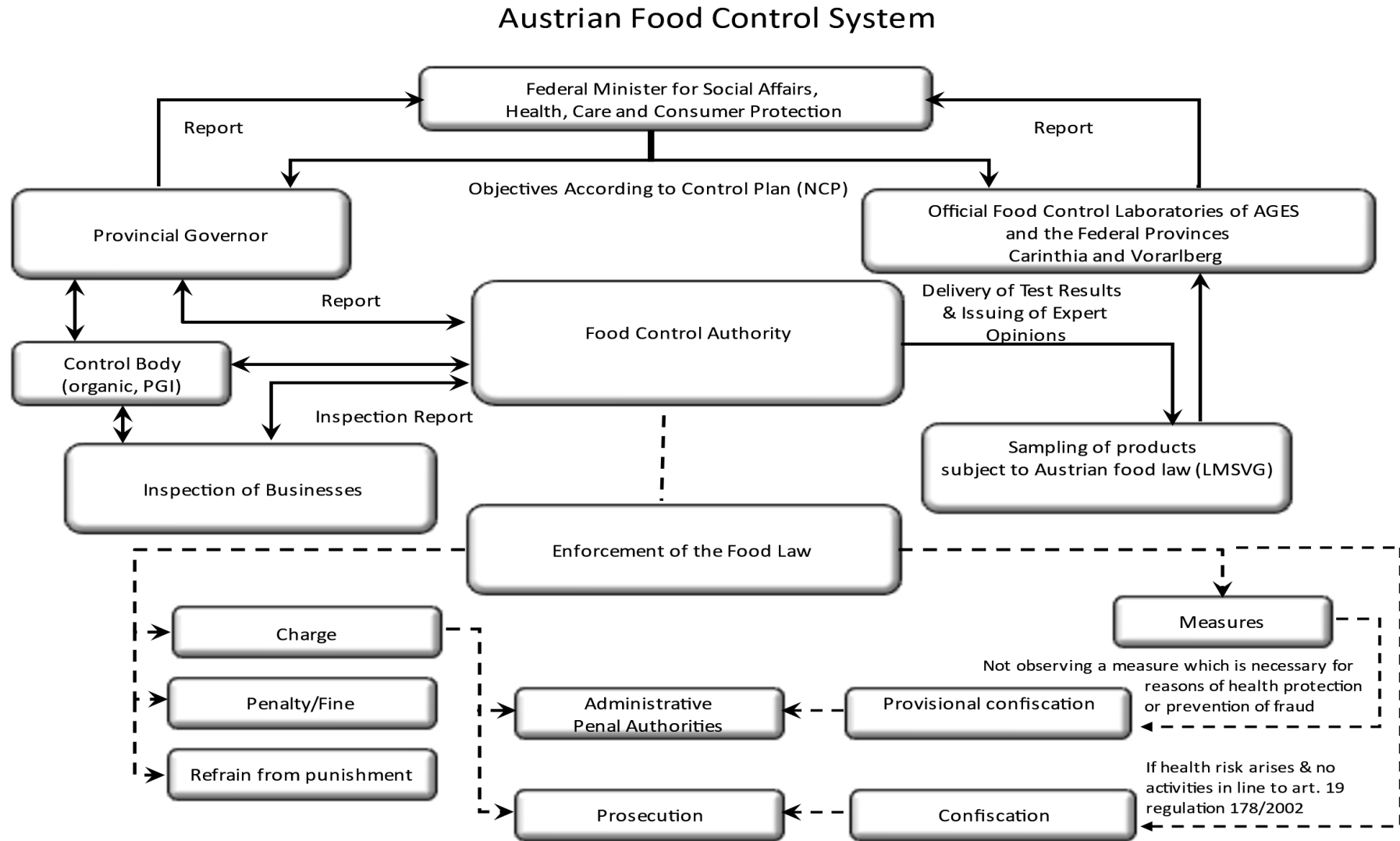


Figure 2: Austrian Border Control System

Border Inspection System in Austria

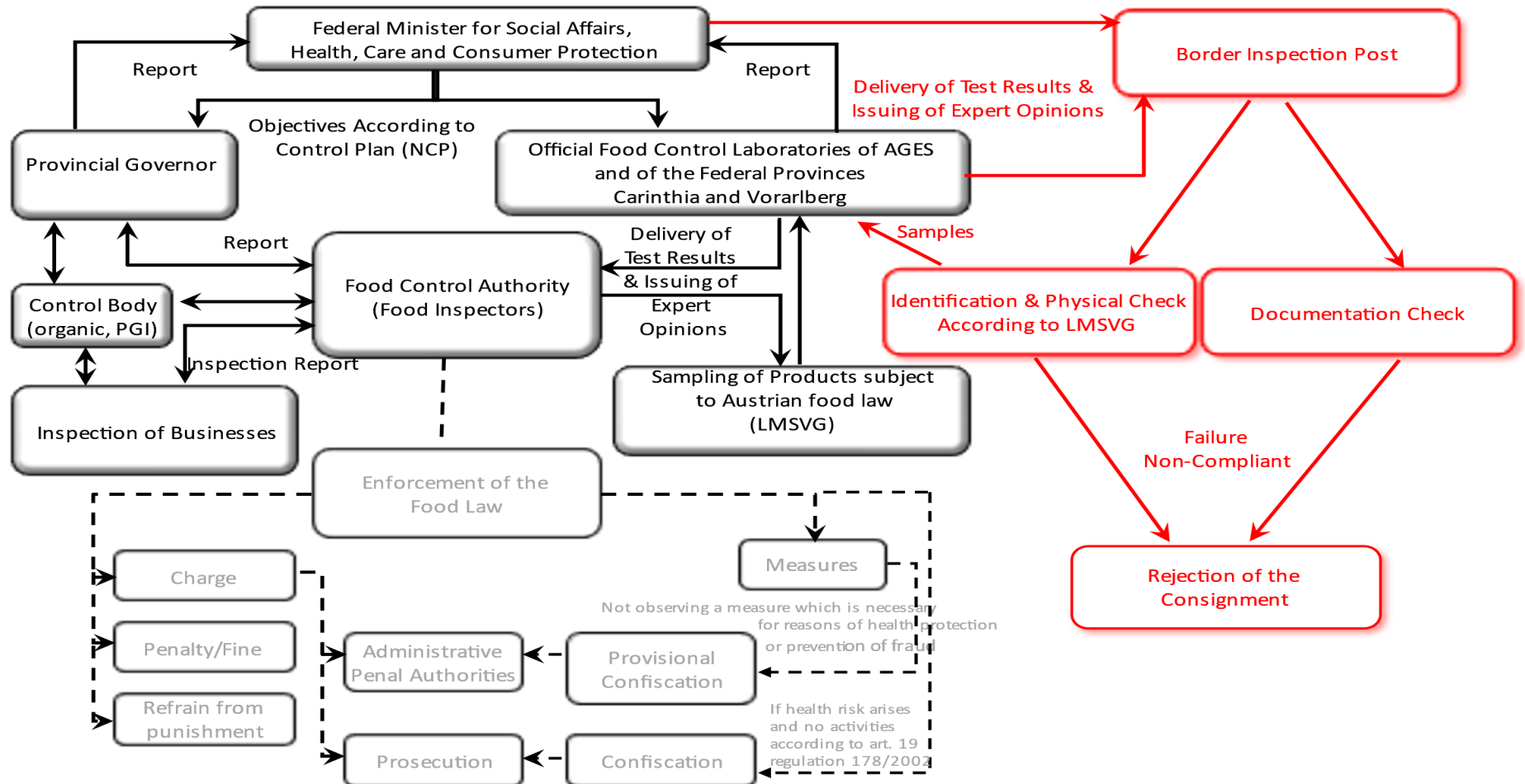
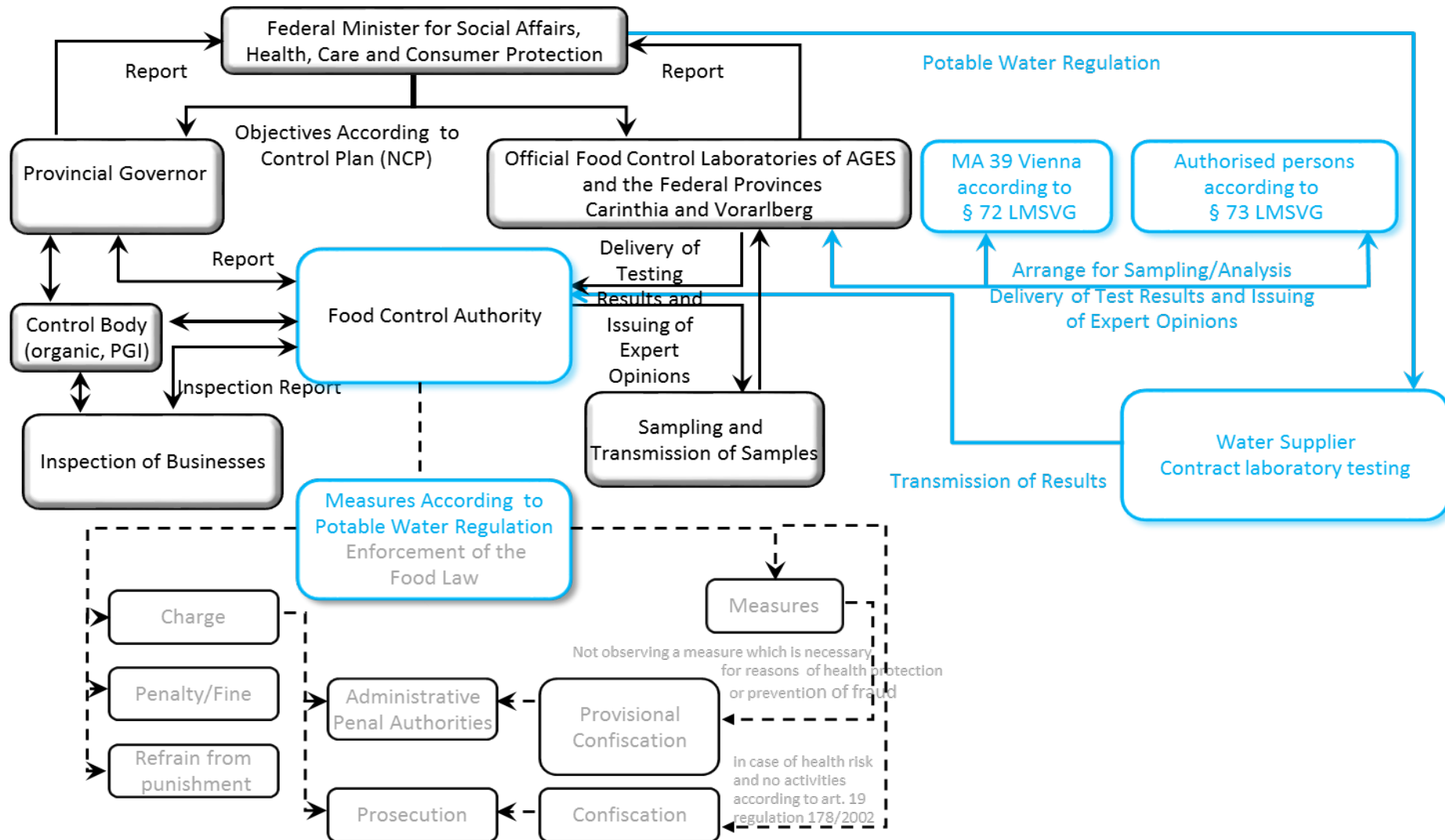


Figure 3: Potable Water Control System in Austria

Drinking Water Control System in Austria



3.1 Coordination of Monitoring and Control Plans

The BMSGPK coordinates the controlling and monitoring activities of the bodies involved. An annual national control plan (NCP) is developed for audits (inspection of operators) and sampling in order to achieve this. This plan provides the framework for the activities of the authorities in each province and at the examination centres.

“Plan samples” are taken on a routine basis throughout the year and across the entire product range. They are categorised into market samples, which are passed on to the consumers without any further activity and provide an overview of the market; into targeted samples as part of focus campaigns (FC) and into samples from the in-house production (SIHP) of goods that are made, processed, or treated at the operator’s facility.

Both market samples and SIHP samples are planned using a risk-based statistical approach. The findings of these sampling activities make it possible to provide representative statements on food safety and on protection from fraud and adulteration.

Specific aspects of food safety are examined in detail as part of focus campaigns. Such campaigns may be initiated on a short-term basis, pertaining to the relevant situation. Moreover, there are FCs that are part of monitoring programmes specified by the EC (e.g. the EU-wide pesticide control programme).

Enterprises that process meat, milk and fish in large quantities (high-risk businesses) are subjected to additional checks as part of focus campaigns. These campaigns are designed to evaluate whether general and specific hygienic requirements are being applied and to check self-testing measures in licensed, high-risk establishments.

The results of these campaigns are important in discussions on special safety and fraud protection issues.

Furthermore, samples are taken should there be any suspicions (suspect samples), in addition to plan samples. These samples may be prompted by the regulatory authorities becoming aware of – for example – consumer complaints or official (national and EU) information and hints.

3.2 Conducting Controls

Controls and inspections are carried out and organised indirectly within the federal administration. The regulatory authorities of the respective provinces (food authorities (FAs), veterinary authorities) perform their activities under the responsibility of the provincial governors.

3.2.1 Inspections

The regional authorities (“food inspectors” and “veterinary food inspectors”) inspect operators on a regular basis in line with the requirements stated in the audit section of the NCP. Such audits include inspections to determine whether the hygiene conditions at the facilities monitored reach legal standards via self-testing for products and manufacturing processes, and that all the requirements stated in the regulations of the European Union and Austria are complied with in full. Findings from SIHP sampling assist the regional authorities with their company self-testing inspections. Audits are carried out on a risk-based level, i.e. each site group is allocated a risk category determining the annual sample size for audits (e.g. a minimum of once per year for establishments in the

highest risk category 9). The actual frequency of inspections and scope of control for each inspection is defined by the provincial governor based on the risk category and the concrete company risk involved.

The inspections at meat processing establishments (butchers, meat processors, and meat suppliers) are shown separately, as a separate inspection plan has been developed for these facilities. The frequency of inspections is determined on the basis of the different types of business being conducted and their size (production volume).

3.2.2 Sampling

Samples are taken by the regional authorities in line with the specifications of the sample portion of the NCP (e.g. according to company type, such as retailers, wholesalers, importers, and caterers; or according to product group, such as meat, milk, dairy, fish, fruit, vegetables, food contact materials, toys, and cosmetics). The samples are sent to AGES or the respective examination centres in Carinthia and Vorarl-

berg for evaluation and analysis. Should the evaluation ("official certificate") result in any complaints, the regional authority responsible must undertake the appropriate measures and/or file a legal complaint.

Table 4: Plan fulfilment for sampling and enterprise inspections (in % of the requirements of the NCP)

Table 4: Plan fulfilment for sampling and enterprise inspections (in % of the requirements of the NCP)

| Federal Province | Samples | Enterprises | Meat Plants |
|------------------|---------|-------------|-------------|
| Burgenland | 107.5 | 65.4 | 102.5 |
| Carinthia | 89.0 | 62.4 | 92.5 |
| Lower Austria | 102.9 | 44.5 | 92.4 |
| Upper Austria | 100.2 | 69.2 | 115.9 |
| Salzburg | 98.3 | 24.5 | 35.3 |
| Styria | 117.8 | 64.5 | 97.8 |
| Tyrol | 127.4 | 50.0 | 96.4 |
| Vorarlberg | 82.8 | 50.2 | 51.9 |
| Vienna | 101.7 | 69.0 | 62.7 |
| Austria | 104.6 | 64.0 | 94.7 |

illustrates the fulfilment level for the taking of plan samples and company inspections in relation to the NCP. The fulfilment of the plan for company inspections is calculated as the accumulated level of fulfilment over a number of years (two, three and five years), with the time period used dependent on the risk category of the establishment.

3.2.3 Inspections of products from organic production and with protected labelling

One task carried out by the regional food authorities is to ensure that products labelled "organic" are actually produced and placed on the market in line with the regulations for organic production (market controls). In addition, there are controls and inspections on the correct use of protected geographical names or protected information of origin and the correct use of names of guaranteed, traditional specialties. This also includes monitoring the activities of control points authorised for inspecting, such production methods.

3.2.4 Ante-mortem and post-mortem inspections

One fundamental objective of ante-mortem and post-mortem inspections is guaranteeing meat that is fit for human consumption. The organisation of ante-mortem and post-mortem inspections in Austria's provinces is organised by the respective provincial government. Official veterinarians are required for the conducting of these examinations, who are also responsible for hygiene inspections at slaughterhouses. The provincial government may train "official

auxiliaries" to assist them and who are subject to professional supervision and instruction by the official veterinarians. This option is applied to some of the larger abattoirs.

Meat that is intended for human consumption must be examined before it is slaughtered (ante-mortem inspection) and afterwards (post-mortem inspection) or, in the case of game, straight after it has been killed, according to EU law. Thus, the health and identity of each animal is checked before it is slaughtered. A slaughter ban might be declared or an evaluation may be conducted after an animal has been slaughtered separately and checked using special examinations in cases where suspicion arises. In the wild, the animal is examined before it is killed by taking a "good look" at it (thorough visual examination of the animal). A first examination is carried out by competent individuals (hunters with the appropriate qualifications) immediately after the animal has been killed. An official post-mortem meat inspection is carried out afterwards at a game handling establishment

Should any suspicion arise that the meat might be defective, additional examinations, such as microbiological analysis, residue analysis or the cooking and roasting of samples, are conducted. Meat considered unsuitable for human consumption must be disposed of professionally.

Meat that is deemed suitable for consumption is labelled with a health mark at the slaughterhouse. This labelling is standard throughout the EU. It is an oval stamp which starts in Austrian abattoirs with the letters AT. Only meat with this mark may be used as food, processed into food, and used as a food ingredient. The health mark allows the tracing of the abattoir and the post-mortem inspection body, but does not give information on the place of origin.

3.2.5 Import Controls

The objective of import controls is to ensure that food and objects for daily use from third countries comply with the conditions that apply to consignments within the EU. EU-wide harmonised regulations must be applied for these controls. Import controls are carried out by the border veterinarians of the BMSGPK (Figure 2).

3.2.5.1 Controls of foods of animal origin

Border inspection posts are always located at the external borders of the EU. In Austria, these are the airports at Vienna-Schwechat and Linz. The controls include document checks, but also name checks and product control, to a certain extent. If the consignment complies with all the regulations, a Common Health Entry Document (CHED) is issued. A notification about the processing of the consignment is sent electronically to the local authority at the place of destination. Should the consignment not conform to entry regulations, it will be rejected. In this case, the EU border inspection posts will be notified about the rejection.

3.2.5.2 Controls of foods of non-animal origin

Stricter, EU-standardised controls are carried out for certain foods of non-animal origin, based on a number of specific legal regulations. These include specifications about the type of goods to be controlled (country of origin, product group, laboratory analysis). A Common Health Entry Document (CHED) is

issued, following the inspection. Should the goods comply with the regulations, they can undergo a customs check to enter the country. Goods that do not conform with the regulations are deemed unfit for import and must not be placed on the local market. A notification about the processing of the consignment is sent electronically to the local authority at the place of destination. Should the consignment not conform to entry regulations, it will be rejected. In this case, the EU border inspection posts will be informed about the rejection and a notification will be sent in the RASFF.

3.2.6 Control of Potable Water

The mandatory self-testing carried out by operators of water supply plants (WSPs) is a major contributor to providing perfect drinking water, in addition to official controls.

According to Art. 5 of the Potable Water Regulation Fed. Law Gazette II No 304/2001, operators of WSPs must have their water tested by AGES, the regional examination centres or a person authorised to carry out such examinations in line with Art. 73 LMSVG, once every year (larger plants more often) at a minimum. The authorised persons are specialists who must provide evidence of their specific training and practical experience to the BMSGPK. The findings of these outsourced checks must be reported to the provincial governor (FAs). Should the drinking water not meet the requirements, the operator must take appropriate measures immediately and notify the local food safety authority.

The data for the self-testing declarations form the basis of the Austrian Potable Water Report.

The official control of potable, drinking water is conducted by the regional regulatory authorities, as described in chapters 3.2.1 "Inspections" and 3.2.2 "Sampling" (Figure 3). The findings of the official controls are detailed in Chapter 4.3.1.2.

3.3 Examination and Evaluation

The experts at AGES and the examination centres of Carinthia and Vorarlberg examine and evaluate the samples taken by the authorities. Their expert opinions are passed on to the regional authorities and provide the basis for any potential measures and legal complaints.

The examinations encompass a wide range of test aspects that are rather complex in part. Risk, origin, type, composition, and apparent quality of the sample determine the types of analyses to be carried out.

Smell, flavour, visual appearance (organoleptic findings) and labelling are always assessed (compliance with the respective regulations, fraud control). Other tests may be mandatory for special food groups. Meat and meat products, milk and dairy products and fish are tested for harmful pathogens (e.g. *Salmonella*, *Listeria*), for instance. Moreover, tests for heavy metals (lead, cadmium, or mercury), pesticide residues, contaminants or additives are also conducted, among others. New scientific findings, new laws, newly occurring hazards, specific presentation or specific composition often result in an ad-hoc examination.

3.3.1 Reasons for Complaints in Line with the LMSVG

The following reasons for complaints are stated in the LMSVG:

Harmful to health. Foods, objects for daily use and cosmetic products are harmful to health if they could pose a health risk or have an adverse effect on health (e.g. caused by the presence of pathogens or banned substances such as foreign bodies that could lead to injuries).

Unsuitable for human consumption or unsuitable for intended use. Foods are unsuitable for human consumption and objects are unsuitable for daily or cosmetic use if the intended purpose cannot be guaranteed. This is the case if a product has become unsuitable for human consumption/purpose following the contamination of a product with foreign bodies, rot, decay, or decomposition (e.g. meat that makes a negative impression at the organoleptic examination).

Adulterated foods are foods that lack or contain insufficient quantities of quality-determining constituents, the content of which is usually expected or that have been removed entirely or in parts; or that have

been impaired by adding or not removing quality-reducing articles or substances; or are made to appear of better quality using additives or manipulation; or whose inferior quality is masked; or have been produced using illegal production methods.

Reduced-quality, depreciated or inferior food is food that displays a considerable reduction in quality-determining constituents or in its specific, quality-determining effects or properties after production (without further treatment), unless it is unsuitable for human consumption (e.g. loss of aroma or flavour).

Mislabeled. Foods that are mislabelled are presented using information that can be misleading as to the food's type, identity, composition, quantity, shelf-life, country or place of origin and production method; or foods that claim to have effects and properties they do not have. Furthermore, advertising stressing the attributes of a product which all comparable food products also possess is considered misleading (advertising with obvious or self-evident statements).

Health claims on foods are prohibited. It is prohibited to ascribe prophylactic properties, treatments, or healing powers for a human disease to a food or give this impression to consumers. Information on the mitigation of the risk of a disease may be given if approved by the EC, following positive test results by the EFSA, according to the regulation referring to nutritional and health related information. An overview of approved information can be found here: [EU Register on nutrition and health claims](#).

Adverse effects caused by objects for daily use occur if their intended use could cause adverse effects in foods or cosmetic products.

Violation of a regulation, issued in line with Art. 4 Paragraph 3, Art. 6, Art. 19 Art. 20 or Art. 57 Paragraph 1 LMSVG.

Regulations for protection against fraud and deception also apply to objects for daily use and cosmetic products. The enforcement of the labelling regulations for objects for daily use is not governed by the LMSVG and, as a result, the FA cannot take any measures. Complaints are passed on to the competent regulatory authority in the respective province.

Food that is harmful to human health or unsuitable for human consumption or objects or cosmetic product deemed unsuitable for their intended purpose are generally referred to as “**unsafe**” food and products.

3.4 Resources

The LMSVG is enforced by public servants in the Austrian provinces. Samples are examined and evaluated at AGES and the STAs in Carinthia and Vorarlberg.

There are 209.4 food authority officers and 16.8 special food authority officers for conducting the Potable Water Regulation (shown in full time equivalents/FTEs) and 851 veterinarians (shown as individuals) for ante-mortem and post-mortem inspections across Austria. However, these veterinarians are not

exclusively active in this field (Source: MANCP 2020-2022).

AGES and the regional examination centres (Source: MANCP 2020-2022) have 193.9 individuals (shown as FTEs) at their disposal for the examination and evaluation of samples taken officially and by private individuals. The list is shown in Table 5, according to examination centre. The data provided by AGES does not include auxiliary services from other divisions.

Table 5: Staff for examinations and evaluations of samples in line with LMSVG (in full time equivalents/FTEs)

| Examination Centre | FTEs |
|---|-------|
| AGES Food Safety Division | 166.0 |
| Vorarlberg State Institute for the Environment and Food Safety | 14.0 |
| Carinthia State Institute for Food Safety, Veterinary Medicine, and the Environment | 13.9 |

3.5 Measures

Should violations of food law requirements become evident following inspections or evaluations carried out by AGES or the examination centres in Carinthia and Vorarlberg, the regional authority responsible must undertake the appropriate measures to remedy any shortcomings. These include the restriction or banning of the product(s) on the market, prohibition of using certain areas or rooms, or even the closure of an establishment.

Should products be assessed as harmful, the operator in question must be notified immediately by the authority responsible. The operator must stop placing the product(s) on the market immediately and withdraw the product(s) using their own means (withdrawal or recall), inform customers and warn the public if the product has already reached the end

consumer. Should the operator fail to comply with his or her obligations, the authority responsible will seize the product(s). AGES informs the public about risks that may exist on behalf of the BMSGPK. Additionally, recalls by operators are repeated by AGES on behalf of the BMSGPK. Pursuant to the “Regulation by the Health Minister on Public Notifications by Retail Food Operators”, retailers must inform consumers about goods they have sold and that have been classified as harmful, as well as about food that is connected to an outbreak of a food-borne disease, using a notice displayed in their shop and on their homepage.

The regional authority may also file a complaint for each violation at the appropriate penal authority, parallel to these statutory protection and information measures.

3.6 Austrian Food Code and Codex Commission

The Austrian Food Code (ÖLMB – Codex Alimentarius Austriacus) is designed to publish physical descriptions, definitions, analysis methods and assessment principles, as well as guidelines for placing goods on the market (Art. 76 LMSVG).

In legal terms, the ÖLMB is considered an “objectivated expert appraisal”. It is not a legal regulation in the strictest sense.

A commission (Codex Commission) was established as a counsel for the Minister of Social Affairs, Health, Care and Consumer Protection for all issues pertaining to regulations on food law and to prepare and update the ÖLMB. Pursuant to Art. 77 LMSVG, the commission consists of the Austrian provincial governments and the social partners, in addition to staff members of the BMSGPK and AGES, or the provincial examination centres respectively, and representatives of certain Federal Ministries, who are authorised to participate in line with Art. 73 LMSVG. The work of the Codex Commission follows procedural rules issued by the Federal Ministry of Health and Women’s Affairs in line with Art. 77 Para. 8.

The Codex Commission has appointed sub-commissions and task forces to support the commission and assist in the preparation of resolutions, including the use of experts who help develop guidelines for the code. Following an assessment by the coordination committee, the guidelines are submitted to the plenary meeting of the Codex Commission for decision-making purposes and published by the BMSGPK.

Various guidelines regarding good hygiene practice and the application of the principles of the self-monitoring system (Hazard Analysis Critical Control Point (HACCP)) (Table 7) are developed, in addition to the continuous update of the chapters in the Austrian Food Code (Table 6).

The Codex Commission serves as a forum to prepare and coordinate the Austrian position in terms of the Social Partners for European and international committees and is addressed by the Executive Committee of the FAO/WHO Codex Alimentarius Commission (WECO) with questions coming from the FAO/WHO Codex Committee. Furthermore, the Codex Commission is also a platform for risk communications.

In 2021, new editions of the following documents were released:

- Information sheet for foods in containers preserved using heat
- Chapter B 36 “Objects for daily use”

Changes were made to the preamble, legend and negative list in the recommendation “Austrian list of edible wildflowers and blossoms”.

The recommendation “QUID Labelling for Vegetable and Fruit Products” was revised.

Changes were made to paragraphs 6. Inspection and 8. Evaluation, including the Annex 1, in Chapter B 1 “Drinking Water”.

Additions were made to paragraphs 6. Fermented Milk Products, 6.1.5, 6.2.16 and 6.3.3, in Chapter B 32 “Milk and Dairy Products”.

Additions were made to paragraphs 10.1 Apricot Kernels and 11. Legal Basis in the “Action Values for Specific Contaminants in Foods”.

Changes were made to the paragraphs 1.1 General Description, 1.2.1 Cooking Fats, 1.3 Requirements Regarding Peroxide Levels, 1.4 Description, 1.5.1 Cooking Fats from Land Animals, 1.5.1.5. Beef Tallow and in the annex Vegetable Fats and Oils in Chapter B 30 “Cooking Fats, Cooking Oils, Spreadable Fats and other Fat Products”.

The following additions were made in Chapter A1 “Judication”: paragraphs 1.1.1. to 1.1.19, 1.3.1 to 1.3.3, 1.6.8 to 1.6.16, 1.7.4 to 1.7.12, 1.8.4 to 1.8.26, 1.10.1, 1.10.4 to 1.10.29, 1.11.2 to 1.11.4, 2.8.1 and 3.9.2.

Changes were made to the information sheet on the avoidance of food-borne botulism.

The ÖLMB can be found on the homepage of the BMSGPK at [Kommunikationsplattform Verbraucher-Innengesundheit](#) (Communications Plattform for Consumer Health) and on the website [Österreichisches Lebensmittelbuch](#) (Austrian Food Code).

Table 6: Chapters in the Austrian Food Code

| Number | Chapter Title |
|--------|--|
| A 1 | Judication for goods in line with the regulations of the LMSVG |
| A 3 | General assessment principles |
| A 4 | Flavourings, enzymes, additives |
| A 5 | Labelling, presentation |
| B 1 | Drinking water |
| B 2 | Ice cream |
| B 3 | Honey and other apiculture products |
| B 4 | Fruit |
| B 5 | Preserves and other fruit products |
| B 6 | Syrups |
| B 7 | Fruit juices, vegetable juices |
| B 8 | Vinegar; balsamic vinegars; salad seasonings; sour seasonings; vinegar essences; sauces; creams; vinegar-based preparations; other vinegar-like condiments |
| B 11 | Coffee and coffee substances |
| B 12 | Coffee and coffee substances |
| B 13 | Beer |
| B 14 | Meat and meat products |
| B 15 | Cocoa and chocolate products, food with cocoa products and chocolate |
| B 16 | Confectionery |
| B 17 | Packaged/bottled water |
| B 18 | Bakery products |
| B 19 | Pasta and dough products |
| B 20 | Grains and ground products |
| B 21 | Table Salt |
| B 22 | Sugar and types of sugar |
| B 23 | Spirits |
| B 24 | Vegetables and preserved vegetables |
| B 25 | Mayonnaises and delicatessen products |
| B 26 | Non-alcoholic refreshments and soft drinks |
| B 27 | Mushrooms and mushroom products |
| B 28 | Herbs and spices |
| B 29 | Mustard |
| B 30 | Cooking fats, cooking oil, spreadable fats and other fat products |
| B 31 | Tea, tea-like products and infusions |
| B 32 | Milk and dairy products |
| B 33 | Cosmetic products |
| B 34 | Cakes and pastries |
| B 35 | Fish, crustaceans, molluscs and derivative products |
| B 36 | Objects for daily use |

Table 7: Directives regarding good hygiene practice and the application of basic principles of HACCP

| Hygiene Directives |
|--|
| Directive for ensuring health requirements |
| Directive for staff training |
| Directive for retailers |
| Directive for large-scale catering, catering in the health sector and similar community care facilities |
| Directive for good hygiene practice in shelters in extreme locations (simple shelters for mountaineers in the mountains) and seasonally operated Alpine pastures |
| Directive for the slaughtering and dressing of cattle, pigs, sheep, goats and solipeds and the production of meat products |
| Directive for the slaughtering and dressing of poultry |
| Directive for rural poultry and rabbit slaughtering businesses |
| Directive for the slaughtering of farmed game |
| Directive for the slaughtering and processing of wild fish and fish from aquaculture |
| Directive for rural milk processing establishments |
| Directive for milk processing on Alpine pastures |
| Directive for microbiological criteria in milk |
| Directive for egg packaging and egg collection facilities |
| Directive for beekeeping |
| Directive for commercial milling businesses |
| Directive for commercial bakeries |
| Directive for commercial pastry shops |
| Directive for pasta and dough products |
| Directive for ice cream production |
| Directive for commercial beverage production enterprises |
| Directive for oil bottling in commercial enterprises |
| Directive for rural fruit processing |
| Directive for good hygiene practice and the application of the HACCP principles in businesses that are involved in the logistics of frozen products |
| Directive for dispensing systems |
| Directive for hygiene for caterers |
| Directive for sprouts and shoots |
| Directive for food transportation |
| Hygienic safekeeping of bread and baked goods for self-service |
| Hygienic safekeeping of pastries and confectionary for self-service |
| Recommendation on the use of cloth towels as hygienic means for drying hands |
| Recommendation for sanitary facilities in enterprises in line with Reg. (EC) No. 852/2004 |
| Recommendation for self-testing in the production of meat products |
| Recommendation for the production, storage and preparation of donor kebabs and similar meat preparations |
| Recommendation for challenge tests and/or storage trials in relation to <i>Listeria monocytogenes</i> |
| Recommendation for good hygiene practice in the production of primary products for apiaries with up to 20 bee hives |
| Recommendation of the Austrian Food Code on COVID-19 management for slaughtering and meat cutting |
| Information sheet: Salmonella: tips for prevention |
| Information sheet: Correct and safer cooking with raw food |
| Information sheet on the consumption of raw milk and the handling of animals |
| Information sheet on the prevention of food-borne botulism |

Hygiene Directives

Information sheet on the storage, preparation and consumption of raw fruit and vegetables in households

Information sheet on the supply of food via public fridges and cooling units

Information sheet on the distribution of milk via automatic dispensers or self-service containers

Information sheet on the safety of foods in containers preserved by using heat

4 CONTROL RESULTS

The evaluated results of the samples that were assessed in 2021, the findings from company inspections (audits) including dairies and meat establishments and slaughtered animals can be found as tables in the Annex.

The following sections are a summary of the results of the plan samples for the individual product groups and give details about consumer protection against misrepresentation and the findings of focus audits,

as well as selected key topics. Additionally, this section includes the results of samples taken from organic production, residue analysis for animal food products, ante- and post-mortem inspections, import controls, suspect and harmful samples, as well as evaluations of the audits and of the rapid alerts carried out.

The evaluation of the data is carried out in differentiated manner.

4.1 Results of Plan Samples

The 19,531 plan samples that were analysed and assessed are shown in Table 16 and are categorised in 5,708 SIHP samples, 5,874 market samples and 7,949 samples from campaigns. The findings of and any irregularities in the test results from the SIHP and market samples are described below. Only product groups from which more than 21 samples (equals approx. 10 % of the average number of samples per product group) were taken are used to compare complaint levels. More information on complaints arising from misleading practices and adulteration can be found in section 4.2. The findings of the focus campaign samples are described in more detail in section 4.3.

4.1.1 Meat and Meat Products

A total of 348 (12.3 %) of the 2,835 samples examined resulted in complaints. The complaint level ranged from 2.5 % in the product group raw meat fresh or frozen (24 of 942 samples) up to 50.5 % from samples of the product group game preparations and products (including sausages and cured products) (52 of 103 samples). The most common causes of complaints were incorrect labelling and/or misleading information.

Thirty-eight samples (1.3 %) – 33 of which were SIHP (2.8 % of 1,195 samples) – resulted in complaints due to inadequate or substandard composition. The samples were mainly classed as adulterated because their composition did not comply with the provisions stated in the Austrian Food Code. There were individual cases of the use of additives (nitrate, phosphate) not complying with Regulation (EC) No. 1333/2008 and Regulation (EC) No 834/2007 (for organically produced goods).

Complaints in 51 cases (1.8 %) because of reduced quality and inferiority and violations of Hygiene Directive (EU) No. 852/2004 (Table 16 Reasons for Complaint "Other") resulted mainly from microbial contamination caused by hygiene issues.

Sixty samples (2.1 %) were basically unsuitable for human consumption because of microbial contamination and/or organoleptic issues and as a result of excessive levels of lead – especially in game meat and game meat products. A number of meat product samples were also considered unsuitable for human consumption due to evidence of low levels of *Listeria monocytogenes* and raw meat samples due to VTEC/STEC contamination.

Twenty samples (0.7 %) were classified as harmful to human health (8x PAH, 5 x VTEC/STEC, 2x *Listeria monocytogenes*, 2x Salmonella, 2x lead, 1x foreign body).

4.1.2 Fish

A total of 70 (11.9 %) of 598 samples examined resulted in complaints, with a spectrum that ranged from 0.0 % in the product group preserves, semi-preserved and marinades (zero from 54 samples) up to 22.9 % in the product group freshwater fish fresh or frozen (30 of 131 samples). The most common causes of complaint were labelling infringements and/or misleading information.

Six complaints relating to reduced or inferior quality (1.0 %; Table 16 Reasons for Complaint "Other") resulted from almost exclusively microbial contamination and/or organoleptic deficiencies caused by hygiene issues. Thirteen samples (2.2 %) were deemed unsuitable for human consumption (6x microbial

contamination and/or organoleptic issues, 3 x *Listeria monocytogenes*, 2x arsenic, 1x chlorate, 1x exceeding of best-before date).

A total of 28 samples (4.7 %) received complaints due to their composition (26x pesticide, 1x preservatives, 1x cadmium).

Two samples (0.3 %) were classed as harmful to health due to chlorate contamination.

4.1.3 Milk and Dairy Products

A total of 286 of the 1,885 samples (15.2 %) that were analysed resulted in complaints. The complaint rate ranged from 3.9 % in the product group milk (30 from 767 samples) up to 27.6 % in the product group dairy products (except cheese and butter) (106 from 384 samples). Significantly more SIHP (125.4 %; 209 of 823 samples) were complained about than market samples (14.7 %; 40 of 273 samples). The most common cause for complaints were mislabelling and/or misleading information.

Microbial contamination due to hygiene issues was the primary reason for complaint in 70 samples (3.7 %) (Table 16, Cause for Complaint "Other"). Thirty-four samples (1.8 %), including 26x cheese (4.3 % of 611 cheese samples) were mainly classified unsuitable for human consumption because of microbial contamination.

There were complaints due to composition deficiencies in 32 samples (1.7 %) - 13 of which were butter with excessive water content and 19 dairy products contained residues of cleaning agents.

Six samples (0.3 %) were classified as harmful to health due to residues of cleaning agents.

4.1.4 Poultry and Poultry Products

A total of 67 of the 446 samples (15.0 %) that were analysed resulted in complaints, ranging from 0.0 % in the product group soups of/with poultry meat, poultry extracts and soups thereof (zero of 25 samples) up to 24.6 % in the product group raw products made of poultry meat (31 of 126 samples). Twenty-three samples (5.2 %) were complained about because of mislabelling and/or misleading information.

A total of 37 samples (8.3 %) were classed as unfit for human consumption due to microbial contamination, predominantly because of *Salmonella* and/or *Campylobacter*. Almost all of these unsuitable products were found in the product groups raw poultry products (28 of 126 samples; 22.2 %) and raw poultry fresh, frozen (eight of 147 samples; 5.4 %). Five

samples (1.1 %) received complaints almost exclusively due to microbial contamination because of hygiene deficiencies (Table 16 Reasons for Complaint "Other").

There were composition complaints relating to six samples (1.3 %). Five poultry sausages were classified as adulterated because their chemical composition failed to comply with the provisions in the Austria Food Code. One sample of poultry sausage showed nitrite/nitrate levels above the legal limit.

None of the samples were a danger to health.

4.1.5 Fats, Oils and Related Products

A total of 81 (15.8 %) of the 512 samples that were analysed resulted in complaints, with a complaint rate from 3.1 % (one of 32 samples) in the product group mayonnaise and related products up to 21.4 % (14 of 66 samples) in the product group vegetable oils and margarines. Significantly more SIHP samples (23.2 %; 39 of 168 samples) resulted in complaints than market samples (14.7 %; 40 of 272 samples). The most frequent causes of complaints were mislabelling and/or misleading information.

In three samples (0.6 %), the composition did not conform to the legal regulations (1x mustard oil with an excessive level of erucic acid, 1x cooking fat due to 3-MCPD esters, 1x rapeseed oil for not conforming to the regulations for supplementary food production). One sample (0.2 %) was deemed unsuitable for human consumption due to organoleptic deficiencies.

One sample (0.2 %) was classed as reduced quality and inferior because over high acid levels and organoleptic deficiencies (Table 16 Reasons for Complaint "Other").

None of the samples were a danger to health.

4.1.6 Cereals and Cereal Products

A total of 48 of the 531 samples (9.0 %) that were analysed resulted in complaints with a range from 0.0 % custard and pudding powder (zero of 32) up to 11.1 % in the product group cereal products (24 of 217 samples). The complaints resulted predominantly from mislabelling and/or misleading information. Considerably more market samples (12.6 %; 25 of 199 samples) than SIHP (7.8 %; 14 of 179 samples) resulted in complaints. Fourteen samples (2.6 %) were unsuitable for human consumption (6x *Bacillus cereus*, 6x pesticides, 1x organoleptic issues, 1x pests). Eleven samples (2.1 %) resulted in

complaints because of their composition (9x pesticides, 1x Deoxynivalenol, 1x coumarin).

One sample (0.2 %) was considered harmful to health due to VTEC/STEC.

4.1.7 Bread and Baked Goods

A total of 154 of the 1,225 samples (12.6 %) resulted in complaints, ranging from 5.1 % in the product group dough and ready-made fillings (six of 118 samples) up to 21.0 % in the product group dough-based products (44 of 210 samples). The most frequent causes for complaints were mislabelling and/or misleading information.

A total of 12 samples (1.0 %) were unsuitable for human consumption (5x microbial contaminations, 3x organoleptic deficiencies, 2x foreign bodies, 2x mould at the end of the best-before date). Eighteen samples (1.5 %) resulted in complaints because of hygiene issues (Table 16 Reasons for Complaint "Other").

Two samples (0.2 %) were considered harmful to health due to VTEC/STEC.

4.1.8 Sugar and Honey

A total of 41 of the 427 samples (9.6 %) resulted in complaints, mostly because of mislabelling and/or misleading information. The complaint rate in the product group sugar and types of sugar was at 4.2 % (one of 24 samples) and 9.9 % (40 of 403 samples) in the product group honey.

Eleven honey samples (2.7 % of 403 samples) were complained about because of their composition (5x adulteration (sugar profile), 5x violation of the Honey Regulation (3x hydroxymethylfurfural, 1x conductivity, 1x hydroxymethylfurfural and diastase), 1x lead).

One sample of honey was unsuitable for consumption because of organoleptic issues and one sample was classed as reduced quality (each 0.2 % of 403 samples) (Table 16 Reasons for Complaint "Other").

None of the samples were a danger to health.

4.1.9 Ice Cream

A total of 114 of the 840 samples (13.6 %) resulted in complaints. A total of four of 51 samples (7.8 %) in the product group ice cream from industrial production and 110 of 789 samples (13.9 %) of ice cream from artisan production. The complaint rate for SIHP samples was considerably higher (13.7 %;

90 of 658 samples) than that from market samples (8.3 %; nine of 109 samples).

Six samples of ice cream from artisan production (0.8 % of 789 samples) resulted in complaints because of hygiene issues, primarily from increased levels of Enterobacteriaceae (Table 16 Reasons for Complaint "Other"). Thirty-three samples from artisan production (4.2 % of 789 samples), including 30 SIHP samples classed as unsuitable for human consumption due to increased numbers of germs (mainly Enterobacteriaceae or *Bacillus cereus*).

A total of 35 samples of ice cream from artisan production (4.4 % of 789 samples), including 24 SIHP, received complaints due to their composition (32x cleaning product residues, 3x banned colourings). Thirty-nine samples (4.6 %) had labelling and/or misleading information infringements.

One sample (0.1 %) was classified as harmful to human health because of *Bacillus cereus*.

4.1.10 Cocoa and Sweets

A total of 76 of the 330 samples (23.0 %) resulted in complaints. The complaint rate in the product group cocoa and cocoa products was 31.2 % (59 of 189 samples) and was 12.1 % (17 of 141 samples) in the sugar and confectionary product group. The by far most frequent causes for complaints were mislabelling and/or misleading information.

Two confectionary samples (1.4 % of 141 samples) were unsuitable for human consumption due to the use of banned colourings.

Five samples (1.5 %) received complaints because of their composition, as colourings were not used in line with the provisions of the Additives Regulation (EC) No. 1333/2008.

None of the samples were a danger to health.

4.1.11 Fruit and Vegetables

A total of 256 of the 2,377 samples (10.8 %) that were analysed resulted in complaints, ranging between 0.0 % in the product group soups without meat or poultry meat (zero of 27 samples) and 32.5 % in the product group fruit products (76 of 234 samples). Considerably more SIHP samples (23.7 %; 82 of 346 samples) were complained about than market samples (16.7 %; 129 of 773 samples). The most frequent causes for complaints were mislabelling and/or misleading information.

A total of 61 samples (2.6 %) did not comply with legal provisions relating to composition, mainly due to pesticides. The composition of 15 fruit product samples (6.4 % of 234 samples) contained banned ingredients or had other composition issues and did not conform to the Regulation on Preserves F.L.G. II No. 367/2004.

Thirty-six samples (1.5 %), mostly fresh fruit and vegetables, were found to be unsuitable for consumption, mostly due to poor quality and pesticides. The reasons for the lack of quality were microbial and/or organoleptic issues (rotting) resulting from poor hygiene or incorrect or overly long storage.

Twelve samples (0.5 %), almost exclusively fresh vegetables and fruit, resulted in complaints due to product depreciation caused by a lack of freshness or the onset of rotting or mould (Table 16, Cause for Complaint "Other").

Five samples (0.2 %) were classed as harmful to health due to pesticides (4x) or iodine content (1x).

The topic of pesticide residues is discussed in a separate short report under 4.3.1.1.

4.1.12 Spices, Seasonings and Condiments

A total of 76 of the 347 samples (21.9 %) analysed resulted in complaints, ranging from 4.0 % in the product group powdered and dried basis mixes and stocks (one of 25 samples) up to 24.2 % in the product group spices, seasonings, condiments and herbs (64 of 265 samples). Most of the complaints made fell into the category of mislabelling and/or misleading information. All complaints in the product groups mustards and powdered and dried basis mixes and stocks fell into the category of mislabelling and/or misleading information.

Seven samples (2.0 %) were found unsuitable for human consumption (4x *Bacillus cereus*, 1x disgusting quality, 1x pesticide, 1x illegal ingredients).

Two samples (0.6 %) did not comply with composition regulations due to contamination (1x banned additive, 1x pesticide). One sample (0.3 %) did not comply with Hygiene Regulation (EU) No. 852/2004 due to very dirty packaging (Table 16, Cause for Complaint "Other").

Two samples (0.6 %) were deemed harmful to health because of microbial contamination (1x *Salmonella*, 1x *Bacillus cereus*).

4.1.13 Fruit Juices, Non-Alcoholic Beverages

A total of 111 (26.8 %) of the 414 samples analysed resulted into complaints with a complaint rate of 32.2 % in the product group fruit juices, fruit syrups and fruit concentrates (87 of 270 samples) and 16.7 % in the product group soft drinks and refreshments (24 of 144 samples). Considerably more SIHP (35.5 %; 70 of 197 samples) resulted in complaints than market samples (22.7 %; 42 of 181 samples). Mislabelling and/or misleading information were the most common cause for complaints.

The composition of six samples (2.2 % of 270 samples) did not conform to the legal regulations (5x adulteration, 1x Fruit Juice Regulation (EC) No. 83/2004).

Two samples from the product group fruit juices, fruit syrups and fruit concentrates (0.7 % of 270 samples) were unsuitable for human consumption (1x microbial contamination, 1x banned ingredients). Nine samples (2.2 %) were almost exclusively the subject of complaints due to microbial contamination caused by hygiene issues (Table 16, Cause for Complaint "Other").

None of the samples were a danger to health.

4.1.14 Coffee and Tea

A total of 62 samples (27.3 %) of the 227 samples analysed resulted in complaints. Considerably more SIHP samples (40.7 %; 33 of 81 samples) than market samples (21.6 %; 29 of 134 samples) received complaints. The almost exclusive cause for these complaints were mislabelling and/or misleading information. All complaints in the product group coffee, coffee substitutes and derivatives resulted from mislabelling and/or misleading information.

Two tea samples (1.5 % of 133 samples) were unsuitable for human consumption (1x Δ 9-THC contents, 1x banned ingredients). Six tea samples included an illegal novel ingredient, thus not complying with the Novel Food Regulation (EU) No. 2015/2283 (4.5 % of 133 samples; Table 16 Cause for Complaint "Other").

None of the samples were a danger to health.

4.1.15 Alcoholic Beverages

A total of 162 of the 496 samples (32.7 %) that were analysed resulted in complaints, ranging from 23.8 % for the product group beer (40 of 168 samples) up to 38.1 % for spirits (101 of 265 samples). The

complaint rate for SIHP samples (36.2 %; 111 of 307 samples) was considerably higher than for market samples (27.0 %; 51 of 189 257 samples). Mislabeling and/or misleading information (especially incorrect information about the alcohol content in spirits) were the most frequent causes of complaints.

Six samples (1.2 %) were found unsuitable for human consumption (3x excessive levels of fermentation by-products, 2x contamination with beer spoilage bacteria, 1x high contents of ethyl carbamate). Twelve beer samples (7.1 % of 168 samples) were classed as reduced quality or inferior due to beer spoilage bacteria (4.5 % of 133 samples; Table 16 Cause for Complaint "Other").

The composition of 10 spirits (3.8 % of 265 samples) did not comply with the legal provisions of the Spirits Regulation (EC) No. 110/2008 and (EU) 2019/787.

None of the samples were a danger to health.

Inspections of wines and beverages containing wine and fruit wine are governed by the Austrian Wine Act and not by the LMSVG. Therefore, this report does not include test results for these products.

4.1.16 Drinking Water and Packaged Water

Official potable water monitoring is carried out in addition to statutory self-tests and is mainly conducted in the form of focus campaigns. We would like to refer the reader to the short report under 4.3.1.2. for further details.

A total of 67 of the 1,040 samples (6.4 %) analysed resulted in complaints, with the product group natural mineral and spring water showing a much lower complaint rate at 5.1 % (five of 99 samples), the product group table water, bottled drinking water, and carbonated water with 3.4 % (two of 58 samples) and drinking water at 5.5 % (44 from 802 samples) than ice cubes with 19.8 % (16 of 81 samples).

A total of 41 samples (3.9 %), including 35 samples of drinking water, were found unsuitable for human consumption, mainly as a result of microbial contamination and also isolated cases of nitrate or nitrite.

Twenty-three complaints (2.2 %) fell into the category "Other" (Table 16 Cause for Complaint "Other"): 12x ice cubes and 2x mineral water because they did not conform with the provisions of the Hygiene Regulation (EU) No. 852/2004 and 9x drinking water because of pesticides that did not conform to Potable Water Regulation Fed. Law Gazette II No 304/2001.

Three samples from the product group mineral water and spring water (3.0 % of 99 samples) were found to have been mislabelled and/or featured misleading information.

None of the samples were a danger to health.

4.1.17 Vinegar, Salt and Additives

This group is divided into the product groups vinegar, table salt, and food additives, aromas and flavours. A total of 59 of the 378 samples (15.6 %) resulted in complaints, mostly because of mislabelling and/or misleading information. Considerably more SIPH samples (29.5 %; 18 of 61 samples) received complaints compared to market samples (16.7 %; 36 of 215 samples).

None of the samples were a danger to health.

The complaint rate for vinegar was at 23.6 % (26 of 110 samples), with 38.9 % for SIHP samples (14 of 36 samples) and 16.2 % for market samples (12 of von 74 samples) resulting in complaints. Seven samples (6.4 %) were classed as adulterated due to their substandard composition (overly low acid levels or excessive levels of residual alcohol). Three vinegar sample (2.7 %) were deemed unsuitable for consumption (2x poor quality, 1x banned additive hay).

The complaint rate for table salt was 15.7 % (19 of 121 samples). In 10 samples (8.3 %), the composition did not correspond with the provisions stated in the legal regulations (9x iodine content and related labelling issues, 1x lead).

One salt sample taken from a salt mill was classed as unsuitable for its intended purpose because of particles caused by strong mechanical abrasion during the grinding process. Two samples of salt from salt mills were reported due to dark plastic particles that appeared during grinding (Table 16, Cause for Complaint: "Other").

A total of 14 of the 147 samples (9.5 %) resulted in complaints in the product group additives and flavours. In the case of five samples (3.4 %), the reason for complaint was composition-related (3x pesticide, 2x overly high levels of flavours and aromas). One sample was deemed unsuitable for human consumption because of overly high pesticide levels.

The results of the testing for the use of additives in foods are shown in the corresponding product group.

4.1.18 Foods for Special Target Groups

This group includes 470 children's and baby foods and food supplements (FS), of which 179 samples (38.1 %) resulted in complaints. Considerably more SIHP (42.7 %; 44 of 103 samples) resulted in complaints than market samples (30.4 %; 72 of 237 samples). Mislabelling and/or misleading information were the most frequent causes of complaints.

None of the samples were a danger to health.

A total of 88 of the 210 children's food samples (41.9 %) analysed resulted in complaints. The complaint rate for market samples (37.3 %; 25 of 67 samples) was markedly higher than those of SIHP samples (11.1 %; three of 27 samples). Mislabelling and/or misleading information were the predominant causes of complaints.

The composition of one sample (0.5 %) received a complaint because the fat content did not conform to the provisions set out in the Supplementary Food Regulations F.L.G. II No. 133/1998. One sample (0.5 %) was classified as unsuitable for human consumption due to smell issues.

A total of 260 of the 91 samples (35.0 %) of FS products resulted in complaints. The complaint rate for SIHP samples (53.9 %; 41 of 76 samples) was considerably higher than that for market samples (27.6 %; 47 of 170 samples). The majority of complaints resulted from mislabelling and/or misleading information on the products or in advertising and on customer folders and information sheets.

Seven samples (2.7 %) were found to be unsuitable for human consumption due to the presence of various contents (3x zinc, 2x curcumin, 1x Δ^9 -THC, 1x vitamin B6). The composition of 16 samples (6.2 %) did not comply with the provisions of the Regulation for Dietary Foods for Special Medical Purposes F.L.G. II No. 416/2000 or FS Regulation F.L.G. II No. 88/2004. Ten samples (3.8 %; Table 16, Cause of Complaint "Other") resulted in complaints mostly because they contained banned ingredients (including 6x cannabinoids) in violation of the regulations of the Novel Food Regulation (EU) 2015/2283.

4.1.19 Cosmetic Products

There were complaints for 188 (28.2 %) of 667 examined samples for cosmetic products, with clearly more SIHP (46.4 %; 32 of 69 samples) receiving complaints than market samples (17.3 %; 55 of 318 samples). The most frequent reason for complaint was misleading information and/or labelling issues.

A total of 74 samples (11.1 %) were complained about due to a lack of notification and/or inadequate or missing safety assessment or were brought onto the market as an unlicensed cosmetic product even though they were assessed as medical products (Table 16, Cause for Complaint: "Other").

Sixteen samples (2.4 %) faced complaints as their intended purpose could not be guaranteed because of microbial contaminations (11x) and/or their ingredients (composition of hair colours; 6x).

The composition of 13 samples (1.9 %) did not comply with the provisions of Regulation (EC) No. 1223/2009 on cosmetic products, mainly because of banned colourants or ingredients in hair colours.

Two samples (0.3 %) were categorized as harmful to human health (1x methyl salicylate, 1x p-Phenylenediamines without coupler compounds).

4.1.20 Objects for Daily Use

This group is divided into food contact materials, toys, equipment for food preparation, and other objects for daily use. A total of 248 of the 887 samples (28.0 %) resulted in a complaint, with a considerably higher complaint rate for SIHP samples (39.1 %; nine of 23 samples) than for market samples (23.0 %; 84 of 365 samples).

A total of 65 of the 3 samples (16.5 %) of food contact materials examined resulted in complaints. Forty-six samples (12.4 %) received complaints in the category composition, predominantly due to missing or incomplete conformity declarations or the release of melamine and/or formaldehyde.

One sample (0.3 %) was found to be unsuitable for its intended purpose due to the use of unsuitable materials. Five samples (1.4 %) were found to potentially have an adverse effect on food for organoleptic reasons (Table 16, Cause for Complaint: "Other"). Sixteen samples (4.3 %) were reported due to insufficient or misleading labelling information.

None of the food contact materials was found to be harmful to health.

A total of 179 of the 467 samples (38.3 %) of toys resulted in complaints. A total of 64 samples (13.1 %) did not comply with composition regulations for this product group due to physical or chemical safety issues (e.g. loose small parts, overly thin packaging foil, phthalates, excessive sound levels, exceeding migration limits for heavy metals), as stated in the provisions of the Toy Regulation F.L.G. II No.

203/2011 or Regulation (EC) No. 1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH).

The complaints relating to 86 samples (18.4 %) were based on incomplete or missing conformity declarations and missing notifications, as stated in the provisions of Regulation (EC) No. 1223/2009 on cosmetic products that were marketed as toy cosmetic sets (Table 16, Cause for Complaint: "Other"). A total of 110 toys (23.6 %) received complaints due to safety-relevant and/or formal labelling deficiencies. One toy (0.2 %) was unsuitable for its intended purpose in line with Art. 16 Para. 1 Item 2 LMSVG, as the paint flaked off.

Ten toys (2.1 %) were classified as being harmful to health (7x small parts that can be swallowed, 1x danger of strangulation, 1x phthalates 1x chrome VI).

One piece of equipment for food processing was taken as a plan sample and was subject to a complaint because of hygiene problems (Table 16, Cause for Complaint: "Other"). This product group comprised one single plan sample as all the other samples used were taken as suspect samples.

None of the samples of the equipment used in food production were found to be harmful.

Seven of 49 samples (14.3 %) of other objects for daily use received complaints due to misleading information.

No other object of daily use was found to be harmful.

4.1.21 Unused Product Group

No product is currently allocated to PG 21.

4.1.22 Ready-to-Eat Foods

This group includes the product groups packed Ready meals (sterilized, chilled, deep frozen) and Ready-to-eat food for direct sale. A total of 238 of the 2,153 samples (11.1 %) resulted in complaints.

A total of 122 of the 389 samples (31.4 %) taken from ready meals resulted in complaints almost exclusively because of mislabelling and/or misleading

information. One sample (0.3 %) was unsuitable for consumption because of microbial contamination and organoleptic issues. Five samples (1.3 %) received complaints due hygiene problems and microbial contamination (Table 16, Cause for Complaint: "Other").

None of the ready meals were classed as harmful.

Inspections of ready-to-eat goods for direct consumption are mostly conducted via focus campaigns. Special inspection focus points are targeted using FCs over a limited period, which change annually. Inspections for suitability for human consumption (organoleptic and microbiological tests) and labelling of packaged foods are performed thorough the year. A total of 116 (6.6 %) of the 1,764 samples taken of foods for direct sale received complaints. The most common cause for complaint was hygiene issues related to microbial contamination and/or organoleptic issues. Twenty infringements (1.1 %) were related to foods unsuitable for human consumption, in addition to complaints about product inferiority due to quality issues (30x; 1.7 %) and food hygiene (10x; 0.6 %), according to Hygiene Regulation (EC) No. 852/2004 (summarised under "Other" reason for complaint). Five-fifty samples (3.1 %) received complaints due to labelling problems and/or misleading information. These included three samples (0.2 %) with allergen labelling problems.

Three of the ready-to-eat foods intended for direct consumption (0.2 %) were found to be harmful to health because of microbial contamination (2x *Bacillus cereus*, 1x *Listeria monocytogenes*).

4.1.23 Eggs and Egg Products

A total of nine (2.0 %) of the 446 samples taken resulted in complaints. The complaints were mostly related to mislabelling and/or misleading information. One sample (0.2 %) was found to be reduced in quality as a result of microbial contamination (Table 16: Reason for Complaint "Other").

None of the samples were a danger to health.

4.2 Aspects of Fraud Protection

4.2.1 General Information on Fraud Protection

Protecting the interests of consumers is an important objective in food regulation, in addition to food safety. To achieve this, the Austrian Food and Consumer Protection Act (LMSVG) includes regulations which state that food must not be advertised or placed on the market if it carries misleading information, in addition to the ban on adulteration (aspects of compositions). Such regulations are also embedded in the EU Food Information to Consumers Regulation (EU) No. 1169/2011 (EUFIC) at European levels (integrity of information practice). Information must be accurate, clear and easy to understand for consumers.

4.2.2 Misleading Information

Both Art. 5 Paragraph 2 LMSVG and Art. 7 EUFIC state that food information must not be misleading, and that the term information also applies to advertising, presentation and packaging.

The following are listed as particularly misleading

- Misleading information on the food's attributes, such as to its nature, identity, composition, quantity, durability, country of origin or place of provenance and method of manufacture or production.
- Attributing effects or properties the food does not possess.
- Suggestions that the food possesses special characteristics, when in fact all similar foods possess such characteristics, in particular through specifically emphasizing the presence or absence of certain ingredients and/or nutrients ("Advertising with Obvious Statements").
- Suggestions of the presence of a particular food or an ingredient through the means of product appearance, its description or pictorial representation, when a component naturally present or/and ingredient normally used in that food has been substituted with a different component or a different ingredient in reality ("Surrogate Rule").

All information on food, including pictures, and the environment in which the food is presented should, therefore, be examined pertaining their misleading

character, taking into consideration additional legal regulations in certain cases, such as information regarding nutritional value or health, quality regulations or the labelling of products from organic production.

According to the jurisdiction of the European Court of Justice, a reasonably well-informed, alert, average consumer should be presumed when it comes the entire presentation of a product and all the information available about it, with the presentation considered in each individual case. Chapters A 3 "General Assessment Principles" and A 5 "Labelling, Presentation" of the Austrian food code contain more details on the evaluation of misleading information.

4.2.2.1 Complaints due to Misleading Information on Foods and Food Products

The average complaint rate resulting from misleading information in line with Art. 5 Paragraph 2 LMSVG or Art. 7 EUFIC was 1.7 % in 2021 (2020: 2.5 %; 2019: 1.2 %; 2018: 1.3%), according to an internal AGES assessment of all the SIHP and market samples taken.

Given that each individual case must be looked at taking into account the overall presentation, complaints are manifold, resulting only partly in an accumulation of similar circumstances in one product group. It is often small-scale producers without sufficient knowledge of food regulations and also a number of products in the product range from a single manufacturer that are affected. Information that is not clear and easy to understand can also lead to misinformation in consumers.

The product groups that were most affected by this, were mainly those already affected by misleading information in previous years.

About 10.5 % of all tea samples received complaints for, among other issues, advertising with obvious claims true of all teas such as "vegan." Spices were also found to have misleading information (5.9 %).

Some game products (9.8 %) displayed misleading information in the form of overly long best-before dates, as did cured goods and poultry meat (5.2 %).

There were issues with unclear and complicated information with cocoa products (6.6 %) and table salt (4.3 %) and additional information with vegetable

oils (4.2 %) that led to advertising with obvious claims.

There were a variety of complaints about inexact information on ingredients and nutritional values in fruit products (5.8 %) and packed ready-to-eat foods (5.4 %).

Food contact materials (5.0 %) faced complaints about misleading information about special features and inapplicable information.

4.2.3 Aspects of Adulteration

Food is considered adulterated in line with Art. 5 Paragraph 5 Item 3 LMSVG, if quality determining components or ingredients that are expected to be part of the food are either not present or added insufficiently or are completely or partially missing, or the quality of the food has been lowered by adding or not removing quality restricting substances, or the food was given an improved visual appearance or its deficiencies were masked using additives or manipulation, or if the food was made using unlawful manufacturing or production methods.

Composition criteria are mainly defined in the Austrian Food Code (ÖLMB) and also in EU directives to some extent and are targeted and tested as part of official inspections using analytical methods.

4.2.3.1 Complaints Due to Food Adulteration

In 2021, the average rate of the complaints resulting from food adulteration was at a low but a little higher than in previous years at 0.4 %, similar to the results found in previous years (2020: 0.3%; 2019: 0.3 %; 2018: 0.2 %) according to an internal AGES assessment of all SIHP and market samples.

Complaints about high water contents in butter samples (11.8 %) were almost all from samples of in-house production.

In vinegar samples, 6.4 % were found to have unusually low acid contents and/or high alcohol contents.

As in previous years, some meat products did not comply with provisions stated in Austrian Food Code (ÖLMB) B14 – for example, sausages and cured products from poultry (4.3 %), meat conserves including game conserves (3.9 % with overly high levels of fat or too low muscle percentages), cured and smoked meats (3.4 % with overly high water contents), and sausages (2.7 % with overly high water contents and also too low skeletal muscle contents).

4.2.4 Food Fraud

Austria sent four notifications to Member States of the European Union within the European Administrative Assistance and Cooperation System Food Fraud (AAC-FF): 3x fake honey, 1x poultry meat with an infringement of marketing norms (water contents). Additionally, 32 notifications from Member States or the European Commission were processed and sent to the appropriate Austrian authorities. These were mostly because of impermissible advertising (health claims), false information about origin, composition issues, banned additives or foods and also live animals with forged documentation or meat (customs documents, veterinary documents, vaccination confirmations), illegal animal trading and the use of banned plant protection products.

Activities to test the authenticity or adulteration of food products are also carried out in routine sample examinations and inspections.

Screening for undeclared ingredients is carried out predominantly with molecular biological methods. Next Generation Sequencing was used in the analysis of 178 routine samples of fish/shellfish products and game products from 2021. Most notably, it could be shown that other types of meat than those declared were found sausages made of game. Small amounts of fish products were brought to market with false or misleading labelling. Import samples proved trading in the endangered European eel. This species is banned from sale because it is threatened with extinction. However, it can be found on the market because it is hard to differentiate from the high-priced and permitted American eel.

The botanical and geographical origin of honey, as well as the presence of exogenic sugars within it, is determined using NMR spectroscopy, among other methods.

Complaints are usually made pertaining to the LMSVG and are pursued in the form of administrative proceedings. The competent investigating authorities determine whether there was a criminal offense in the sense of fraud, which also encompasses intent and commercial gain, in each individual case.

One focus campaign examined whether third-party nuts could be found in ground nut products (walnuts, hazelnuts, almonds). Suspicious findings were discovered in seven of 43 samples, exclusively hazelnuts, using NIR screening. These samples were tested for clarification using qualitative real-time PCR tests for "third-party" nuts (peanuts, almonds, Brazil nuts, cashew nuts and pistachios). Trace impurities

were confirmed in five samples that could be classed as (typical) contaminations, thus allowing them to pass the tests. One sample had trace contaminations of three nuts and resulted in a notice to conduct improvements in allergen management.

Europol and Interpol conduct coordinated operations against food fraud on an annual basis. Thus, the ge-

ographical origin and authenticity of honey was examined as part of a focus within operation OPSON X. Two of the 20 samples tested were shown to contain other types of sugar. Both samples also had false labelling regarding their botanical origins. Checks on the geographic origin of the products revealed no deviations from the information on the labels.

4.3 Focus Campaigns

Focus campaigns (FC) are carried out as part of the official inspection programme (set out in the NCP) on an annual basis. On the one hand, they are based on EU requirements and are often part of European-wide programmes and, on the other, specific control programmes are defined, based on national and in-

ternational debates and/or findings from the inspection results of previous years. Occasionally, FCs are planned on a short-term basis as the result of current issues. The focus is risk-based and targets potential problem areas. The results of these campaigns are illustrated in Table 8.

Table 8: Focus Campaigns

| Topic | Classification | Short Title | Samples analysed | Complaints | Harmful to health | Unsuitable * | EU requirements |
|-------------------------|----------------|--|------------------|------------|-------------------|--------------|-----------------|
| Radiation, contaminants | A-032 | Spices – radiation, pyrrolizidine alkaloids in oregano | 48 | 0 | 0 | 0 | X |
| Objects for daily use | A-002 | Alternative products on natural ingredient basis – screening test, labelling | 48 | 4 | 0 | 0 | |
| | A-012 | Decorated ceramics – flaking metals | 61 | 32 | 0 | 0 | |
| | A-021 | Uncoated paper and cardboard – primary aromatic amines, PAH, lead, recycling tubs | 63 | 0 | 0 | 0 | |
| | A-028 | Menstrual cups – nitrosamines, PAH, plasticiser, mechanical requirements, loose parts | 23 | 6 | 0 | 0 | |
| | A-033 | Food contact materials made of polystyrene – styrene | 37 | 0 | 0 | 0 | |
| | A-040 | Objects for daily use made of melamine formaldehyde resins – melamine, formaldehyde | 20 | 10 | 0 | 1 | |
| GMOs | A-914 | Maize and maize products – GMOs | 45 | 0 | 0 | 0 | |
| | A-917 | Papaya s– GMOs | 42 | 0 | 0 | 0 | |
| Children's foods | A-007 | Baby formula and follow-on formula, children's biscuits and rusks – contaminations, residues, microbiology, nutritional analysis | 75 | 60 | 0 | 1 | |
| Contaminants | A-008 | Table salt – heavy metals, microplastics (monitoring) | 75 | (3) | (0) | (1) | |
| | A-019 | Baby foods, coffee, fruit juices, tomato pastes – alkaloid furanes (monitoring) | 43 | (0) | (0) | (0) | |
| | A-037 | Maize and maize products – mycotoxins | 39 | 1 | 0 | 0 | |

| Topic | Classification | Short Title | Samples analysed | Complaints | Harmful to health | Unsuitable * | EU requirements |
|-------------------------------------|----------------|---|------------------|------------|-------------------|--------------|-----------------|
| | A-038 | Poppy seeds, baked goods with poppy seeds – opium alkaloid, cadmium | 42 | 0 | 0 | 0 | |
| | A-705 | Ready-to-eat potato products from snack stands, restaurants with self-service – acrylamide | 61 | 0 | 0 | 0 | |
| | A-902 | Spinach, lettuce, rocket – nitrate | 105 | 2 | 0 | 0 | X |
| Cosmetic products | A-003 | Nail hardening products -- formaldehyde | 30 | 6 | 0 | 0 | |
| | A-013 | Cosmetic products to colour skin – marketability | 34 | 23 | 1 | 11 | |
| | A-023 | Cosmetic products made "without preservatives" – microbiology, preservatives, notifications | 58 | 28 | 0 | 3 | |
| | A-034 | Nail varnish – phenol (monitoring) | 70 | (9) | (0) | (0) | |
| | A-041 | Cosmetic products from fairs and markets – marketability | 27 | 15 | 1 | 1 | |
| | A-044 | Hydro-alcohol leave-on hand hygiene products – ethanol, propanol, notifications, labelling | 44 | 3** | 0 | 0 | |
| Food additives, aromas and flavours | A-001 | Refreshment beverages, cherry flavourings, pasteurised carrot juice, baby carrot mash – benzene | 46 | 0 | 0 | 0 | |
| | A-006 | Products made from white vegetables – sulphites | 75 | 6 | 0 | 0 | |
| | A-015 | Salty, spicy snacks, snacks – safrole, methyl eugenol, glutamate (monitoring) | 45 | (0) | (0) | (0) | |
| | A-017 | Aromas, flavours and preparations thereof – ingredients (examination) | 21 | 2 | 0 | 0 | |
| | A-020 | Edible sausage skins – preservatives, colours | 33 | 4 | 0 | 0 | |
| | A-022 | Coloured pastries and sweets, decorations, ice cream and ice cream mix – colours | 81 | 16 | 0 | 1 | |
| FS | A-950 | Foods for special medical uses – contents, microbiology, registration | 7 | 3 | 0 | 0 | |
| FS, cosmetics | A-018 | Food supplements, cosmetic product—suspect medical substances, | 69*** | 17 | 0 | 0 | |
| Pesticides | A-046 | Sesame seeds, spices from third countries – ethylene oxide | 79 | 1 | 0 | 1 | |
| | A-901 | Diverse foods – pesticide EU monitoring programme | 191 | 10 | 1 | 5 | X |
| | A-918 | Diverse foods – national pesticide monitoring programme | 822 | 51 | 5 | 8 | X |
| Radioactivity | A-913 | Raw milk – radioactivity (monitoring) | 198 | (0) | (0) | (0) | |
| Audits | A-027 | Goods from delicatessen – systems for monitoring best-before dates | 74 | 12 | 0 | 3 | |
| | A-600 | High-risk establishments with licences – self-testing measures | 267 | 11 | 0 | 3 | |

| Topic | Classification | Short Title | Samples analysed | Complaints | Harmful to health | Unsuitable * | EU requirements |
|--------------------------|----------------|---|------------------|------------|-------------------|--------------|-----------------|
| Residues, contaminations | A-024 | Fats, oils, fatty foods – MCPD esters, GEs, TFAs, extracting agents, volatile aromatic hydrocarbons | 74 | 0 | 0 | 0 | |
| | A-900 | Milk, eggs, honey – residue monitoring programme | 747 | 1 | 0 | 0 | X |
| | A-904 | Diverse foods – dioxins, PCB, chlorinated pesticides, PFAS | 37 | (0) | (0) | (0) | |
| Residues, microbiology | A-026 | Milkshakes, soft ice cream – microbiology, QAC | 103 | 39 | 6 | 2 | |
| Toys | A-005 | Carnival costumes – safety, flammability, flame retardant, plasticiser | 47 | 10 | 0 | 0 | |
| | A-014 | Toy scooters – safety, plasticisers, PAH | 30 | 12 | 0 | 0 | |
| | A-025 | Walking toys – safety, flammability, flame resistant, plasticiser | 34 | 24 | 2 | 0 | |
| | A-030 | Baby doll (sets) – safety, flame-resistant, plasticisers, PAH | 64 | 15 | 0 | 0 | |
| | A-035 | Toy cosmetic sets – safety, ingredients, migration | 40 | 38 | 0 | 0 | |
| | A-042 | Soft toys clocks – safety, plasticisers, PAH, saliva resistance | 30 | 4 | 0 | 0 | |
| Drinking Water | A-009 | Drinking water – organic trace elements (monitoring) | 264 | (7) | (0) | (0) | |
| | A-010 | Drinking water from individual sources and small WSPs – microbiology, chemical parameters | 195 | 27 | 0 | 26 | |
| | A-016 | Public drinking water fountains – microbiology | 305 | 6 | 0 | 6 | |
| Zoonoses | A-800 | Beef and pork – antibiotic-resistant germs (monitoring) | 679 | (0) | (0) | (0) | X |
| | A-806 | Packaged open sandwiches and rolls – pathogens | 75 | 1 | 0 | 1 | |
| | A-807 | Ready-made doughs – VTEC/STEC | 48 | 2 | 2 | 0 | |
| Zoonoses, contaminants | A-803 | Smoked fish – PAH, Listeria | 73 | 0 | 0 | 0 | |
| | A-804 | Meat products from direct marketers – PAH, composition, nitrite, nitrate, Listeria, VTEC/STEC | 76 | 7 | 3 | 3 | |
| Zoonoses, microbiology | A-031 | Egg products and their ingredients – microbiology, amino acids | 35 | 0 | 0 | 0 | |
| | A-700 | Ready-to-eat foods for direct sale – microbiology | 1,296 | 100 | 3 | 17 | |
| | A-701 | Ready-to-eat kebabs – microbiology | 63 | 1 | 0 | 0 | |
| | A-702 | Starch-based foods from geriatric and care homes, hospitals – microbiology | 130 | 5 | 0 | 1 | |
| | A-703 | Open sandwiches, party sandwiches – microbiology | 75 | 4 | 0 | 0 | |
| | A-704 | Dishes from wine taverns (Buschenschanken, Heurigen, Jausenstations) – microbiology | 73 | 7 | 0 | 3 | |

| Topic | Classification | Short Title | Samples analysed | Complaints | Harmful to health | Unsuitable * | EU requirements |
|--------------------|----------------|--|------------------|------------|-------------------|--------------|-----------------|
| | A-802 | Food preserved in containers using heat – microbiology | 88 | 47 | 0 | 0 | |
| | A-805 | Sliced melon – microbiology | 49 | 6 | 0 | 6 | |
| Zoonoses, residues | A-801 | Shrimps, crustaceans – chloramphenicol, nitrofurans, pathogens, viruses, antibiotic-resistant germs, sulphites | 57 | 2 | 0 | 0 | |
| Zoonoses, fraud | A-808 | Ground nuts – pathogens, peanut content | 43 | 0 | 0 | 0 | |
| Composition | A-004 | Chocolate from small producers – marketability | 53 | 21 | 0 | 0 | |
| | A-045 | Honey – origin, authenticity (OPSON X) | 20 | 8 | 0 | 0 | X |

Numbers in brackets are the results of monitoring campaigns in line with Art. 37 LMSVG

* The category “unsuitable” includes “unsuitable for human consumption” (Art. 5 Para. 5 Item 2 LMSVG, Foods), “unsuitable for the intended purpose” (Art. 16 Para. 1 Item 2 LMSVG, objects for daily use) and “not able to guarantee the intended purpose” (Art. 18 Para. 1 Item 2 LMSVG, Cosmetics).

** Only complaints according to the LMSVG detailed here. Additionally, 21 samples were classified as biocide products. These products are improperly marketed as cosmetic products.

*** Tests determining whether 52 samples fall under the Medicines Act of LMSVG have not been completed. These samples are not contained in Tables 15 and 16.

4.3.1 Summary of Selected Focus Campaigns

4.3.1.1 Pesticide Residues

Pesticides and the active substances they contain must be approved in line with Regulation (EC) No. 1107/2009 from 21st October 2009 relating to the placing of plant protection products on the market. An active substance’s toxic effects on humans, residue behaviour, environmental behaviour and ecotoxicity, effectiveness and plant tolerance, as well as chemo-physical properties, must be assessed thoroughly prior to its approval (Competent authority is the [Austrian Federal Office for Food Safety](#)).

The use of pesticides may result in residues on or in foods of plant or animal origin. The maximum residue levels are determined in Regulation (EC) No. 396/2005 and harmonised across the EU.

A coordinated testing programme and national testing programme for fruit, vegetables, cereals and foods of animal origin are carried out every year. Aubergines, bananas, broccoli, grapefruits, hen’s eggs, cultured mushrooms, melons, virgin olive oil, peppers, beef fat and dripping, dessert grapes and wheat grains, as well as cereal products were tested

as part of an EU-coordinated monitoring programme in 2021. The national control programme included Asian basmati rice, pears, strawberries, fresh figs, cucumbers, millet and pseudo grains, potatoes, melons, Asian pangas fish, peaches, nectarines and hybrids thereof, tomatoes and cultured mushrooms, as well as food products reported frequently on the RASFF system during the last two years (follow-up).

Foods are examined for pesticide residues as part of these programmes using extensive analysis. Furthermore, additional samples, including children’s foods, are tested as part of FCs and plan sampling.

A total of 1,789 samples (excluding drinking water) were tested for pesticide residues. Residues exceeded the limit of quantitation (LOQ) in 825 samples (45.9 %), of which 99 samples (5.1 %) resulted in complaints for exceeding the maximum levels. Thus, 94.9 % of the samples conformed to the requirements in regard to maximum residue levels. In 633 samples (35.2 %), more than one substance exceeding the LOQ was found – the highest number of multiple residues were 28 and 22 substances found in two separate samples of raisins, 24 substances in one sample of dessert grapes and 19 substances in one sample of strawberries.

Exceeding the maximum residue levels does not automatically pose a health risk to consumers. The inspection also analyses whether the consumption of the food in question could pose such a risk. Whether products are finally found to be harmful or unsuitable for human consumption depends by how much the maximum levels are exceeded and on the average quantity consumed and the number of times the product is consumed (exposure assessment).

Six samples (0.3 %; 2x panga fish, 2x cucumber, 1x pear, 1x dessert grapes) were classified as harmful to health due to pesticide contents and 26 samples (1.4 %; 15x rice, 4x grapefruit, 2x mandarins, 1x panga fish, 1x aubergine, 1x vine leaves, 1x cloves, 1x locust bean gum flour) were classified as unsuitable for human consumption.

Results of the tests for glyphosate and ethylene oxide are described in more detail in chapters 4.3.1.15 and 4.3.1.16.

4.3.1.2 Drinking Water

Official drinking water inspections are conducted mainly in the form of focus campaigns. A total of 881 drinking water samples were analysed, 802 of which were plan samples and 79 suspect samples. Sixty-five samples (7.4 %) resulted in complaints, 44 of which were plan samples (5.5 % of 802 samples) and 21 suspect samples (26.6 % of 79 samples). A total of 54 (6.1 %) were found to be unsuitable for human consumption and 10 samples (1.1 %) did not comply with the Austrian Potable Water Regulation.

One suspect sample was considered harmful to health due to VTEC/STEC.

A total of 764 samples were analysed as part of three focus campaigns:

In order to assess drinking water quality at public potable water outlets, microbiological tests were carried out on 305 samples at city drinking fountains in Vienna and, mainly, highway service stations and car parks in other provinces. Six samples (2 %) were not suitable for human consumption (3x enterococcus, 1x *E. coli*, 1x enterococcus and *E. coli*, 1x coliform bacteria).

WSPs were inspected for possible influences by surface water such as bank filtrates as part of a monitoring campaign. A total of 264 samples were examined for 51 pesticides and their metabolites, three sewage and wastewater indicators and 20 per- and polyfluoroalkyl substances or PFAS. Seven samples (2.7 %) generated complaints: six samples (2.3 %) because of pesticides and their metabolites and one sample (0.4 %) because of PFAS.

Smaller WSPs (maximum quantity of water released is 100 m³/day) have shown issues with maintaining the microbiological quality of their water over recent years. This is why 195 samples were analysed using microbiological and chemical (expanded by fluoride) methods in line with the minimum sampling quantity in Annex II Part A 2.3 of the Potable Water Regulation. A total of 27 samples (13.8 %) resulted in complaints, a similar level to previous years. Twenty-two samples (11.3 %) were found unsuitable for human consumption as a result of microbial contamination and four samples (2.1 %) for nitrate or nitrite content. One sample (0.5 %) did not comply with the Austrian Potable Water Regulation due to *E. coli*.

4.3.1.3 Genetically Modified Organisms

A total of 93 samples were taken as part of official inspections, including 87 products made from or with maize or papaya, as part of different FCs, and tested for genetically modified organisms (GMOs). Screening and specific tests at individual events were used to examine both products manufactured in Austria, as well as imports.

Three samples (3.2 %) contained undeclared – permitted in the EU – GMOs, whose amounts were under the labelling requirement of 0.9 %.

4.3.1.4 Toys

Toys must conform to the Austrian Toy Regulation under the framework of the F.L.G. II No. 203/2011 and other legal material, such as the Regulation (EC) No. 1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH).

A total of 487 samples were analysed, 467 of which were plan samples and 20 suspect samples. In terms of the plan samples, 245 toys (52.5 %) were tested for special criteria as part of focus campaigns. Complaints were made about 198 samples (40.7 %), 179 plan samples (38.3 % of the plan samples) and 19 suspect samples (95.0 % of the suspect samples). The most frequent causes of complaint were the absence of or inadequate conformity documentation, as well as safety-related infringements and formal labelling issues.

Sixty-three samples (12.9 %) did not conform to the Austrian Toy Regulation due to various safety issues, as well as isolated cases of high lead, tin and nitrosamine content. Eleven samples (2.3 %) did not fulfil the provisions of Regulation (EC) No. 1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) due to excessive phthalate levels.

A total of 10 samples (2.1 %) were classified as harmful to human health (7x danger of suffocation due to small parts that could be swallowed by children, 1x danger of strangulation, 1x phthalates 1x chrome VI).

One toy (0.2 %) was found to be unsuitable for its intended use pertaining to Art. 16 Para. 1 Item 2 LMSVG as paint flaked off. Ninety-seven (19.9 %) of samples revealed infringements due to a lack or incomplete conformity documentation. Six toy cosmetic sets (15.0 % of 40 samples) were subject to complaints because they contained no notifications as stated in the provisions of Regulation (EC) No. 1223/2009 on cosmetic products.

4.3.1.5 Radioactivity

Food is tested for radiation on a routine basis as part of various programmes. As a result of its widespread production, raw milk serves as a general indicator for the contamination of food with artificial radionuclides and has therefore been tested for Caesium-137 as part of selected raw milk inspection tours since the nuclear accident at Chernobyl. A total of 198 samples were analysed as part of this programme. The Austrian-wide average for Caesium-137 found in the raw milk was 0.47 Becquerel/l. This figure is far below the limit of 370 Becquerel/l and is thus not considered relevant from a radiation-hygienic perspective.

Food from Japan could only be imported into the EU if a declaration by the Japanese authorities could be produced, stating the food's safety in respect to radiation, following the incident at the nuclear power plant in Fukushima. This measure was initially applied to all food, but has gradually been scaled back, taking into account the current contamination and exposure situation. Only specific foods (e.g. mushrooms, fish, rice) from the prefectures that still suffer from the repercussions of the nuclear incident in Fukushima have been affected by this since 2016. The EU also requires local authorities to take random samples from imports from Japan and test them for the radionuclides Caesium-134 and Caesium-137, in addition to checking the Japanese clearance certificate. However, there were no direct imports of foods that were still subject to these inspections from Japan in 2021.

More information on these food and fish inspections, and all test results can be found on the BMSGPK homepage ([Foods from Japan](#)).

4.3.1.6 Food Contact Materials

Materials and objects designed to be in contact with food are pooled in product group 2001 "Food contact materials (excluding equipment and machinery in the

food industry)". The different products range from dishes, kitchen utensils, drinking cups, packaging materials (e.g. tins, foils, beakers, dishes, seals and sausage casings), and tea and coffee filters. The inspection of these products encompasses a variety of aspects, such as composition, a potential migration of substances from the contact material and their suitability for their intended use. Furthermore, labelling and susceptibility to fraud or deception, as well as in-house documents for checking conformity levels are also examined (Conformity declaration and appropriate in-house documentation).

A total of 400 samples were examined, 30 of which were suspect samples (7.5 %). A total of 231 (62.4 %) of the 370 plan samples were tested for specific criteria as part of focus campaigns. Complaints were filed against 74 samples (18.5 %), including 61 plan samples (16.5 % of 370 plan samples) and 13 suspect samples (43.3 % of 30 suspect samples).

Two samples (0.5 %) were classed as unsafe due to their unsuitable material composition and thus, unsuitable for their intended purpose. Eight samples (2.0 %) were reported as they were deemed to potentially influence food negatively or reduce its quality if used as per their instructions (7x negative influence of organoleptic characteristics, 1x discharge of coating materials).

Thirty-seven samples (9.3 %) revealed infringements because they did not have any or only had poor conformity documentation. A total of 25 samples (6.3 %) did not comply (partly additionally) with the requirements of Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food.

Results on import controls of food contact materials are described in detail in chapter 4.7.1.

4.3.1.7 Children's and Baby Foods

Babies and toddlers are a particularly sensitive group with special dietary needs. This is why there are strict regulations for the composition and microbiological nature of these products (e.g. Delegated Regulation (EU) 2016/127 supplementing Regulation (EU) No 609/2013 in regard to specific compositional and information requirements for infant formula and follow-on formula and regarding requirements on information relating to foods for infants and toddlers; and the solid baby food regulation F.L.G. II No. 133/1998). Children's foods are tested regularly for contaminants and their composition, with inspections for heavy metals, MCPD esters, PAH, substances from packaging materials, allergens, nutrients and vitamins, in addition to the analysis of microbiological

quality and labelling, for example. Special aspects are also examined via focus campaigns.

A total of 217 children's foods were examined, 83 samples of baby formula and follow-up formula and 134 samples of solid baby foods. Eighty-nine samples (41.0 %) resulted in complaints. Two samples (0.9 %) were found unsuitable for human consumption (1x abnormal smell, 1x pests). Labelling issues were the reason for complaints against 86 samples (39.6 %). One sample (0.5 %) did not comply to the provisions of the regulation for solid baby foods due to its fat contents.

4.3.1.8 Ready-to-Eat Foods for Direct Consumption

The production of ready-to-eat foods for direct consumption (goods from Product Group 2202) requires the following of special rules pertaining to hygiene to reduce the risk of microbial contaminations. The inspection of these products is conducted via a focus campaign. Special inspection focus points are targeted using FCs over a limited period and which change every year. Inspections for suitability for human consumption (organoleptic and microbiological tests) are performed thorough the year, as are inspections for the labelling of packaged foods. The samples are taken predominantly from establishments in gastronomy (pubs and restaurants, hotels, bed and breakfasts, canteens ...), geriatric and care homes, hospitals, boarding schools, schools, pre-school care, snack bars and stands, restaurants with self-service and retailers such as supermarkets.

The year-long focus campaign (A-700) involved the examination of 1,296 samples, resulting in 100 samples (7.7 %) receiving complaints. Three samples (0.2 %) were classed as harmful to health (2x *Bacillus cereus*, 1x *Listeria monocytogenes* and) and 17 samples (1.3 %) were unsuitable for human consumption because of microbial contaminations. Twenty samples (1.5 %) were classed as inferior goods due to their germ contents or organoleptic issues. The storage temperatures of eight samples (0.6 %) were not in line with the provisions of Hygiene Regulation (EC) No. 852/2004. Three samples (0.2 %) were reported because of breaches of allergen information regulations and 49 samples (3.8 %) had labelling deficiencies.

A total of 63 kebabs were tested microbiologically for germs and pathogens. One sample (1.6 %) was classified as inferior because of *Staphylococcus*. Indicator germs suggesting poor hygiene measures were found in five samples (7.9 %) and measures to improve hygiene practices were initiated.

Starchy ready-to-eat foods (e.g. rice, pastas) present potentially high microbiological risks. Pathogens that may partly lead to dangerous metabolites (toxins) can multiply in inappropriate storage or warm food displays. A total of 130 starchy dishes from geriatric and care homes, hospitals, pre-school care and hostels and dormitories were tested and five samples (3.8 %) resulted in complaints. One sample (0.8 %) was considered unsuitable for human consumption due to *Bacillus cereus* and three samples (2.3 %) were classified as inferior. One sample (0.8 %) contained high levels of *Staphylococcus* and failed to meet the standards set in the provisions of Hygiene Regulation (EC) No. 852/2004.

A total of 73 in-house produced, ready-to-eat foods such as meat dishes, spreads and salads from catering establishments such as wine taverns (so-called "Buschenschanken", "Heurigen" and "Jausenstations") were tested for microbiological and organoleptic issues. Seven samples (9.6 %) resulted in complaints. Three samples (4.1 %) were not suitable for human consumption and five samples (5.5 %) were classed as inferior.

The microbiological status of 75 samples of open sandwiches (unpacked and packed) was determined in a further focus campaign. Four samples (5.3 %) received complaints (3x labelling infringements, 1x inferior product due to pseudomonadens).

Ready-to-eat potato products such as fried and roast potatoes are tested for their acrylamide content. The samples were taken from snack bars and stands and self-service restaurants with a focus on ski huts and swimming pool buffets. The limit for acrylamide was exceeded in six of the 61 samples (11.5 %). A review of the minimization measures needed to reduce acrylamide was initiated at these establishments.

4.3.1.9 Milkshakes and Soft Ice Cream

Milkshakes and soft ice cream are foods with a high risk of microbiological spoilage. It is of the utmost importance to follow an effective hygiene concept and ensure the sufficient cleaning and disinfection of equipment during making. Residues of cleaning and disinfection substances can remain without sufficient rinsing and higher concentrations can lead to health concerns.

A total of 103 samples were inspected for their microbiology and for cleaning and disinfection agent residues (quaternary ammonium compounds or quats) in a focus campaign. Thirteen soft ice cream samples (24.5 % of 53 samples) and 26 milkshakes (52.0 of 50 samples) failed the examination. Nine samples (8.7 %) were not fit for sale because of their *Enterobacteriaceae* contents. The maximum legal

limit for quats was exceeded by 34 samples (33.0 %). Six milkshakes (12.0 % of 50 samples) were classified as harmful to health and one milkshake as unsuitable for human consumption due to quat contamination.

4.3.1.10 Table Salt

Table salt is obtained from the sea or from mining and can be contaminated with heavy metals for environmental reasons. The ubiquitous presence of microplastics can also contaminate table salt, which can also mix with the table salt during production, processing, packaging and the grinding of prefilled salt mills. Thus, table salt from a wide variety of global regions was assessed for microplastics, arsenic, lead, cadmium and mercury as part of a monitoring programme.

None of the 75 samples revealed infringements due to contamination with heavy metals.

A total of 19 of the 20 samples (95 %) examined for microplastics contained particles from 10 different types of plastic in the size range of 0.05 – 0.5 mm. Polypropylene (PP), polyethylene (PE) and polyethylene terephthalate (PET) were found on the original packaging of 15 salt mills.

The five samples from prefilled salt mills had significantly higher levels of microplastics. These particles are mostly made up of polycarbonate (PC), polystyrene (PS) and polypropylene (PP), materials found in grinding mechanisms. The inspections showed that the majority of the contaminations were caused when particles of the grinding mechanism went into the salt. Two samples were reported due to dark plastic particles that appeared during grinding. One sample was considered unsuitable for its intended use thanks to its strong grinding mechanism.

4.3.1.11 Cosmetic Products

Special tests in the form of focus campaigns are carried out for cosmetic products, as well as routine testing. These FCs also look at labelling and notification documents. A total of 280 samples were taken as part of seven focus campaigns and 101 samples (36.1 %) generated complaints.

Formaldehyde is regarded as a carcinogen and mutagen and its use in nail hardening products is banned. One nail hardening product from 30 (3.3 %) resulted in a complaint due to use of formaldehyde. Five samples (16.7 %) were reported because of advertising information that was obvious, labelling infringements or the absence of notification materials.

Thirty-four skin colouring and hair colouring products imported from third countries were examined to determine their microbiological condition and ingredients. Complaints (mostly multiple) were made about 23 of the 34 samples (67.6 %), with 11 samples (32.4 %) failing to guarantee the desired application due to microbial contamination or their contents. One sample (2.9 %) was harmful to health because of its colouring substances. Seven samples (20.6 %) did not comply with the provisions laid out in Regulation (EC) No. 1223/2009 on cosmetic products and 12 products (35.3 %) had no notifications. Thirteen samples (38.2 %) made false advertising claims and 16 samples (47.1 %) had poor labelling.

Cosmetic products made without preservatives can provide good environments for microorganisms. Thus, 58 samples labelled "without preservatives" were tested for preservatives and also microbiologically. Twenty-eight samples (48.3 %) resulted in (sometimes several) complaints. The majority were deemed problematic due to false advertising claims and misleading labelling. Three samples (5.2 %) were classed as not suitable for purpose due to their microbiological quality.

Phenol is not allowed to be used in cosmetics for health reasons. Seventy nail polishes were inspected and none contained phenol. Nine samples (12.9 %) received complaints because of labelling issues.

Cosmetic products bought at fairs and markets have often had high complaint levels in the past. In 2021, 27 samples were tested and (in some cases multiple) problems were found with 15 of them (55.6 %). The majority of the complaints related to labelling infringements and the absence of notifications. One sample was classed as harmful to health and another sample was deemed unfit for its purpose (total of 3.7 %).

The number of hand hygiene products containing alcohol has increased during the coronavirus pandemic. Products with only or mostly biocidal effects and promotions thereof are not allowed to be marketed as cosmetic products and are not subject to the LMSVG. A total of 44 products were looked at in a focus campaign, 30 of which were clearly marketed as cosmetics due to their cosmetic-specific labelling. Twenty-one of the 30 products (70.0 %) were classified as biocidal products and, thus, distributed on the market illegally as cosmetic products. Three of the 30 samples (10 %) were subject to complaints due to labelling deficiencies

Cosmetics and food supplements (FS) were tested for suspected medicines and drugs as part of a focus campaign. All products on the market that are illegal

medicines are not subject to the LMSVG. The products subject to the LMSVG were tested to see if they complied with food-law regulations, following examinations by AGES Medical Market Surveillance for suspected medicines and drugs. The testing of 17 products had been completed at the time of compiling this report, 16 of which were classed as medicines. One sample was reported due to phenol content and mislabelling.

4.3.1.12 Nitrate in Lettuce and Spinach

Nitrate drawn up from roots can be converted into nitrite by bacteria or enzymes in food or via the digestion. Nitrite can form nitrosamines that have been shown to be carcinogenic in animal studies. Furthermore, nitrite is known to disturb oxygen transportation via the red blood cells, which can lead to oxygen shortages in the tissues (methemoglobinemia).

Every year the nitrate content of lettuce, spinach and rocket grown in Austria is monitored via a special programme.

In 2021, 105 samples were tested, with two samples of fresh spinach (5.3 % of 38 samples) receiving complaints due to exceeding the maximum limit. All the nitrate values for iceberg and other lettuces, rocket and frozen spinach were within the legal limits. The campaign showed that most complaints concern fresh spinach that is harvested at the beginning or end of the vegetation period (when temperatures are lower and the amount of sunshine is less), as in previous years.

4.3.1.13 Poppy Seeds for Foods

The poppy seeds used in food production are obtained from opium poppies (*Papaver somniferum* L.) and are used mainly for sweets and pasties and the production of edible oils. Poppy seeds contain anesthetic opium alkaloids such as morphine and codeine, which are normally present in levels that do not endanger health. Opium poppies can absorb cadmium from the soil, which could lead to permanent kidney and bone damage. Limits for cadmium and opium alkaloids were set for specific contaminants in food to protect human health in Regulation (EC) No. 1881/2005, which were only finally used during 2022.

A focus campaign looked at 42 samples of poppy seeds and baked goods with poppy-seed fillings to determine whether, at the time of the sample taking, they complied with the not yet officially used limits for opium alkaloids and cadmium. Two poppy seed samples were above the future maximum level for cadmium and the cadmium levels of two poppy seed

samples were above the of the threshold of the Austrian Food Code. One baked good with poppy seed filling had an opium alkaloid content near the future upper limit.

4.3.1.14 Food Additives

Food additives are substances that are usually not consumed as food but are added to food products for technological reasons. Official inspections are predominantly carried out as focus campaigns (FCs). The results are also used in the collection of control data as part of the mandatory EU monitoring programme.

Benzene is a carcinogenic environmental pollutant that causes germ-cell damage, which can contaminate drinking water and food. There is the suspicion that benzene can form in non-alcoholic refreshments in the presence of ascorbic acid from the preservative benzoic acid in small quantities. Furthermore, there are suggestions that benzene could form in cherry flavourings, and in pasteurised carrot juice and baby carrot mash. These suspicions were investigated in a focus campaign and the benzene contents of 46 samples were tested. The findings showed that neither the presence of ascorbic acid or benzoic acid significantly influenced the forming of benzene. The benzene contents of all the samples were very low, indicating no notable health risks.

White vegetables (frozen or in pre-prepared form – e.g. dried, in vinegar, oil, and brine, as conserves) and seaweed products were tested for their adherence to regulations on the preservatives sulphur dioxide and sulphites. Seventy-five samples were tested and the maximum legal limit was exceeded in one sample (1.3 %). The preservatives were not on the list of ingredients in four samples (5.3 %).

Salty, spicy snack products contain notable levels of substances from herbs and spices, as well as natural glutamate and its derivatives, because of their seasoning and the use of flavour intensifiers. The potentially carcinogenic seasoning substances safrole and methyl eugenol were tested for as part of monitoring involving 45 samples, in addition to glutamate. All the samples were within the legal parameters.

Aromas, flavourings and aromatic substances are used in and on foods to give them a specific smell or taste or to alter them. They can contain additives and other food ingredients, in addition to aromas, flavours and carriers. The use of food ingredients in aromas and flavourings was examined in a focus campaign and the correct use and labelling of the additives was checked. Two of the 21 samples (9.5 %) resulted in complaints.

Artificial, edible sausage casings are made mainly of beef collagen with a mix of further ingredients. A focus campaign tested 33 samples of edible sausage casings for preservatives and colourings. One sample (3.0 %) received a complaint due to undeclared preservatives. Three samples (9.1 %) had labelling issues.

A 2018 focus campaign showed that the labelling of coloured foods was often deficient and that the instructions for using colourings were not always followed. Thus, these criteria were tested in a further FC in 2021 for 81 coloured foods such as pastries and fine baked products, sweets, ice cream and decorations. Four samples (4.9 %) were not in line with the food-law regulations for the use of food colourings. The mandatory warning relating to azo dyes was missing from 11 samples (13.6 %) and six samples (7.4 %) had other labelling issues. A total of 16 of the 81 samples (19.8 %) resulted in complaints (some multiple). However, the complaint level fell considerably compared to 2018 (52.5 %).

The use of food additives in infant formula, follow-on formula, and children's biscuits and rusks were inspected via the ingredients list stated on the product. No additives were used in 11 of the 35 samples of infant formula. Eleven samples contained one additive and 13 samples included two additives, predominantly emulsifiers and antioxidants. No additives were found in nine of the 22 follow-on formulas, seven contained one additive and six two additives (mostly emulsifiers and antioxidants). Eight of the 18 samples of children's biscuits and rusks contained no additives and three included one additive. Seven of the samples contained between two and four additives, as baking agents and emulsifiers were used for the children's biscuits and rusks. The data is used for toxicological evaluations at the EFSA.

4.3.1.15 Glyphosate

Glyphosate is an active agent in a number of herbicides (non-selective herbicides) that have been authorised in Austria and around the globe for many years. The International Agency for Research on Cancer (IARC), a subunit of the World Health Organization (WHO), classified glyphosate as "likely to be carcinogenic" for humans. The active substance glyphosate was re-authorised for five years on a European level in November 2017, based on independent, scientific statements issued by the European risk and hazard assessment authorities.

Food is tested for glyphosate and its by-products aminoethyl phosphoric acid (AMPA) and N-acetyl glyphosate in Austria on a routine basis. A total of 676 samples were analysed in 2021, including 214

samples (31.7 %) from organic production. The samples were taken predominantly from the product groups vegetables (384 samples), fruit (77 samples), grains and cereals (74 samples), mushrooms (45 samples), honey (39 samples), oil seeds (28 samples) and cereal products (10 samples). Quantifiable amounts of glyphosate and/or its by-products were found 38 samples (5.6 %). None of samples contained levels of glyphosate above the legal limit. Two samples from organic cultivation (0.9 % of 214 samples) were found to contain traces of glyphosate or one of its by-products and the clarification of the source was sought via the relevant authorities and organic inspection bodies.

4.3.1.16 Ethylene Oxide

Ethylene oxide is a colourless gas, considered to be a genotoxic carcinogen. Ethylene oxide is banned from use as a plant protection substance and as a disinfectant in contact with food in the EU. There has been an increasing number of RASFF alerts relating to residues of the metabolite 2-Chlorethanol, which ethylene oxide converts to almost in its entirety if in/on food, since autumn 2020.

In 2021, a total of 187 samples were tested for ethylene oxide and 2-Chlorethanol, including 58 samples (31.0 %) from organic production. These were predominantly food additives (60 samples), grains and seeds (59 samples) and spices (51 samples). The substance 2-Chlorethanol was discovered in 29 samples (15.5 %). Two samples (1.1 %; 1x cloves, 1x locust bean gum flour) were classed as unsuitable for human consumption. Four samples from organic cultivation (6.9 % of 58 samples) had traces of 2-Chlorethanol and the clarification of the source was sought via the relevant authorities and organic inspection bodies.

4.3.1.17 Mycotoxins

Mycotoxins are natural, secondary metabolites of fungus moulds. They are mostly heat-resistant and can have acute, chronic toxic effects. Maximum levels for various mycotoxins are defined in the Regulation (EC) No. 1881/2006, which sets maximum levels for certain contaminants in foodstuffs. Mycotoxin control is carried out mostly in focus campaigns to obtain representative results for entire batches.

AGES considers that Deoxynivalenol and its acetylated derivatives, which have considerable importance in cereal and maize cultivation, pose the highest health risks. A total of 113 samples, including 60 beer samples and 48 samples of cereals and cereal products were tested for these substances. One of the samples of popcorn maize was over the allowed maximum and one sample of polenta had a

Deoxynivalenol content close to the maximum permitted. All the other samples were normal.

Similarly to Deoxynivalenol, Fumonisin derive from Fusarium toxins and occur predominantly in maize. The Fumonisin content was determined in 114 food samples, including 60 beer samples, and 49 cereal and cereal product samples. The level of Fumonisin conformed to the legal regulations in all the samples tested.

Zearalenone is also a mycotoxin, which is produced by Fusarium moulds and mainly found in maize and maize products, but also in cereals and cereal products. A total of 217 samples were tested, mostly beer (60 samples), cereal and maize products (48 samples), maize and corn oils (14 samples). None of the samples exceeded the maximum limit set.

T-2 Mycotoxin and its metabolite HT-2 Mycotoxin are further substances within the Fusarium group. They are predominantly found in cereals and cereal products. Guidelines for these substances can be found in Recommendation (EU) 2013/165. There were 113 samples tested for these mycotoxins, including 60 beer samples, and 48 samples from cereals and cereal products. One single packet of popcorn contained an increased level of these substances.

Aflatoxins are produced by the Aspergillus fungus and can be found mainly in regions with warm, humid climates. Aflatoxin B1 has the highest level of toxicity among known Aflatoxins and was classified as group 1 "carcinogenic to humans" by the International Agency for Research on Cancer (IARC). A total of 172 food samples were tested for Aflatoxin B1, B2, G1 and G2, mainly beer (60 samples), cereals and cereal products (52 samples), nuts and seeds (23 samples), bread and baked goods (14 samples), and dried fruit (13 samples). Two samples of dried figs and one sample of pistachios had levels of Aflatoxin B1 and total levels of B1, B2, G1 and G2 above the legal maximum.

Aflatoxin M1 is the main metabolite of Aflatoxin B1 and may be found in milk if the animals consume feed contaminated with Aflatoxins. A total of 157 milk samples were tested for Aflatoxin M1, traces of which were found in one sample.

Ochratoxin A is produced by a variety of mould fungi of the species Penicillium and Aspergillus and is formed mainly during storage. It has a damaging effect on the kidneys and liver in humans and was classed as a genotoxic carcinogen by the EFSA in 2020. A total of 137 samples were tested for Ochratoxin A, predominantly beer (62 samples), cereals and cereal products (50 samples), bread and baked goods (6 samples) and fruit juice (5 samples). One

sample of rice was found to be above the maximum limit for Ochratoxin A.

Patulin is mainly produced by a variety of mould fungi of the species Penicillium and Aspergillus. Patulin is predominantly responsible for the rotting of fruit, with apples and apple juice most at risk from this mycotoxin. It is a neurotoxin and can lead to vomiting and digestion problems. Moreover, it is considered genotoxic. A total of 96 samples (78x fruit juices, 10 x baby food with fruit and 8x fruit products) were tested and all the samples were found to be within the specific legal limits for patulin contents.

4.3.1.18 Environmental Contaminants

Foods are inspected for residues of environmental contaminants on a regular basis in Austria. In 2021, animal foods (meat, fish, milk, eggs) and vegetable oils from selected regions in Austria were tested for dioxins, polychlorinated biphenyls (PCBs), chlorinated pesticides and PFAS. The use of these substances has been partly banned for many years. However, they are poorly degradable and can be found widely in the environment.

Thirty-seven samples were tested for dioxins, PCBs and chlorinated pesticides, 10 of which were additionally tested for PFAS. None of the tests conducted indicated any contamination.

4.3.1.19 MCPD, MCPD Esters and Glycidyl Fatty Acid Esters (GE)

Free MCPD (3- and 2-monochloropropanediol) and their esters, as well as glycidyl fatty acid esters are process contaminants created mostly in the refining of vegetable fats and oils. Vegetable fats and oils are heated to a high temperature in this process to remove unpleasant, bitter aromas and flavours. The esters are broken down into free MCPDs or glycidol in the digestive process. Glycidol is considered a genotoxic and carcinogenic substance, while 3-MCPD is presumed to be potentially carcinogenic. The effects 2-MCPD has on the body have not been sufficiently researched to date. Maximum levels for GE and 3-MCPD are stated in Regulation (EC) No. 1881/2006 on setting certain contaminants in foodstuffs.

A total of 204 samples were analysed for their levels of MCPDs, MCPD esters and GE, predominantly children's foods (89 samples), vegetable fats and oils (64 samples), long-life backed goods (16 samples), soups (nine samples), and food supplements (seven samples). Seven samples of cooking fat were over the maximum limit for 3-MCPD.

4.3.1.20 Polycyclic Aromatic Hydrocarbons (PAH)

PAH are a group of several hundred organic substances, which are made up of at least two aromatic rings. They are formed during combustion processes and can contaminate food via the environment. Additionally, manufacturing processes using high temperatures or smoke may cause PAH contamination. Contamination with PAH in toys may be caused by the use of plasticisers containing PAH. Maximum levels were defined for four marker substances, given that some substances are classified as genotoxic carcinogens.

A total of 422 samples were tested for PAH, mainly fats and oils (137 samples), fish products (81 samples), meat products (74 samples), cocoa products (68 samples), and objects for daily use (48 samples). Eight meat products resulted in complaints due to their PAH levels and classed as harmful to human health.

4.3.1.21 Delicatessens

A variety of different foods such as cured meats and sausage-based goods and cheese are sliced in delicatessens, packed in small units, labelled, and offered in the self-service section. In-house produced foods such as dumplings, spreads and delicatessen salads are portioned, packed and stored in cold storage and even frozen prior sale. The declaration of an appropriate best-before date is even more important as many of these goods are perishable items.

Seventy-seven delicatessens were inspected in a focus campaign to check whether they have established a system to ensure their products are fit for human consumption and that their best-before labelling is assigned properly. Sixty-six of the 77 enterprises (85.7 %) at least partly implemented a tracing system that was frequently not sufficient in practice. This finding was confirmed during the testing of samples from these delicatessens. Nine (12.2 %) of the 74 samples had microbial or organoleptic issues. Three of these samples (4.1 %) were not suitable for human consumption. Three samples (4.1 %) had labelling problems.

4.3.1.22 Antibiotic-Resistant

Every two years beef and pork are tested for *E. coli*, which forms extended-spectrum-beta-lactamase (ESBL), AmpC-type β -lactamase (AmpC) and carbapenems, as part of an EU-wide monitoring and surveillance programme for antibiotic resistance of zoonotic and commensal bacteria. Samples that fulfil the criteria of the EU-wide monitoring programme

were also reported to the EC for a Europe-wide analysis of antibiotic resistance. In 2021, ESBL/AmpC producing *E. coli* was found in 38 of 679 samples taken (5.6 %). Carbapenemase producing *E. coli* was not found in any of the samples tested. The amount of beef and pork meat ESBL/AmpC producing *E. coli* was considerably lower in 2021 compared to testing in 2017 and 2019 (2017: 13.1 %, 2019: 11.5 %, 2021: 5.6 %).

4.3.1.23 Zoonoses

Zoonoses are infections or diseases that can be transmitted between animals and humans directly or indirectly, such as by consuming contaminated food. Data on the appearance of zoonosis pathogens along the entire food chain, from the environment, veterinary medicines, and food production to the consumer, is gathered on an ongoing basis through zoonosis monitoring. Food is tested for zoonosis pathogens as part of routine inspections and focus campaigns in Austria. Subsequently, measures can be introduced based on these facts and figures, to cut off the transmission chain of these pathogens. The data collected is reported to the EFSA, which publishes [short reports for the Member States](#) of the EU together with the European Centre for Disease Prevention and Control. Information on the zoonoses that must be monitored can also be found on the AGES homepage ([zoonoses reports](#)), where the exact figures are updated regularly.

More than 5,700 food samples were tested for salmonella in 2021, predominantly ready-to-eat foods (PG 2202; approx. 1,700 samples), meat and meat preparations (approx. 1,300 samples), milk and dairy products (approx. 1,000 samples), ice cream (approx. 650 samples), baked goods (approx. 250 samples), fruit and vegetables (approx. 200 samples), eggs (approx. 200 samples), children's foods (approx. 120 samples), spices (approx. 100 samples) and fish and fish products (approx. 70 samples). Salmonella was detected mainly in meat and meat preparations from poultry meat (60 salmonella isolates), including 2x *Salmonella enteritidis* and 2x *Salmonella typhimurium*. The type of salmonella isolated the most frequently was *Salmonella Infantis* (40x) – 18x in fresh chicken meat. Seven samples were harmful to human health because of salmonella (3x ready-to-eat food, 2x game products, 1x ice cream, 1x spice mix). Twenty-seven samples of raw poultry meat and raw poultry meat products were classed as unsuitable for human consumption.

About 300 food samples were tested for *Campylobacter*, mainly meat and meat preparations and products (approx. 170 samples), ready-to-eat foods

(PG 2022; approx. 80 samples), and raw milk (approx. 10 samples). *Campylobacter* was found in 97 of the samples, almost exclusively in fresh poultry meat. A total of 12 samples, all of them poultry meat, were classified as unsuitable for human consumption as a result of *Campylobacter*.

Around 3,800 food samples were examined for *Listeria*, predominantly ready-to-eat foods (PG 2202; approx. 1,300 samples), milk and dairy products (approx. 800 samples), meat and meat preparations (approx. 800 samples), baked goods (approx. 230 samples), fish and fish products (approx. 200 samples), ice cream (approx. 170 samples), fruit and vegetables (approx. 150 samples), and packed ready-meals (PG 2201; approx. 150 samples). Pathogenic *Listeria monocytogenes* could be detected in 88 samples. Ten samples were found to be harmful to human health due to *Listeria* (6x cheese, 2x meat products, 2x ready-to-eat foods). Twenty-four samples were unsuitable for human consumption (17x meat products, 3x fish products, 3x ready-to-eat foods, 1x cheese).

Circa 1,100 food samples were analysed for VTEC/STEC, mainly in meat and meat preparations (approx. 600 samples), milk and dairy products (approx. 220 samples) and ready-to-eat foods (approx. 80 samples). VTEC/STEC was found in 25 samples, including 10x in fresh game meat. Ten samples were harmful to human health (6x meat products, 2x game products, 1x flour, 1x drinking water). Six samples (3x fresh meat, 2x fresh game, 1x game product) were unsuitable for human consumption.

4.3.1.24 Extended Inspection Planning

Special issues are dealt with via extended inspection planning on a temporary basis as part of routine examinations of plan samples (see 3.3) – for instance, to transfer data to the EFSA for a risk assessment.

4.4 Samples from Organic Production

Food from organic production is basically subject to all the legal regulations that are applied to conventionally produced food. Additionally, organic foods must also meet special requirements tested for as part of official audits, as a result of certain general and specific principles such as the ban on using GMOs or ionising radiation or restrictions in the use

of external production materials (e.g. plant protection products) and additives. Additionally, labelling is also subject to specific rules. Essentially, these manufacturing regulations including authorised articles and substances and labelling laws are defined in Regulation (EC) N No. 834/2007 and its implementing regulations.

Black and green tea were tested for aluminium. The average contents were between 109 mg/100 g (black tea) and 147 mg/100 g (green tea). The safety evaluation for the green tea sample with the maximum content of 206 mg/100 g found that this is equivalent to 40% of the tolerable weekly intake (TWI).

Fifty-nine samples of beer were taken using a multi-method test for 20 different mycotoxins to obtain data about their effects on the beverage. None of the samples were contaminated and no health risk via mycotoxins was deducible.

Soya beans from Austria were tested for arsenic, barium, beryllium, lead, cadmium, calcium, chrome, iron, iodine, potassium, cobalt, copper, magnesium, manganese, sodium, molybdenum, nickel, phosphor, selenium, strontium, thallium, vanadium, zinc und tropane alkaloids for data collection purposes for various elements. The values are to be used for the establishment of risk evaluations and maximum content levels.

Samples from 32 meat and game conserves were tested for arsenic, lead, cadmium, copper, mercury, and tin. None of the samples required complaints. The low, but constant exposure of the samples indicates further observation of these toxins may be necessary.

Eighteen products made of millet, maize and buckwheat were tested for tropane alkaloids, which are plant substances poisonous to humans. The levels were very low and there was no deductible risk to health.

Table 9: Results from samples taken in organic production.

| | Total samples | Plan samples | Suspicious samples |
|--|---------------|--------------|--------------------|
| Samples analysed | 2,617 | 2,431 | 186 |
| Samples failed | 411 | 370 | 41 |
| Failed samples in in % | 15.7 | 15.2 | 22.0 |
| Causes of complaint | | | |
| harmful to health | 6 | 1 | 5 |
| unsuitable | 58 | 36 | 22 |
| composition | 27 | 24 | 3 |
| composition according to Reg. (EC) No. 834/2007 | 8 | 8 | 0 |
| labelling / Misleading Information | 312 | 301 | 11 |
| labelling according to Reg. (EC) No. 834/2007 | 27 | 25 | 2 |
| Other | 38 | 33 | 5 |

About 82 % of the samples were taken in the 11 product groups PG 01 (meat, meat preparations), 03 (milk, dairy products), 04 (poultry, poultry products), 05 (fats, oils), 06 (cereals, cereal products), 07 (bread, baked goods), 08 (sugar, honey) 11 (fruit, vegetables), 14 (coffee, tea), 18 (Foods for special target groups) and 23 (eggs and egg products). The complaint rate for all organic products was 15.7 % (411 of 2,617 samples). More suspect samples (22.0 %; 41 of 186 samples) failed inspections than plan samples (15.2 %; 370 of 2,431 samples).

Six samples (0.2 %) were harmful to human health: 1x cured product due to PAH, 1x lettuce due *Bacillus cereus*, 1x sun cream due to low sun protection factors, 1x dairy product and 2x bread because of injury risks caused by foreign bodies.

The composition of eight samples (0.3 %) was complained about because of violations of the Regulation

(EC) No. 834/2007: three meat products because of excessive nitrate levels, and one oat drink due to the unauthorised addition of calcium. Two food supplements (FS) and two cereal samples contained pesticides. Both cereal samples also exceeded the legal limit for pesticide residues, also for conventional cereal products, as stated in Regulation (EC) 395/2005. Residues of unauthorised chemically synthesised pesticides were found in 33 samples (1.3 %) and the clarification of the source was sought via the relevant authorities and organic inspection bodies.

In 27 samples (1.0 %) the labelling did not correspond with the labelling provisions for organic products pertaining to Regulation (EC) No. 834/2007 and its implementing provisions.

4.5 Residue Tests in Food of Animal Origin

Live animals (cattle, pigs, poultry), fresh meat from cattle, pigs, sheep, goats, poultry, horses, farm game, wild game and aquaculture products, as well as milk, eggs and honey are tested for residues of banned substances, veterinary drugs and contaminants, in line with Directive 96/23/EC. The analysis of these substances serves to control compliance with legal requirements at national and EU levels. Should any banned or unauthorised substances be detected or the maximum levels exceeded, the relevant state authority (e.g. food testing centres or official veterinarians) must take measures in line with the Austrian Residue Control Regulation F.L.G. II No.

110/2006 (e.g. inspection of the agricultural establishment, closing the establishment, sample taking, or legal complaint).

Testing for residues is a measure used by the BMS-GPK to improve the responsible application of veterinary drugs, such as antibiotics, also in terms of mitigating resistance to antimicrobials.

4.5.1 Live Animals, Meat and Aquaculture Products

A total of 8,777 samples were taken as part of the residue monitoring programme.

Residues were found in 36 samples (0.4 %). Chloramphenicol was found in a sample of muscle tissue from a pig. Ketoprofen was found in four muscle samples from turkeys, with one sample also testing positive for Metamizol. One blood sample taken from a calf tested positive for Naproxen and one muscle sample from a horse revealed Diclofenac. The urine of five lambs contained 17 α -Allyl-19-nortestosterone (two samples) and 17 β -Boldenone (three samples). One urine sample from a pig contained 17 β -Testosterone and 17 β -Boldenone and one urine sample from a calf contained Chlormadinone and

Melengestrol. Four muscle samples from game and one liver sample from a calf contained the heavy metal lead. Copper was detected in the liver samples of 12 pigs and four cattle, with the level of copper in one cattle muscle sample exceeding the highest limit.

The test results for the remaining substance groups of the Austrian Residue Control Plan were normal.

4.5.2 Milk, Eggs and Honey

A total of 341 milk samples (cow's, sheep's and goat's milk), 221 egg samples and 185 honey samples were taken.

The highest limit for lead levels was exceeded in one honey sample (0.5 % of 185 honey samples).

4.6 Ante- and Post-Mortem Inspections of Slaughter Animals

A total of 646,170 cattle were slaughtered and examined, and 2,009 carcasses (0.3 %) were found to be unsuitable for consumption. Moreover, 419 horses and other equids were slaughtered and inspected and one carcass (0.2 %) was found to be unsuitable for consumption. A total of 10,153 of 5,115,428 slaughtered pigs assessed were found to be unsuitable for consumption (0.2 %), as well as 63 (0.04 %) of 167,387 slaughtered sheep. A total of 442 carcasses (4.1 %) were found to be unsuitable for consumption from the 10,896 slaughtered and examined goats. Furthermore, 1,298,866 turkeys and 100,981,459 chickens were inspected, with 8,489 of turkeys (0.7 %) and 1,576,449 of chickens (1.6 %) unsuitable for consumption.

Meat inspections in game processing establishments for wild game are carried out by officially authorised veterinarians. A total of 776 (0.8 %) of 98,390 game samples were found to be unsuitable for consumption. The initial inspections are conducted by 34,420 specially trained hunters and gamekeepers.

All of the 5,115,428 slaughtered pigs and 419 equids were also tested for trichinae, with none of them testing positive.

4.7 Import Controls

4.7.1 Food of non-Animal Origin

Thirty-seven of 183 consignments of food of non-animal origin from third countries were sampled. One consignment of pistachio nuts and one consignment

of figs from Turkey showed increased levels of Aflatoxin. These consignments were not fit for marketing and rejected.

Table 10 lists the results of and the legal principles for the inspections of foods of non-animal origin from third countries that are subject to tighter import controls.

Table 10: Import controls for foods of non-animal origin

| Place of origin | Product | Amount in kg | Consignments | Consignments sampled | Consignments not conforming | Test parameters |
|---------------------------------------|--|------------------|--------------|----------------------|-----------------------------|----------------------------|
| Turkey ¹ | Hazelnuts shelled and unshelled | 26,898 | 9 | 0 | 0 | Aflatoxins |
| Turkey ¹ | Dried figs | 270,748 | 24 | 9 | 1 | Aflatoxins |
| Turkey ¹ | Pistachios | 8,200 | 6 | 3 | 1 | Aflatoxins |
| Turkey ¹ | Hazelnuts, pistachios, figs, processed or preserved | 593,610 | 39 | 5 | 0 | Aflatoxins |
| Turkey ¹ | Flour, semolina, ground hazelnuts, figs and pistachios | 0 | 0 | 0 | 0 | Aflatoxins |
| Turkey ¹ | Hazelnut paste, pistachio paste, fig paste | 323,700 | 16 | 4 | 0 | Aflatoxins |
| Turkey ¹ | Processed agricultural products | 1,400 | 4 | 2 | 0 | Aflatoxins |
| Turkey ¹ | Cut and crushed hazelnuts | 0 | 0 | 0 | 0 | Aflatoxins |
| India ¹ | Sesame | 39 | 1 | 0 | 0 | Salmonella and pesticides |
| India ¹ | Guar flour | 40,000 | 7 | 1 | 0 | Pentachlorophenol, dioxins |
| Iran ¹ | Pistachios | 0 | 0 | 0 | 0 | Aflatoxins |
| Turkey ² | Peppers | 0 | 0 | 0 | 0 | Pesticide |
| Brazil ² | Pepper | 4,799 | 8 | 3 | 0 | Salmonella |
| Thailand ² | Chili peppers | 8,701 | 52 | 8 | 0 | Pesticide |
| China ² | Peppers | 3,255 | 13 | 2 | 0 | Salmonella |
| Kenya ² | Beans | 0 | 0 | 0 | 0 | Pesticide |
| China ² | Tea | 50 | 1 | 0 | 0 | Pesticide |
| China ³ | Rice products | 0 | 0 | 0 | 0 | GMOs |
| Canada ⁴ | Wheat | 0 | 0 | 0 | 0 | Ochratoxin A |
| USA ⁴ | Almonds | 37,603 | 3 | 0 | 0 | Aflatoxins |
| Specific third countries ⁵ | Berries, mushrooms | 0 | 0 | 0 | 0 | Radioactivity |
| Total | | 1,319,003 | 183 | 37 | 2 | |

Legal principles

- 1 Inspection in line with Reg. (EU) 2019/1793 Annex II
- 2 Inspection in line with Reg. (EU) 2019/1793 Annex I
- 3 Inspection in line with Commission Decision 2011/884/EU
- 4 Inspection in line with Reg. (EU) 2015/949, amended by Reg. (EU) 2017/1269
- 5 Inspection in line with Reg. (EU) 2020/1158

Inspection of consignments from Japan for radiation

In 2021, no consignment from Japan was subjected to an inspection at the Austrian border inspection posts in line with Regulation (EU) 2016/6, amended by Regulation (EU) 2017/2058 and Regulation (EU) 2019/1787.

Inspection of plastic kitchen articles from China

No consignments of plastic kitchen articles from the People's Republic of China were tested for polyamide and melamine in line with Regulation (EU) No. 284/2011 in the reporting year.

Inspections of organic foods

A total of 1,147 consignments of organic foodstuffs imported from third countries were tested for their conformity. All consignments had the EU-conform control certificates required. As of 2021, the European Commission decided that consignments of specific organic foods and feeds – listed under the following CN codes: chapter 10, chapter 11, chapter 12 and chapter 23 – must be tested for pesticides before they are cleared if they are imported from certain countries (Ukraine, Kazakhstan and the Russian Federation, Moldova and the People’s Republic of China).

Suspect samples were taken from 41 consignments. Thirty consignments from Ukraine, six consignments from Moldova, two from Turkey and three consign-

ments from the People’s Republic of China were inspected. The volume imported amounted to 4,424,200 kg. These consignments have been integrated into Table 11. One consignment of poppy seeds from Turkey did not fulfill import conditions. It was also rejected for not conforming to the conditions stated for conventional use.

The BMSGPK also prepared a random sample plan for imported organic products for 2021. A total of 54 consignments were tested for pesticides as part of this random sample plan. One consignment of raspberries from Ukraine, one consignment of cashew nuts from India, one consignment of pomegranate juice from Turkey and two consignments of psyllium husks from India did not conform to the import regulations for organic food.

Table 11: Import controls for organic foods

| Number of consign- | Type of consignment | Amount in kg |
|--------------------|----------------------|--------------|
| 367 | Fruit | 6,852,916 |
| 3 | Vegetables | 84,600 |
| 215 | Seeds, nuts, cereals | 8,320,564 |
| 562 | Various other foods | 9,988,322 |

4.7.2 Foods of Animal Origin

Foods of animal origin from third countries must be subjected to inspection at the first EU-authorized border inspection post. A total of 76 consignments of foods of animal origin from third countries were subjected to import inspections at the Austrian border inspection posts.

Two consignments were meant for a NATO customs warehouse.

Two consignments resulted in complaints because of insufficient documentation. Two consignments revealed infringements due to physical problems.

Four consignments of food of animal origin were sampled. AGES found no complaints in any of the samples. All four samples were taken as part of the National Sampling Plan. No random samples were taken as no such consignments were processed at Austrian borders, as a result of the system of re-enforced checks installed across the entire EU. This system responds, if results from random samples that do not conform to EU regulations are found in an original manufacturing establishment in a third country.

Table 12: Import controls for food of animal origin

| Product | Consignments | Cleared for import into the EU | Cleared for import into a customs warehouse in the EU | Consignments not conforming to EU standards | Consignments sampled |
|------------------------------|--------------|--------------------------------|---|---|----------------------|
| Meat and meat products | 7 | 5 | 1 | 1 | 1 |
| Fish products | 53 | 50 | 0 | 3 | 1 |
| Animal casings | 4 | 4 | 0 | 0 | 1 |
| Poultry and poultry products | 1 | 0 | 1 | 0 | 0 |

| Product | Consignments | Cleared for import into the EU | Cleared for import into a customs warehouse in the EU | Consignments not conforming to EU standards | Consignments sampled |
|------------------------------------|--------------|--------------------------------|---|---|----------------------|
| Milk and dairy products | 4 | 4 | 0 | 0 | 0 |
| Honey | 6 | 6 | 0 | 0 | 1 |
| Collagen casings | 1 | 1 | 0 | 0 | 0 |
| Other foods (enzymes, insect meal) | 0 | 0 | 0 | 0 | 0 |
| Total | 76 | 70 | 2 | 4 | 4 |

4.8 Suspect Samples

Some inspection activities and measures are designed to investigate suspicions about foods and other articles subject to the LMSVG that do not conform to the legal regulations, in addition to plan samples (market samples, SIHP and focus campaigns). Triggers for taking suspect samples may include observations by supervisory officers, consumer complaints, results from routine checks or information from the EU-wide rapid alert systems.

A total of 816 of 3,136 suspect samples resulted in complaints (26.0 %), substantially more than the plan samples (15.1 %), which can be seen as evidence for the efficiency in suspicion-oriented sampling. The share of suspect samples that were harmful to human health was 1.3 % (as opposed to 0.3 % in plan samples).

The more detailed data broken down into product groups and causes for complaint can be found in the annex (Table 17).

4.9 Inspections

The food examination centres of the regional governments carried out 31,986 inspections at 26,843 enterprises across Austria in 2021. The regional veterinary authorities conducted 7,743 inspections at 3,533 meat establishments and 1,515 inspections in 1,414 milk producing establishments. This results in a total of 41,244 audits and inspections at 31,790 enterprises.

4.9.1 Results in General

Establishments are inspected with varying frequencies based on a risk-based procedure. Thus, establishments in the highest risk category 9 are checked at least once per year (100%) and enterprises in the risk categories 3, 2 and 1 are inspected at a frequency of 10 % per year. Should there be any suspicions about deficiencies at an establishment, checks and additional inspections become a priority. Should the results of the official inspection show that the establishment's risk (e.g. because of an effective self-test system) is low, the frequency of inspections can be reduced to a certain extent.

The Food Safety Authority inspected 26,843 establishments and found food-law violations at 7,721 (28.8 %). In 3,153 cases there were breaches of hygiene regulations with regards to HACCP and training and general hygiene breaches were found in 9,983 cases. Problems with the product composition were found in 39 cases and there were 551 cases relating to mislabelling and/or misleading information found during official inspections. "Other" deficiencies (e.g. contaminants) were attributed in 2,361 cases. The percentage of enterprises in which violations were found in 2021 (28.8 %) was considerably higher than in previous years. However, the number of establishments inspected in 2021 was again significantly lower than in previous years before the COVID-19 pandemic. The increase in enterprises with violations can be partly explained by the fact that inspections tended to be focused on establishments with suspected or reported problems and partly by technical adjustments to the data and alert system of the federal provinces, which record violations differently. Data editing and the unification of the data system is currently in progress and will allow comparison from next year.

Table 13: Violations found during inspections

| Jahr | Enterprises inspected | Enterprises with violations | Enterprises with violations in % | Hygiene (HACCP, training) | Hygiene general |
|------|-----------------------|-----------------------------|----------------------------------|---------------------------|-----------------|
| 2018 | 34,722 | 2,444 | 7.0 | 214 | 3,146 |
| 2019 | 24,576 | 3,888 | 15.8 | 1,426 | 6,164 |
| 2020 | 26,843 | 7,721 | 28.8 | 3,153 | 9,983 |

4.9.2 Focus Campaign A-600 Inspection of Self-Tests at Licensed High-Risk Enterprises

A deeper, risk-based inspection concentrated on the application of general and hygiene requirements and self-tests at licensed high-risk businesses that process foods of animal origin (dairy, fish and meat products), was carried out as part of this focus campaign. A total of 267 food samples and 1,147 environment samples were taken at 166 enterprises and analysed.

Eleven (4.1 %) of the food samples taken resulted in complaints – six of 167 dairy products (3.6 %), two of 69 meat products (2.9 %) and three of 31 fish samples (9.7 %). One fish product was unsuitable for human consumption due to contamination with coagulase positive staphylococcus and *Listeria monocytogene*. One cooked sausage was deemed unsuitable for human consumption due to contamination with *E. coli*. Two cheese samples (*E. coli*) and a butter sample (coliform bacteria) did not comply to the provisions found in Hygiene Regulation (EC) No. 852/2004. One fish product and one raw sausage were at the end of their use-by-date and unsuitable for human consumption as a result of organoleptic issues. Two butter samples and one cheese sample did not comply because of mislabelling or misleading labelling. No reason for complaint was found in 256 samples (95.9 %).

Environment samples provide local authorities with information enabling the evaluation of hygiene conditions. Evidence of listeria was tested for at 138 enterprises and was found in the environment samples

of 43 (30.2 %). Additionally, food samples at nine of the 43 establishments (20.9 %) tested positive for *Listeria* and were reported due to the detection of this pathogen. At the 95 enterprises where no evidence of *Listeria* was found during environmental sampling (68.8 % of the 138 establishments tested), 12 samples (12.6 %) were positive for *Listeria* and the detection of the pathogen was pointed out. *Listeria monocytogenes* was found in 34 environment samples (3.0 % of all environment samples).

4.9.3 Milk Producing Enterprises

A total of 1,515 business inspections were conducted at 1,414 milk producing establishments. A delivery stop was announced for 201 establishments (14.2 %) because they exceeded the number of bacteria and somatic cells allowed or because of evidence of inhibitors.

4.9.4 Meat Enterprises

An inspection for hygiene compliance and the regulations regarding self-tests at the licensed meat and meat processing businesses is carried out, in addition to the inspection of the individual animals as part of ante and post-mortem inspections. The inspections are conducted by official veterinarians.

There were 7,743 enterprise inspections at 3,533 meat producing establishments. A total of 2,244 hygiene deficiencies, 688 documentation problems, 829 structural defects, 88 animal protection issues during the slaughtering process and 622 other deficiencies (e.g. regarding training, pest control monitoring etc.) were recorded.

4.10 Samples Harmful to Health

Samples are found to be harmful to human health if foodstuffs, objects for daily use and cosmetic products could have adverse effects on or may be endanger human health (e.g. because of the presence of

pathogenic microorganisms, banned substances or foreign bodies that could cause injury).

Ninety-five samples (0.4 %) were found to be harmful to human health in 2021.

A differentiated evaluation of the samples found to be harmful showed that the complaint rate in suspect samples was 1.3 %, while only 0.3 % of plan samples were harmful. In total, 41 of 95 harmful samples (43.2 %) were suspect samples, whereas the percentage of all suspect samples in the number of total samples taken amounted only to 13.8 % (3,136 out of 22,667 samples).

The largest share of harmful samples was found in the category objects for daily use with 10 from 1,010 samples taken (1.0 %); followed by ready-to-eat foods with 0.7 % (23 of 3,093 samples); meat, meat preparations and meat products (23 of 3,298 samples; 0.7 %); milk and dairy products (13 of 2,071 samples; 0.6 %); fish and fish products (four of 771 samples; 0.5 %); and spices and seasonings (two of 398 samples; 0.5 %). None of the 10 objects for daily use, 20 of the 23 ready-to-eat foods, three of the 23 meat and meat product samples, seven of the 13 milk and dairy product samples, two of the four fish and fish product samples and none of the spices and seasoning samples were tested as part of suspect sampling.

The incidents that resulted in complaints due to samples that were classed as harmful are illustrated in Table 14. A total of 48 of the 95 samples (50.5 %) found harmful tested positive for microbial contamination, especially ready-to-eat foods with *Bacillus cereus*, and also meat products with VTEC/STEC, as well as diverse foods with Listeria or Salmonella. Twenty complaints about contamination (21.1 %) were predominately about meat products with PAH and dairy products with cleaning fluid residues. The eight harmful samples (8.4 %) with safety issues were all toys. Harmful foreign bodies and impurities were found in seven samples (7.4 %). Six samples (6.3 %) were found to be harmful to human health because of their ingredients or composition (e.g. butter fish without information on preparing it safely, cosmetic products with harmful ingredients, sun protection products with low SPFs, gluten in gluten-free foods). Six samples (6.3 %) were classed as harmful due to excessive pesticide levels (2x panga fish, 2x cucumber, and 1x pears and 1x grapes).

Table 14: Reasons for complaint in harmful samples

| | Foreign bodies, Impurities | Ingredients, Composition | Contaminants | Microbiology, Hygiene | Pesticides | Safety issues |
|--|----------------------------|--------------------------|--------------|-----------------------|------------|---------------|
| Meat, meat preparations and meat products | 1 | | 9 | 13 | | |
| Fish and fish products | | 2 | | | 2 | |
| Milk and dairy products | 1 | | 6 | 6 | | |
| Cereals and cereal products | 1 | | | 1 | | |
| Bread, baked goods | 2 | | | 2 | | |
| Ice cream | | | | 2 | | |
| Fruit and vegetables | | | 2 | 1 | 4 | |
| Spices and seasonings | | | 0 | 2 | | |
| Drinking water and packaged water | | | 1 | 1 | | |
| Cosmetic products | | 3 | | | | |
| Objects for daily use | | | 2 | | | 8 |
| Ready-to-eat foods | 2 | 1 | | 20 | | |
| Total | 7 | 6 | 20 | 48 | 6 | 8 |

4.11 Rapid Alert Systems and Information for the Public

4.11.1 RASFF

This system facilitates the rapid sharing of information relevant for the safety of food and feed between EU authorities. If one Member State has information on the presence of a serious immediate or mid-term human health risk that is food- or feed-related, this information is reported immediately to the EC (Rapid Alert System for Food and Feed ([RASFF](#))) (exception: solely local significance). The alert is then passed on by the EC to the Member States via an internet-based system. This way, each country can take measures as quickly as possible. The overall manager of this system is SANTÉ-RASFF. The legal basis is found in Art. 50 of Regulation (EC) No. 178/2002 (EC basic regulation).

The Austrian point of contact for the administrative processing of RASFF notifications is located at AGES (RASFF contact point Salzburg). This is where all notifications are registered, evaluated, and passed on to the relevant authority or authorities. The way individual cases are processed depends on whether the goods affected have been supplied to Austria or whether a connection to Austria can be excluded.

Swift action is possible through the forwarding of the notification to the authorities. The relevant authority of the provincial government will inspect the establishment named immediately and take the appropriate measures depending on the kind of danger. They may take samples, stop further placement of the good in question on the market and investigate whether the goods were delivered to other Austrian provinces or Member States.

Should the goods be delivered on to other Austrian provinces, the authorities in the provinces affected are notified immediately in line with Art. 42 LMSVG.

Should the product(s) be subsequently delivered to other Member States, they will receive the data required (recipients, quantities) via RASFF for action to be taken.

The RASFF contact point in Salzburg is responsible for collecting all information required, if a product sample is taken in Austria and a complaint registered by an expert. If a potential connection between such a product and another Member State is found, a RASFF notification is prepared and transferred to the Member States affected via Brussels.

4.11.2 RAPEX

The Rapid Exchange of Information System ([RAPEX](#)) is a rapid alert system established by the EU for more efficient consumer protection in the field of general product safety. RAPEX is based on the Directive 95/2001 EC on general product safety. The relevant ministry for product safety in Austria and, thus, contact for RAPEX alerts is the [BMSGPK](#). RAPEX is also used for the rapid exchange of information on unsafe toys and cosmetic products, usually pursued by the local food safety authorities, as safety for toys and cosmetics is governed by the LMSVG. AGES (the RAPEX support centre in Salzburg) houses Austria's national contact for the alert administration for toys and cosmetics. This is where the alerts are collected, just like the RASFF alerts, and passed on to the competent authorities (further procedures as in the RASFF system – see above).

4.11.3 Alerts via the EU Rapid Alert System

Austria received 1,877 RASFF alerts in 2021. A total of 756 of these alerts were forwarded to the relevant food safety authorities. A total of 638 alerts already had a clear connection to Austria when they were received.

Of the 483 RAPEX alerts, 451 were forwarded to the relevant food safety authorities. A total of 11 cases had a clear connection to Austria when the alerts were received.

The Austrian food safety authorities reported 137 products to the national contact centre, forwarding 67 cases to the appropriate RASFF and RAPEX contacts in the EC.

A total of 80 products were found to be harmful (69x foods, 9x toys, 2x cosmetic products), 22 of which were forwarded to the EC contacts. Moreover, Austria passed on an additional 45 alerts (not harmful to human health) to the EC.

The remaining cases related predominantly to Austria, many of which were local incidents involving food from catering businesses or individual cases.

4.11.4 Information for the Public

If there is reasonable suspicion – based on the findings and expert opinions of AGES or one of the local examination centres or an AGES risk assessment

based on an RASFF alert -- that products may be harmful and may, therefore, pose a risk to a larger group of the population (danger to the public), the Federal Minister of Social Affairs, Health, Care and Consumer Protection must arrange for the public to be informed. Any measures taken by the manufacturer must be followed.

This also applies if there is reasonable suspicion that one or several specific foodstuffs may pose a risk to more people, based on a report on a food-borne outbreak of a disease.

The public received official information 253 times in 2021, with 103 products found to be harmful to health. There were either only public notifications (e.g. local incidents) or a public notification was organised in addition to other forms of communication such as a press release via the Austrian Press Agency Original Text Service (APA-OTS), a publication on the AGES homepage and/or mails via the AGES newsletter (Register at: [AGES Newsletter Subscription](#)).

5 ANNEX

The following tables can be found here:

Table 15: Total samples

Table 16: Plan samples

Table 17: Suspect samples

Table 18: Inspections according to type of enterprise

Table 19: Inspection results for meat enterprises in line with the specific inspection plan

Table 20: Inspections of milk producing enterprises

Table 21: Post-mortem examinations

(Date of Data Collection: March 2022)

Notes to the tables

The table "Total Samples" details all the results from plan and suspect samples. The table "Plan Samples" includes the results obtained from market samples, SIHP and focus campaigns. The line "campaign samples" lists the samples of focus campaigns in all product groups. The table "Suspect Samples" only includes the information on suspect samples.

The complaint category "harmful to human health" includes harmful foodstuffs in line with Art. 5 Para.5 Item 1 LMSVG, harmful objects for daily use in line with Art. 16. Para. 1 Item 1 LMSVG and harmful cosmetics in line with Art. 18 Para. 1 Item 1 LMSVG.

The complaint category "unsuitable" lists foodstuffs that are unsuitable for human consumption in line with Art. 5 Para. 5 Item 2 LMSVG, objects for daily use that are unsuitable for their intended use in line with Art. 16 Para. 1 Item 2 LMSVG and cosmetics, which may not be suitable for their intended use (Art. 18 Para. 1 Item 2 LMSVG).

The complaint category "composition" includes complaints in line with regulations that govern the composition of foods, cosmetics and objects for daily use and adulterations thereof in line with Art. 5 Para. 5 Item 3 LMSVG.

The complaint category "labelling/misleading information" lists both complaints in line with Art. 5 Para. 2 and 3 of the LMSVG and complaints in line with the food information regulation and various labelling regulations.

The complaint category "other" includes complaints in line with diverse regulations, such as the regulations on hygiene, Potable (Drinking) Water, Toys, Novel Foods, and also "depreciation" or "reduction in quality" in line with Art. 5 Para. 5 Item 4 LMSVG and complaints about objects for daily use in line with Art. 16 Para. 1 Item 3 LMSVG.

Each sample that resulted a complaint and every enterprise or establishment that violated regulations was only counted once for the calculation of the columns "sample complaints" or "violations by enterprises," even if several complaints or violations were registered per sample or enterprise, respectively. As a result, these figures do not equal the number of complaints or violations, as they illustrate the complaints and violations for each category and, thus, can include multiple complaints of one sample.

Table 15: Total Samples

| Product group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|-------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 01 01 | Raw meat fresh or frozen | 1,018 | 0 | 23 | 0 | 21 | 4 | 46 | 12 | 0 | 37 | 5 | 4.5 |
| 01 02 | Raw meat chopped, unseasoned | 271 | 0 | 14 | 8 | 11 | 8 | 38 | 15 | 0 | 7 | 5 | 14.0 |
| 01 03 | Meat preparations and meat products | 285 | 4 | 17 | 1 | 15 | 9 | 45 | 17 | 1 | 10 | 3 | 15.8 |
| 01 04 | Cured and smoked meats | 361 | 5 | 13 | 14 | 27 | 12 | 65 | 14 | 3 | 50 | 12 | 18.0 |
| 01 05 | Sausages (except game and poultry sausages) | 957 | 4 | 27 | 24 | 91 | 20 | 151 | 29 | 2 | 82 | 19 | 15.8 |
| 01 06 | Tinned meats and conserves incl. game meats | 55 | 0 | 1 | 2 | 17 | 0 | 18 | 0 | 1 | 18 | 3 | 32.7 |
| 01 07 | Soups made of/with meat, meat extracts and soups thereof | 31 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 4 | 0 | 3.2 |
| 01 08 | Natural sausage casings | 2 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 2 | 1 | 50.0 |
| 01 09 | Game fresh or frozen | 101 | 2 | 10 | 0 | 13 | 12 | 29 | 10 | 6 | 19 | 8 | 28.7 |
| 01 10 | Game products (incl. sausages, cured products) | 106 | 5 | 10 | 2 | 39 | 5 | 53 | 4 | 11 | 18 | 7 | 50.0 |
| 01 11 | Other meat products | 103 | 3 | 8 | 0 | 9 | 1 | 20 | 9 | 1 | 8 | 1 | 19.4 |
| 01 12 | Other "land" animals and products thereof (incl. insects, grubs/ maggots....) | 8 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 5 | 0 | 12.5 |
| 01 | Meat, meat preparations and products | 3,298 | 23 | 123 | 51 | 246 | 71 | 468 | 110 | 25 | 260 | 64 | 14.2 |
| 02 01 | Sea fish fresh or frozen | 123 | 2 | 9 | 0 | 7 | 4 | 19 | 8 | 0 | 72 | 8 | 15.4 |
| 02 02 | Sea fish products (no tins/conserves) | 150 | 0 | 6 | 0 | 3 | 6 | 15 | 10 | 0 | 78 | 5 | 10.0 |
| 02 03 | Freshwater fish fresh or frozen | 138 | 2 | 1 | 26 | 5 | 1 | 31 | 0 | 26 | 52 | 27 | 22.5 |
| 02 04 | Freshwater fish products | 143 | 0 | 2 | 0 | 13 | 2 | 15 | 4 | 0 | 22 | 0 | 10.5 |
| 02 05 | Shellfish, crustaceans, molluscs, derivative products | 146 | 0 | 5 | 2 | 9 | 0 | 12 | 1 | 3 | 110 | 7 | 8.2 |
| 02 06 | Other animals and derivative products | 1 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 0 | 0 | 100.0 |
| 02 07 | Preserves and semi-preserves and marinades of the whole product group (no ready-made foods) | 70 | 0 | 3 | 0 | 0 | 1 | 3 | 0 | 2 | 60 | 2 | 4.3 |
| 02 | Fish | 771 | 4 | 26 | 28 | 38 | 14 | 96 | 23 | 31 | 394 | 49 | 12.5 |
| 03 01 | Milk | 795 | 0 | 3 | 1 | 15 | 17 | 34 | 16 | 2 | 332 | 0 | 4.3 |

Annex: Total Samples

| Product group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|-------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 03 02 | Milk and dairy products (except cheese -- cream cheese, curd cheese, ...) and butter) | 422 | 6 | 4 | 21 | 71 | 27 | 119 | 14 | 27 | 52 | 12 | 28.2 |
| 03 03 | Cheese, cheese preparations and products | 725 | 7 | 47 | 0 | 84 | 26 | 153 | 41 | 10 | 99 | 13 | 21.1 |
| 03 04 | Butter, butter preparations/products and clarified butter | 129 | 0 | 7 | 14 | 14 | 10 | 36 | 3 | 0 | 18 | 2 | 27.9 |
| 03 | Milk and dairy products | 2,071 | 13 | 61 | 36 | 184 | 80 | 342 | 74 | 39 | 501 | 27 | 16.5 |
| 04 01 | Raw poultry fresh and frozen | 234 | 0 | 32 | 0 | 7 | 6 | 40 | 22 | 0 | 75 | 16 | 17.1 |
| 04 02 | Raw poultry preparations and products | 164 | 0 | 31 | 0 | 3 | 8 | 42 | 36 | 0 | 16 | 2 | 25.6 |
| 04 03 | Sausages and cured poultry products | 167 | 0 | 5 | 6 | 22 | 4 | 31 | 3 | 1 | 42 | 11 | 18.6 |
| 04 04 | Poultry preserves and conserves | 17 | 0 | 0 | 0 | 3 | 0 | 3 | 0 | 0 | 12 | 2 | 17.6 |
| 04 05 | Soups made of/with poultry meat, poultry extracts and soups thereof | 25 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 9 | 0 | 0.0 |
| 04 | Poultry and poultry products | 607 | 0 | 68 | 6 | 35 | 18 | 116 | 61 | 1 | 154 | 31 | 19.1 |
| 05 01 | Vegetable fats, margarine | 89 | 0 | 2 | 1 | 13 | 0 | 16 | 0 | 1 | 29 | 10 | 18.0 |
| 05 02 | Vegetable oils | 272 | 0 | 2 | 2 | 60 | 1 | 62 | 0 | 1 | 98 | 20 | 22.8 |
| 05 03 | Mayonnaise and related products | 37 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 16 | 1 | 2.7 |
| 05 04 | Delicatessen products and similar products | 156 | 0 | 0 | 0 | 16 | 3 | 19 | 3 | 0 | 26 | 1 | 12.2 |
| 05 05 | Marinades, dressings, emulsified sauces without egg | 31 | 0 | 1 | 0 | 4 | 0 | 5 | 0 | 1 | 11 | 1 | 16.1 |
| 05 | Fats, oils and related products | 585 | 0 | 5 | 3 | 94 | 4 | 103 | 3 | 3 | 180 | 33 | 17.6 |
| 06 01 | Cereals | 225 | 0 | 22 | 22 | 9 | 0 | 36 | 0 | 23 | 125 | 33 | 16.0 |
| 06 02 | Cereal products | 250 | 1 | 8 | 1 | 17 | 4 | 31 | 6 | 4 | 64 | 8 | 12.4 |
| 06 03 | Starch and starch products | 7 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 2 | 0 | 0.0 |
| 06 04 | Custard or pudding powder | 39 | 0 | 3 | 0 | 0 | 0 | 3 | 0 | 0 | 18 | 0 | 7.7 |
| 06 05 | Muesli, muesli bars | 100 | 1 | 2 | 1 | 9 | 0 | 12 | 2 | 1 | 42 | 2 | 12.0 |
| 06 | Cereals and cereal products | 621 | 2 | 35 | 24 | 35 | 4 | 82 | 8 | 28 | 251 | 43 | 13.2 |
| 07 01 | Bread, baked goods and bakery products | 286 | 2 | 5 | 0 | 21 | 3 | 29 | 2 | 4 | 39 | 3 | 10.1 |

Annex: Total Samples

| Product group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|-------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 07 02 | Fine baked goods – confectionery | 544 | 0 | 15 | 3 | 56 | 17 | 84 | 21 | 1 | 61 | 12 | 15.4 |
| 07 03 | Pastries and dough | 221 | 0 | 4 | 0 | 38 | 5 | 46 | 3 | 0 | 60 | 8 | 20.8 |
| 07 04 | Baking agents | 4 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 2 | 1 | 25.0 |
| 07 05 | Crackers, nibbles, salted goods | 95 | 0 | 2 | 0 | 13 | 2 | 16 | 0 | 1 | 63 | 9 | 16.8 |
| 07 06 | Dried and long-life baked products | 133 | 0 | 3 | 0 | 18 | 3 | 24 | 0 | 3 | 48 | 6 | 18.0 |
| 07 07 | Ready-made doughs and fillings | 128 | 2 | 0 | 0 | 4 | 0 | 6 | 2 | 0 | 21 | 2 | 4.7 |
| 07 | Bread and baked goods | 1,411 | 4 | 29 | 3 | 151 | 30 | 206 | 28 | 9 | 294 | 41 | 14.6 |
| 08 01 | Sugar and types of sugar | 30 | 0 | 1 | 0 | 1 | 0 | 2 | 0 | 1 | 7 | 1 | 6.7 |
| 08 02 | Honey | 423 | 0 | 2 | 17 | 47 | 1 | 54 | 0 | 1 | 54 | 19 | 12.8 |
| 08 | Sugar and honey | 453 | 0 | 3 | 17 | 48 | 1 | 56 | 0 | 2 | 61 | 20 | 12.4 |
| 09 01 | Ice cream from industrial production | 62 | 1 | 0 | 0 | 6 | 1 | 8 | 1 | 0 | 31 | 3 | 12.9 |
| 09 02 | Ice cream from artisan production | 821 | 1 | 34 | 39 | 35 | 6 | 115 | 40 | 36 | 11 | 2 | 14.0 |
| 09 | Ice cream | 883 | 2 | 34 | 39 | 41 | 7 | 123 | 41 | 36 | 42 | 5 | 13.9 |
| 10 01 | Cocoa and cocoa products | 213 | 0 | 0 | 2 | 61 | 6 | 68 | 0 | 0 | 81 | 21 | 31.9 |
| 10 02 | Sweets and confectionery | 157 | 0 | 4 | 4 | 21 | 0 | 24 | 0 | 0 | 100 | 12 | 15.3 |
| 10 | Cocoa, sweets and confectionery | 370 | 0 | 4 | 6 | 82 | 6 | 92 | 0 | 0 | 181 | 33 | 24.9 |
| 11 01 | Fresh/frozen vegetables, potatoes, pulses and legumes | 769 | 3 | 28 | 14 | 9 | 6 | 55 | 13 | 30 | 311 | 28 | 7.2 |
| 11 02 | Vegetable, potato and pulse and legume products | 346 | 1 | 0 | 7 | 56 | 1 | 64 | 0 | 3 | 143 | 31 | 18.5 |
| 11 03 | Fruit fresh or frozen | 600 | 2 | 19 | 18 | 4 | 10 | 43 | 1 | 40 | 465 | 33 | 7.2 |
| 11 04 | Fruit products | 261 | 1 | 4 | 15 | 77 | 0 | 83 | 2 | 1 | 110 | 21 | 31.8 |
| 11 05 | Mushrooms | 102 | 0 | 1 | 2 | 0 | 0 | 3 | 0 | 2 | 59 | 3 | 2.9 |
| 11 06 | Mushroom products | 61 | 0 | 2 | 0 | 8 | 0 | 10 | 0 | 2 | 34 | 8 | 16.4 |
| 11 07 | Soups (without meat or poultry) | 29 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 7 | 0 | 0.0 |
| 11 08 | Nuts, peanuts in shells | 136 | 0 | 3 | 0 | 8 | 0 | 11 | 0 | 0 | 99 | 9 | 8.1 |

Annex: Total Samples

| Product group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|-------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 11 09 | Ground/roasted nuts, desiccated coconut, salted nuts | 113 | 0 | 2 | 0 | 6 | 1 | 9 | 1 | 0 | 67 | 4 | 8.0 |
| 11 10 | Grains and seeds | 164 | 0 | 1 | 0 | 12 | 1 | 14 | 0 | 1 | 70 | 6 | 8.5 |
| 11 11 | Other edible plant materials | 11 | 0 | 1 | 6 | 3 | 0 | 7 | 0 | 6 | 11 | 7 | 63.6 |
| 11 12 | Vegan substitutes for animal protein | 49 | 0 | 1 | 1 | 6 | 0 | 7 | 0 | 0 | 21 | 1 | 14.3 |
| 11 | Fruit and vegetables | 2,641 | 7 | 62 | 63 | 189 | 19 | 306 | 17 | 85 | 1,397 | 151 | 11.6 |
| 12 01 | Spices, seasonings, condiments, and herbs | 314 | 2 | 8 | 6 | 63 | 1 | 75 | 7 | 3 | 135 | 31 | 23.9 |
| 12 02 | Mustards | 59 | 0 | 0 | 0 | 11 | 0 | 11 | 0 | 0 | 11 | 3 | 18.6 |
| 12 03 | Powdered and dried basis mixes and stocks | 25 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 7 | 1 | 4.0 |
| 12 | Spices, seasonings and condiments | 398 | 2 | 8 | 6 | 75 | 1 | 87 | 7 | 3 | 153 | 35 | 21.9 |
| 13 01 | Fruit juice, fruit syrups, fruit concentrates | 295 | 0 | 4 | 6 | 84 | 7 | 97 | 9 | 1 | 47 | 9 | 32.9 |
| 13 02 | Non-alcoholic refreshments and beverages | 163 | 0 | 4 | 0 | 27 | 5 | 34 | 4 | 1 | 43 | 8 | 20.9 |
| 13 | Fruit juices, non-alcoholic beverages | 458 | 0 | 8 | 6 | 111 | 12 | 131 | 13 | 2 | 90 | 17 | 28.6 |
| 14 01 | Coffee, coffee substitutes; derivative products | 99 | 0 | 0 | 0 | 22 | 0 | 22 | 0 | 0 | 29 | 1 | 22.2 |
| 14 02 | Teas, tea-like products and infusions, products, derivative products | 145 | 0 | 6 | 0 | 41 | 6 | 46 | 0 | 0 | 55 | 19 | 31.7 |
| 14 | Coffee and tea | 244 | 0 | 6 | 0 | 63 | 6 | 68 | 0 | 0 | 84 | 20 | 27.9 |
| 15 01 | Beer | 172 | 0 | 4 | 0 | 28 | 12 | 42 | 13 | 2 | 26 | 10 | 24.4 |
| 15 02 | Unused product category | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 15 03 | Spirits | 275 | 0 | 5 | 10 | 101 | 0 | 107 | 0 | 4 | 50 | 3 | 38.9 |
| 15 04 | Other alcoholic beverages with more than 1.2 ABV and under 15 ABV alcohol | 64 | 0 | 0 | 0 | 22 | 0 | 22 | 0 | 0 | 20 | 9 | 34.4 |
| 15 | Alcoholic beverages | 511 | 0 | 9 | 10 | 151 | 12 | 171 | 13 | 6 | 96 | 22 | 33.5 |
| 16 01 | Natural mineral water and spring water | 109 | 1 | 2 | 0 | 3 | 2 | 8 | 1 | 2 | 23 | 4 | 7.3 |
| 16 02 | Table water, packaged drinking water, soda water | 62 | 0 | 3 | 0 | 1 | 0 | 4 | 1 | 2 | 1 | 0 | 6.5 |
| 16 03 | Ice cubes | 92 | 0 | 4 | 0 | 0 | 17 | 21 | 4 | 0 | 14 | 1 | 22.8 |

Annex: Total Samples

| Product group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|------------|---------------------------------|------------------------|-----------|-------------------|------------------------------|-------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 16 04 | Drinking water | 881 | 1 | 54 | 0 | 0 | 10 | 65 | 52 | 13 | 0 | 0 | 7.4 |
| 16 | Drinking water and packaged water | 1,144 | 2 | 63 | 0 | 4 | 29 | 98 | 58 | 17 | 38 | 5 | 8.6 |
| 17 01 | Vinegar | 112 | 0 | 4 | 7 | 19 | 0 | 27 | 2 | 0 | 41 | 6 | 24.1 |
| 17 02 | Table salt | 122 | 0 | 1 | 10 | 9 | 2 | 19 | 0 | 1 | 62 | 8 | 15.6 |
| 17 03 | Additives and flavours | 161 | 0 | 1 | 5 | 11 | 0 | 16 | 0 | 1 | 89 | 13 | 9.9 |
| 17 | Vinegar, salt and additives | 395 | 0 | 6 | 22 | 39 | 2 | 62 | 2 | 2 | 192 | 27 | 15.7 |
| 18 01 | Children's and baby foods | 217 | 0 | 2 | 1 | 86 | 0 | 89 | 0 | 0 | 116 | 43 | 41.0 |
| 18 02 | Food supplements (FS) | 306 | 0 | 13 | 16 | 85 | 22 | 113 | 1 | 26 | 169 | 44 | 36.9 |
| 18 | Foods for special target groups | 523 | 0 | 15 | 17 | 171 | 22 | 202 | 1 | 26 | 285 | 87 | 38.6 |
| 19 01 | Cosmetic products | 701 | 3 | 17 | 14 | 169 | 82 | 202 | 11 | 0 | 524 | 127 | 28.8 |
| 19 | Cosmetic products | 701 | 3 | 17 | 14 | 169 | 82 | 202 | 11 | 0 | 524 | 127 | 28.8 |
| 20 01 | Food contact materials (except 20 03) | 400 | 0 | 2 | 54 | 21 | 8 | 74 | 0 | 0 | 314 | 62 | 18.5 |
| 20 02 | Toys | 487 | 10 | 1 | 74 | 125 | 103 | 198 | 0 | 0 | 460 | 188 | 40.7 |
| 20 03 | Equipment for food preparation | 70 | 0 | 0 | 0 | 0 | 67 | 67 | 0 | 0 | 15 | 14 | 95.7 |
| 20 04 | Other objects for daily use | 53 | 0 | 0 | 0 | 7 | 0 | 7 | 0 | 0 | 36 | 2 | 13.2 |
| 20 | Objects for daily use | 1,010 | 10 | 3 | 128 | 153 | 178 | 346 | 0 | 0 | 825 | 266 | 34.3 |
| 21 | Unused product category | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 22 01 | Packaged ready meals (sterilised, cooled, frozen) | 463 | 2 | 3 | 0 | 132 | 5 | 140 | 7 | 0 | 77 | 8 | 30.2 |
| 22 02 | Ready-to-eat foods for direct consumption | 2,630 | 21 | 72 | 2 | 61 | 93 | 244 | 127 | 4 | 127 | 16 | 9.3 |
| 22 | Ready-to-eat foods | 3,093 | 23 | 75 | 2 | 193 | 98 | 384 | 134 | 4 | 204 | 24 | 12.4 |
| 23 01 | Raw eggs, liquid eggs | 377 | 0 | 0 | 0 | 7 | 1 | 7 | 0 | 0 | 204 | 0 | 1.9 |
| 23 02 | Egg products | 55 | 0 | 0 | 0 | 2 | 1 | 3 | 1 | 0 | 10 | 1 | 5.5 |
| 23 03 | Cooked eggs | 47 | 0 | 4 | 0 | 0 | 1 | 5 | 3 | 1 | 2 | 0 | 10.6 |
| 23 | Eggs and egg products | 479 | 0 | 4 | 0 | 9 | 3 | 15 | 4 | 1 | 216 | 1 | 3.1 |

Annex: Total Samples

| Product group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | Complaints/Samples in % | |
|---------------|--------------|---------------|----------------------|------------|-------------|----------------------------------|------------|---------------------------------|------------------------|------------|-------------------|-------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labelling/Misleading information | Other | | Impurities | | Imported products | | Complaints/Imported products |
| | | | | | | | | | Microbiological | Other | | | |
| | Total | 22,667 | 95 | 664 | 481 | 2,281 | 699 | 3,756 | 608 | 320 | 6,422 | 1,128 | 16.6 |

Table 16: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-------|---------------------------------|------------------------|-------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 01 01 | Raw meat fresh or frozen | 942 | 0 | 4 | 0 | 18 | 4 | 24 | 5 | 0 | 24 | 2 | 2.5 |
| | SIHP | 137 | 0 | 3 | 0 | 7 | 1 | 11 | 3 | 0 | 0 | 0 | 8.0 |
| | Market samples | 120 | 0 | 1 | 0 | 11 | 3 | 13 | 2 | 0 | 12 | 2 | 10.8 |
| | Campaign samples | 685 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 12 | 0 | 0.0 |
| 01 02 | Raw meat chopped, unseasoned | 194 | 0 | 4 | 1 | 6 | 3 | 13 | 5 | 0 | 2 | 1 | 6.7 |
| | SIHP | 92 | 0 | 0 | 0 | 2 | 1 | 2 | 1 | 0 | 0 | 0 | 2.2 |
| | Market samples | 100 | 0 | 4 | 1 | 4 | 2 | 11 | 4 | 0 | 2 | 1 | 11.0 |
| | Campaign samples | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 01 03 | Meat preparations and products | 217 | 1 | 6 | 1 | 13 | 5 | 25 | 9 | 0 | 6 | 2 | 11.5 |
| | SIHP | 103 | 1 | 2 | 1 | 9 | 4 | 16 | 5 | 0 | 1 | 0 | 15.5 |
| | Market samples | 98 | 0 | 3 | 0 | 4 | 1 | 8 | 3 | 0 | 4 | 2 | 8.2 |
| | Campaign samples | 16 | 0 | 1 | 0 | 0 | 0 | 1 | 1 | 0 | 1 | 0 | 6.2 |
| 01 04 | Cured and smoked meats | 283 | 5 | 7 | 10 | 16 | 6 | 42 | 8 | 3 | 30 | 6 | 14.8 |
| | SIHP | 163 | 2 | 4 | 8 | 9 | 5 | 26 | 4 | 1 | 2 | 1 | 16.0 |
| | Market samples | 75 | 0 | 2 | 1 | 7 | 0 | 10 | 2 | 0 | 21 | 5 | 13.3 |
| | Campaign samples | 45 | 3 | 1 | 1 | 0 | 1 | 6 | 2 | 2 | 7 | 0 | 13.3 |
| 01 05 | Sausages (except game and poultry sausages) | 821 | 4 | 13 | 22 | 84 | 15 | 126 | 22 | 2 | 61 | 12 | 15.3 |
| | SIHP | 561 | 3 | 8 | 21 | 52 | 13 | 87 | 16 | 2 | 5 | 1 | 15.5 |
| | Market samples | 153 | 1 | 2 | 1 | 27 | 1 | 30 | 4 | 0 | 36 | 11 | 19.6 |
| | Campaign samples | 107 | 0 | 3 | 0 | 5 | 1 | 9 | 2 | 0 | 20 | 0 | 8.4 |
| 01 06 | Meat conserves incl. game conserves | 53 | 0 | 1 | 2 | 16 | 0 | 17 | 0 | 1 | 18 | 3 | 32.1 |
| | SIHP | 15 | 0 | 1 | 2 | 7 | 0 | 8 | 0 | 1 | 0 | 0 | 53.3 |
| | Market samples | 36 | 0 | 0 | 0 | 9 | 0 | 9 | 0 | 0 | 18 | 3 | 25.0 |
| | Campaign samples | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|---|---------------|----------------------|------------|-------------|-----------------------------------|-------|---------------------------------|------------------------|-------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/ Mis-leading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Micro-biological | Other | | | |
| 01 07 | Soups made of/with meat, meat extracts and soups thereof | 29 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 4 | 0 | 3.4 |
| | SIHP | 10 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 0 | 0 | 10.0 |
| | Market samples | 17 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 4 | 0 | 0.0 |
| | Campaign samples | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 01 08 | Natural sausage casings | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | SIHP | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 01 09 | Game fresh or frozen | 97 | 2 | 10 | 0 | 13 | 12 | 29 | 10 | 6 | 19 | 8 | 29.9 |
| | SIHP | 30 | 1 | 4 | 0 | 1 | 4 | 7 | 4 | 2 | 0 | 0 | 23.3 |
| | Market samples | 67 | 1 | 6 | 0 | 12 | 8 | 22 | 6 | 4 | 19 | 8 | 32.8 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 01 10 | Game products (incl. sausages, cured products) | 103 | 5 | 9 | 2 | 39 | 5 | 52 | 4 | 10 | 17 | 7 | 50.5 |
| | SIHP | 42 | 2 | 4 | 1 | 21 | 2 | 26 | 2 | 4 | 0 | 0 | 61.9 |
| | Market samples | 60 | 3 | 5 | 1 | 18 | 3 | 26 | 2 | 6 | 16 | 7 | 43.3 |
| | Campaign samples | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0.0 |
| 01 11 | Other meat products | 88 | 3 | 6 | 0 | 9 | 1 | 18 | 7 | 1 | 7 | 1 | 20.5 |
| | SIHP | 41 | 3 | 3 | 0 | 6 | 0 | 12 | 4 | 1 | 1 | 0 | 29.3 |
| | Market samples | 21 | 0 | 1 | 0 | 2 | 0 | 3 | 1 | 0 | 0 | 0 | 14.3 |
| | Campaign samples | 26 | 0 | 2 | 0 | 1 | 1 | 3 | 2 | 0 | 6 | 1 | 11.5 |
| 01 12 | Other "land" animals and products thereof (incl. insects, grubs/ maggots....) | 8 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 5 | 0 | 12.5 |
| | SIHP | 1 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 0 | 0 | 100.0 |
| | Market samples | 7 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 5 | 0 | 0.0 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Micro-biological | Other | | | |
| 01 | Meat, meat preparations and products | 2,835 | 20 | 60 | 38 | 216 | 51 | 348 | 70 | 23 | 193 | 42 | 12.3 |
| | SIHP | 1,195 | 12 | 29 | 33 | 116 | 30 | 197 | 39 | 11 | 9 | 2 | 16.5 |
| | Market samples | 754 | 5 | 24 | 4 | 94 | 18 | 132 | 24 | 10 | 137 | 39 | 17.5 |
| | Campaign samples | 886 | 3 | 7 | 1 | 6 | 3 | 19 | 7 | 2 | 47 | 1 | 2.1 |
| 02 01 | Sea fish fresh or frozen | 62 | 0 | 3 | 0 | 4 | 3 | 8 | 5 | 0 | 40 | 3 | 12.9 |
| | SIHP | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 61 | 0 | 3 | 0 | 4 | 3 | 8 | 5 | 0 | 40 | 3 | 13.1 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 02 02 | Sea fish products (no tins/conserves) | 98 | 0 | 4 | 0 | 3 | 1 | 8 | 4 | 0 | 56 | 3 | 8.2 |
| | SIHP | 9 | 0 | 2 | 0 | 0 | 0 | 2 | 2 | 0 | 0 | 0 | 22.2 |
| | Market samples | 56 | 0 | 2 | 0 | 3 | 1 | 6 | 2 | 0 | 36 | 3 | 10.7 |
| | Campaign samples | 33 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 20 | 0 | 0.0 |
| 02 03 | Freshwater fish fresh or frozen | 131 | 2 | 1 | 26 | 4 | 0 | 30 | 0 | 26 | 50 | 26 | 22.9 |
| | SIHP | 47 | 0 | 0 | 0 | 3 | 0 | 3 | 0 | 0 | 0 | 0 | 6.4 |
| | Market samples | 48 | 0 | 0 | 4 | 1 | 0 | 5 | 0 | 4 | 20 | 4 | 10.4 |
| | Campaign samples | 36 | 2 | 1 | 22 | 0 | 0 | 22 | 0 | 22 | 30 | 22 | 61.1 |
| 02 04 | Freshwater fish products | 142 | 0 | 2 | 0 | 13 | 2 | 15 | 4 | 0 | 22 | 0 | 10.6 |
| | SIHP | 34 | 0 | 0 | 0 | 6 | 1 | 6 | 1 | 0 | 0 | 0 | 17.6 |
| | Market samples | 39 | 0 | 0 | 0 | 5 | 1 | 5 | 1 | 0 | 12 | 0 | 12.8 |
| | Campaign samples | 69 | 0 | 2 | 0 | 2 | 0 | 4 | 2 | 0 | 10 | 0 | 5.8 |
| 02 05 | Shellfish, crustaceans, molluscs, derivative products | 110 | 0 | 3 | 2 | 7 | 0 | 8 | 0 | 3 | 89 | 5 | 7.3 |
| | SIHP | 9 | 0 | 0 | 1 | 1 | 0 | 2 | 0 | 0 | 0 | 0 | 22.2 |
| | Market samples | 43 | 0 | 3 | 1 | 4 | 0 | 4 | 0 | 3 | 37 | 3 | 9.3 |
| | Campaign samples | 58 | 0 | 0 | 0 | 2 | 0 | 2 | 0 | 0 | 52 | 2 | 3.4 |
| 02 06 | Other animals and derivative products | 1 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 0 | 0 | 100.0 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| | SIHP | 1 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 0 | 0 | 100.0 |
| | Market samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 02 07 | Preserves and semi-preserves and marinades of the whole product group (no ready-made foods) | 54 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 47 | 0 | 0.0 |
| | SIHP | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 51 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 46 | 0 | 0.0 |
| | Campaign samples | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0.0 |
| 02 | Fish | 598 | 2 | 13 | 28 | 32 | 6 | 70 | 13 | 29 | 304 | 37 | 11.7 |
| | SIHP | 103 | 0 | 2 | 1 | 11 | 1 | 14 | 3 | 0 | 0 | 0 | 13.6 |
| | Market samples | 298 | 0 | 8 | 5 | 17 | 5 | 28 | 8 | 7 | 191 | 13 | 9.4 |
| | Campaign samples | 197 | 2 | 3 | 22 | 4 | 0 | 28 | 2 | 22 | 113 | 24 | 14.2 |
| 03 01 | Milk | 767 | 0 | 0 | 0 | 15 | 17 | 30 | 15 | 0 | 328 | 0 | 3.9 |
| | SIHP | 167 | 0 | 0 | 0 | 11 | 15 | 25 | 13 | 0 | 0 | 0 | 15.0 |
| | Market samples | 46 | 0 | 0 | 0 | 4 | 2 | 5 | 2 | 0 | 9 | 0 | 10.9 |
| | Campaign samples | 554 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 319 | 0 | 0.0 |
| 03 02 | Milk and dairy products (except cheese--cream cheese, curd cheese,...) and butter) | 384 | 6 | 3 | 19 | 66 | 21 | 106 | 11 | 25 | 43 | 8 | 27.6 |
| | SIHP | 232 | 0 | 0 | 2 | 57 | 12 | 66 | 1 | 2 | 1 | 0 | 28.4 |
| | Market samples | 78 | 0 | 2 | 1 | 9 | 2 | 14 | 3 | 1 | 34 | 6 | 17.9 |
| | Campaign samples | 74 | 6 | 1 | 16 | 0 | 7 | 26 | 7 | 22 | 8 | 2 | 35.1 |
| 03 03 | Cheese, cheese preparations and products | 611 | 0 | 26 | 0 | 79 | 23 | 118 | 23 | 2 | 63 | 5 | 19.3 |
| | SIHP | 350 | 0 | 21 | 0 | 65 | 16 | 94 | 20 | 2 | 0 | 0 | 26.9 |
| | Market samples | 113 | 0 | 3 | 0 | 11 | 4 | 16 | 1 | 0 | 54 | 3 | 14.2 |
| | Campaign samples | 148 | 0 | 2 | 0 | 3 | 3 | 8 | 2 | 0 | 9 | 2 | 5.4 |
| 03 04 | Butter, butter products and clarified butter | 123 | 0 | 5 | 13 | 13 | 9 | 32 | 3 | 0 | 18 | 2 | 26.0 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| | SIHP | 74 | 0 | 5 | 12 | 7 | 6 | 24 | 3 | 0 | 0 | 0 | 32.4 |
| | Market samples | 36 | 0 | 0 | 1 | 4 | 2 | 5 | 0 | 0 | 18 | 2 | 13.9 |
| | Campaign samples | 13 | 0 | 0 | 0 | 2 | 1 | 3 | 0 | 0 | 0 | 0 | 23.1 |
| 03 | Milk and dairy products | 1,885 | 6 | 34 | 32 | 173 | 70 | 286 | 52 | 27 | 452 | 15 | 15.2 |
| | SIHP | 823 | 0 | 26 | 14 | 140 | 49 | 209 | 37 | 4 | 1 | 0 | 25.4 |
| | Market samples | 273 | 0 | 5 | 2 | 28 | 10 | 40 | 6 | 1 | 115 | 11 | 14.7 |
| | Campaign samples | 789 | 6 | 3 | 16 | 5 | 11 | 37 | 9 | 22 | 336 | 4 | 4.7 |
| 04 01 | Raw poultry fresh, frozen | 147 | 0 | 8 | 0 | 4 | 3 | 13 | 10 | 0 | 38 | 4 | 8.8 |
| | SIHP | 40 | 0 | 2 | 0 | 1 | 1 | 4 | 3 | 0 | 0 | 0 | 10.0 |
| | Market samples | 106 | 0 | 6 | 0 | 3 | 2 | 9 | 7 | 0 | 38 | 4 | 8.5 |
| | Campaign samples | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 04 02 | Raw poultry preparations and products | 126 | 0 | 28 | 0 | 1 | 2 | 31 | 29 | 0 | 10 | 1 | 24.6 |
| | SIHP | 46 | 0 | 11 | 0 | 1 | 1 | 13 | 12 | 0 | 0 | 0 | 28.3 |
| | Market samples | 80 | 0 | 17 | 0 | 0 | 1 | 18 | 17 | 0 | 10 | 1 | 22.5 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 04 03 | Sausages and cured poultry products | 131 | 0 | 1 | 6 | 15 | 0 | 20 | 1 | 0 | 34 | 6 | 15.3 |
| | SIHP | 59 | 0 | 0 | 5 | 5 | 0 | 9 | 0 | 0 | 1 | 0 | 15.3 |
| | Market samples | 56 | 0 | 1 | 1 | 10 | 0 | 11 | 1 | 0 | 23 | 6 | 19.6 |
| | Campaign samples | 16 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 10 | 0 | 0.0 |
| 04 04 | Poultry meat preserves and conserves | 17 | 0 | 0 | 0 | 3 | 0 | 3 | 0 | 0 | 12 | 2 | 17.6 |
| | SIHP | 1 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 0 | 0 | 100.0 |
| | Market samples | 16 | 0 | 0 | 0 | 2 | 0 | 2 | 0 | 0 | 12 | 2 | 12.5 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 04 05 | Soups made of/with poultry meat, poultry extracts and soups thereof | 25 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 9 | 0 | 0.0 |
| | SIHP | 3 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|----------|---------------------------------|------------------------|----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| | Market samples | 19 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 8 | 0 | 0.0 |
| | Campaign samples | 3 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0.0 |
| 04 | Poultry and poultry products | 446 | 0 | 37 | 6 | 23 | 5 | 67 | 40 | 0 | 103 | 13 | 15.0 |
| | SIHP | 149 | 0 | 13 | 5 | 8 | 2 | 27 | 15 | 0 | 1 | 0 | 18.1 |
| | Market samples | 277 | 0 | 24 | 1 | 15 | 3 | 40 | 25 | 0 | 91 | 13 | 14.4 |
| | Campaign samples | 20 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 11 | 0 | 0.0 |
| 05 01 | Vegetable fats, margarine | 66 | 0 | 0 | 1 | 13 | 0 | 14 | 0 | 1 | 22 | 10 | 21.2 |
| | SIHP | 6 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 45 | 0 | 0 | 1 | 13 | 0 | 14 | 0 | 1 | 19 | 10 | 31.1 |
| | Campaign samples | 15 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 3 | 0 | 0.0 |
| 05 02 | Vegetable oils | 256 | 0 | 1 | 2 | 51 | 1 | 52 | 0 | 1 | 90 | 14 | 20.3 |
| | SIHP | 94 | 0 | 1 | 0 | 34 | 1 | 34 | 0 | 0 | 2 | 1 | 36.2 |
| | Market samples | 122 | 0 | 0 | 2 | 17 | 0 | 18 | 0 | 1 | 65 | 13 | 14.8 |
| | Campaign samples | 40 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 23 | 0 | 0.0 |
| 05 03 | Mayonnaises and related products | 32 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 14 | 1 | 3.1 |
| | SIHP | 9 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 23 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 14 | 1 | 4.3 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 05 04 | Delicatessen products and similar products | 130 | 0 | 0 | 0 | 10 | 0 | 10 | 0 | 0 | 16 | 0 | 7.7 |
| | SIHP | 48 | 0 | 0 | 0 | 3 | 0 | 3 | 0 | 0 | 1 | 0 | 6.2 |
| | Market samples | 65 | 0 | 0 | 0 | 5 | 0 | 5 | 0 | 0 | 15 | 0 | 7.7 |
| | Campaign samples | 17 | 0 | 0 | 0 | 2 | 0 | 2 | 0 | 0 | 0 | 0 | 11.8 |
| 05 05 | Marinades, dressings, emulsified sauces without egg | 28 | 0 | 0 | 0 | 4 | 0 | 4 | 0 | 0 | 10 | 1 | 14.3 |
| | SIHP | 11 | 0 | 0 | 0 | 2 | 0 | 2 | 0 | 0 | 0 | 0 | 18.2 |
| | Market samples | 17 | 0 | 0 | 0 | 2 | 0 | 2 | 0 | 0 | 10 | 1 | 11.8 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|--|---------------|----------------------|------------|-------------|---------------------------------|----------|---------------------------------|------------------------|----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Micro-biological | Other | | | |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 05 | Fats, oils and related products | 512 | 0 | 1 | 3 | 79 | 1 | 81 | 0 | 2 | 152 | 26 | 15.8 |
| | SIHP | 168 | 0 | 1 | 0 | 39 | 1 | 39 | 0 | 0 | 3 | 1 | 23.2 |
| | Market samples | 272 | 0 | 0 | 3 | 38 | 0 | 40 | 0 | 2 | 123 | 25 | 14.7 |
| | Campaign samples | 72 | 0 | 0 | 0 | 2 | 0 | 2 | 0 | 0 | 26 | 0 | 2.8 |
| 06 01 | Cereals | 185 | 0 | 7 | 9 | 7 | 0 | 15 | 0 | 9 | 91 | 14 | 8.1 |
| | SIHP | 44 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 1 | 0 | 2.3 |
| | Market samples | 50 | 0 | 2 | 1 | 6 | 0 | 6 | 0 | 1 | 34 | 6 | 12.0 |
| | Campaign samples | 91 | 0 | 5 | 8 | 0 | 0 | 8 | 0 | 8 | 56 | 8 | 8.8 |
| 06 02 | Cereal products | 217 | 1 | 6 | 1 | 16 | 0 | 24 | 6 | 2 | 55 | 6 | 11.1 |
| | SIHP | 95 | 1 | 5 | 0 | 5 | 0 | 11 | 6 | 0 | 2 | 0 | 11.6 |
| | Market samples | 60 | 0 | 1 | 0 | 11 | 0 | 12 | 0 | 1 | 27 | 5 | 20.0 |
| | Campaign samples | 62 | 0 | 0 | 1 | 0 | 0 | 1 | 0 | 1 | 26 | 1 | 1.6 |
| 06 03 | Starch and starch products | 7 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 2 | 0 | 0.0 |
| | SIHP | 4 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 3 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 2 | 0 | 0.0 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 06 04 | Custard and pudding powder | 32 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 18 | 0 | 0.0 |
| | SIHP | 8 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 24 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 18 | 0 | 0.0 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 06 05 | Muesli, muesli bars | 90 | 0 | 1 | 1 | 8 | 0 | 9 | 1 | 0 | 36 | 2 | 10.0 |
| | SIHP | 28 | 0 | 0 | 0 | 2 | 0 | 2 | 0 | 0 | 0 | 0 | 7.1 |
| | Market samples | 62 | 0 | 1 | 1 | 6 | 0 | 7 | 1 | 0 | 36 | 2 | 11.3 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|--|---------------|----------------------|------------|-------------|---------------------------------|----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 06 | Cereals and cereal products | 531 | 1 | 14 | 11 | 31 | 0 | 48 | 7 | 11 | 202 | 22 | 9.0 |
| | SIHP | 179 | 1 | 5 | 0 | 8 | 0 | 14 | 6 | 0 | 3 | 0 | 7.8 |
| | Market samples | 199 | 0 | 4 | 2 | 23 | 0 | 25 | 1 | 2 | 117 | 13 | 12.6 |
| | Campaign samples | 153 | 0 | 5 | 9 | 0 | 0 | 9 | 0 | 9 | 82 | 9 | 5.9 |
| 07 01 | Bread, baked goods and bakery products | 228 | 0 | 2 | 0 | 15 | 2 | 18 | 2 | 0 | 24 | 2 | 7.9 |
| | SIHP | 154 | 0 | 1 | 0 | 8 | 0 | 9 | 0 | 0 | 0 | 0 | 5.8 |
| | Market samples | 74 | 0 | 1 | 0 | 7 | 2 | 9 | 2 | 0 | 24 | 2 | 12.2 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 07 02 | Fine baked goods, confectionery | 464 | 0 | 7 | 0 | 39 | 11 | 56 | 16 | 1 | 46 | 7 | 12.1 |
| | SIHP | 282 | 0 | 5 | 0 | 16 | 10 | 30 | 14 | 0 | 0 | 0 | 10.6 |
| | Market samples | 139 | 0 | 2 | 0 | 15 | 1 | 18 | 2 | 1 | 41 | 6 | 12.9 |
| | Campaign samples | 43 | 0 | 0 | 0 | 8 | 0 | 8 | 0 | 0 | 5 | 1 | 18.6 |
| 07 03 | Pastries and dough | 210 | 0 | 2 | 0 | 37 | 5 | 44 | 1 | 0 | 55 | 6 | 21.0 |
| | SIHP | 103 | 0 | 0 | 0 | 24 | 2 | 26 | 0 | 0 | 2 | 0 | 25.2 |
| | Market samples | 107 | 0 | 2 | 0 | 13 | 3 | 18 | 1 | 0 | 53 | 6 | 16.8 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 07 04 | Baking agents | 4 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 2 | 1 | 25.0 |
| | SIHP | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 4 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 2 | 1 | 25.0 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 07 05 | Crackers, nibbles, salted goods | 87 | 0 | 0 | 0 | 10 | 0 | 10 | 0 | 0 | 57 | 4 | 11.5 |
| | SIHP | 8 | 0 | 0 | 0 | 5 | 0 | 5 | 0 | 0 | 0 | 0 | 62.5 |
| | Market samples | 49 | 0 | 0 | 0 | 5 | 0 | 5 | 0 | 0 | 34 | 4 | 10.2 |
| | Campaign samples | 30 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 23 | 0 | 0.0 |
| 07 06 | Dried and long-life baked products | 114 | 0 | 1 | 0 | 18 | 0 | 19 | 0 | 1 | 48 | 6 | 16.7 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|--------------------------------------|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| | SIHP | 40 | 0 | 0 | 0 | 8 | 0 | 8 | 0 | 0 | 1 | 1 | 20.0 |
| | Market samples | 58 | 0 | 1 | 0 | 10 | 0 | 11 | 0 | 1 | 39 | 5 | 19.0 |
| | Campaign samples | 16 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 8 | 0 | 0.0 |
| 07 07 | Ready-made doughs and fillings | 118 | 2 | 0 | 0 | 4 | 0 | 6 | 2 | 0 | 20 | 2 | 5.1 |
| | SIHP | 41 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 0 | 0 | 2.4 |
| | Market samples | 27 | 0 | 0 | 0 | 3 | 0 | 3 | 0 | 0 | 6 | 1 | 11.1 |
| | Campaign samples | 50 | 2 | 0 | 0 | 0 | 0 | 2 | 2 | 0 | 14 | 1 | 4.0 |
| 07 | Bread and baked products | 1,225 | 2 | 12 | 0 | 124 | 18 | 154 | 21 | 2 | 252 | 28 | 12.6 |
| | SIHP | 628 | 0 | 6 | 0 | 62 | 12 | 79 | 14 | 0 | 3 | 1 | 12.6 |
| | Market samples | 458 | 0 | 6 | 0 | 54 | 6 | 65 | 5 | 2 | 199 | 25 | 14.2 |
| | Campaign samples | 139 | 2 | 0 | 0 | 8 | 0 | 10 | 2 | 0 | 50 | 2 | 7.2 |
| 08 01 | Sugar and types of sugar | 24 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 7 | 1 | 4.2 |
| | SIHP | 8 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 16 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 7 | 1 | 6.2 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 08 02 | Honey | 403 | 0 | 1 | 11 | 34 | 1 | 40 | 0 | 1 | 44 | 11 | 9.9 |
| | SIHP | 112 | 0 | 1 | 3 | 17 | 0 | 19 | 0 | 0 | 1 | 0 | 17.0 |
| | Market samples | 86 | 0 | 0 | 3 | 10 | 1 | 12 | 0 | 0 | 34 | 6 | 14.0 |
| | Campaign samples | 205 | 0 | 0 | 5 | 7 | 0 | 9 | 0 | 1 | 9 | 5 | 4.4 |
| 08 | Sugar and honey | 427 | 0 | 1 | 11 | 35 | 1 | 41 | 0 | 1 | 51 | 12 | 9.6 |
| | SIHP | 120 | 0 | 1 | 3 | 17 | 0 | 19 | 0 | 0 | 1 | 0 | 15.8 |
| | Market samples | 102 | 0 | 0 | 3 | 11 | 1 | 13 | 0 | 0 | 41 | 7 | 12.7 |
| | Campaign samples | 205 | 0 | 0 | 5 | 7 | 0 | 9 | 0 | 1 | 9 | 5 | 4.4 |
| 09 01 | Ice cream from industrial production | 51 | 0 | 0 | 0 | 4 | 0 | 4 | 0 | 0 | 23 | 1 | 7.8 |
| | SIHP | 19 | 0 | 0 | 0 | 2 | 0 | 2 | 0 | 0 | 1 | 0 | 10.5 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| | Market samples | 30 | 0 | 0 | 0 | 2 | 0 | 2 | 0 | 0 | 22 | 1 | 6.7 |
| | Campaign samples | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 09 02 | Ice cream from artisan production | 789 | 1 | 33 | 35 | 35 | 6 | 110 | 39 | 32 | 11 | 2 | 13.9 |
| | SIHP | 639 | 1 | 30 | 24 | 28 | 5 | 88 | 35 | 21 | 0 | 0 | 13.8 |
| | Market samples | 79 | 0 | 2 | 0 | 5 | 0 | 7 | 2 | 0 | 2 | 0 | 8.9 |
| | Campaign samples | 71 | 0 | 1 | 11 | 2 | 1 | 15 | 2 | 11 | 9 | 2 | 21.1 |
| | Ice cream | 840 | 1 | 33 | 35 | 39 | 6 | 114 | 39 | 32 | 34 | 3 | 13.6 |
| 09 | SIHP | 658 | 1 | 30 | 24 | 30 | 5 | 90 | 35 | 21 | 1 | 0 | 13.7 |
| | Market samples | 109 | 0 | 2 | 0 | 7 | 0 | 9 | 2 | 0 | 24 | 1 | 8.3 |
| | Campaign samples | 73 | 0 | 1 | 11 | 2 | 1 | 15 | 2 | 11 | 9 | 2 | 20.5 |
| | Ice cream | 840 | 1 | 33 | 35 | 39 | 6 | 114 | 39 | 32 | 34 | 3 | 13.6 |
| 10 01 | Cocoa and cocoa products | 189 | 0 | 0 | 2 | 57 | 0 | 59 | 0 | 0 | 65 | 16 | 31.2 |
| | SIHP | 58 | 0 | 0 | 0 | 16 | 0 | 16 | 0 | 0 | 0 | 0 | 27.6 |
| | Market samples | 64 | 0 | 0 | 0 | 20 | 0 | 20 | 0 | 0 | 44 | 13 | 31.2 |
| | Campaign samples | 67 | 0 | 0 | 2 | 21 | 0 | 23 | 0 | 0 | 21 | 3 | 34.3 |
| 10 02 | Sweets and confectionery | 141 | 0 | 2 | 3 | 17 | 0 | 17 | 0 | 0 | 91 | 11 | 12.1 |
| | SIHP | 22 | 0 | 1 | 1 | 3 | 0 | 3 | 0 | 0 | 0 | 0 | 13.6 |
| | Market samples | 90 | 0 | 0 | 1 | 10 | 0 | 10 | 0 | 0 | 74 | 9 | 11.1 |
| | Campaign samples | 29 | 0 | 1 | 1 | 4 | 0 | 4 | 0 | 0 | 17 | 2 | 13.8 |
| 10 | Cocoa, sweets and confectionery | 330 | 0 | 2 | 5 | 74 | 0 | 76 | 0 | 0 | 156 | 27 | 23.0 |
| | SIHP | 80 | 0 | 1 | 1 | 19 | 0 | 19 | 0 | 0 | 0 | 0 | 23.8 |
| | Market samples | 154 | 0 | 0 | 1 | 30 | 0 | 30 | 0 | 0 | 118 | 22 | 19.5 |
| | Campaign samples | 96 | 0 | 1 | 3 | 25 | 0 | 27 | 0 | 0 | 38 | 5 | 28.1 |
| 11 01 | Fresh/frozen vegetables, potatoes, pulses and legumes | 693 | 2 | 15 | 14 | 6 | 4 | 38 | 11 | 20 | 285 | 17 | 5.5 |
| | SIHP | 66 | 0 | 4 | 0 | 3 | 2 | 9 | 5 | 1 | 0 | 0 | 13.6 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-------|---------------------------------|------------------------|-------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| | Market samples | 73 | 0 | 4 | 0 | 3 | 2 | 9 | 0 | 5 | 38 | 6 | 12.3 |
| | Campaign samples | 554 | 2 | 7 | 14 | 0 | 0 | 20 | 6 | 14 | 247 | 11 | 3.6 |
| 11 02 | Vegetable, potato and pulse and legume products | 295 | 1 | 0 | 7 | 49 | 1 | 57 | 0 | 3 | 117 | 27 | 19.3 |
| | SIHP | 83 | 0 | 0 | 0 | 19 | 0 | 19 | 0 | 0 | 2 | 0 | 22.9 |
| | Market samples | 136 | 1 | 0 | 6 | 25 | 1 | 32 | 0 | 3 | 76 | 23 | 23.5 |
| | Campaign samples | 76 | 0 | 0 | 1 | 5 | 0 | 6 | 0 | 0 | 39 | 4 | 7.9 |
| | | | | | | | | | | | | | |
| 11 03 | Fruit fresh or frozen | 558 | 2 | 13 | 18 | 4 | 7 | 34 | 0 | 32 | 428 | 26 | 6.1 |
| | SIHP | 44 | 0 | 1 | 0 | 0 | 4 | 5 | 0 | 5 | 1 | 0 | 11.4 |
| | Market samples | 90 | 0 | 6 | 1 | 4 | 3 | 12 | 0 | 10 | 62 | 9 | 13.3 |
| | Campaign samples | 424 | 2 | 6 | 17 | 0 | 0 | 17 | 0 | 17 | 365 | 17 | 4.0 |
| 11 04 | Fruit products | 234 | 0 | 2 | 15 | 73 | 0 | 76 | 2 | 0 | 91 | 17 | 32.5 |
| | SIHP | 77 | 0 | 1 | 12 | 39 | 0 | 41 | 1 | 0 | 6 | 0 | 53.2 |
| | Market samples | 131 | 0 | 1 | 3 | 34 | 0 | 35 | 1 | 0 | 71 | 17 | 26.7 |
| | Campaign samples | 26 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 14 | 0 | 0.0 |
| 11 05 | Mushrooms | 95 | 0 | 1 | 2 | 0 | 0 | 3 | 0 | 2 | 56 | 3 | 3.2 |
| | SIHP | 16 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 34 | 0 | 1 | 0 | 0 | 0 | 1 | 0 | 0 | 20 | 1 | 2.9 |
| | Campaign samples | 45 | 0 | 0 | 2 | 0 | 0 | 2 | 0 | 2 | 36 | 2 | 4.4 |
| 11 06 | Mushroom products | 55 | 0 | 0 | 0 | 8 | 0 | 8 | 0 | 0 | 32 | 7 | 14.5 |
| | SIHP | 6 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 0 | 0 | 16.7 |
| | Market samples | 43 | 0 | 0 | 0 | 7 | 0 | 7 | 0 | 0 | 28 | 7 | 16.3 |
| | Campaign samples | 6 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 4 | 0 | 0.0 |
| 11 07 | Soups (without meat or poultry) | 27 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 7 | 0 | 0.0 |
| | SIHP | 6 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 11 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 6 | 0 | 0.0 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|--|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 11 08 | Campaign samples | 10 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0.0 |
| | Nuts, peanuts in shells | 114 | 0 | 2 | 0 | 8 | 0 | 10 | 0 | 0 | 81 | 8 | 8.8 |
| | SIHP | 9 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 1 | 0 | 11.1 |
| | Market samples | 101 | 0 | 2 | 0 | 7 | 0 | 9 | 0 | 0 | 77 | 8 | 8.9 |
| 11 09 | Campaign samples | 4 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 3 | 0 | 0.0 |
| | Ground/roasted nuts, desiccated coconut, salted nuts | 107 | 0 | 2 | 0 | 6 | 0 | 8 | 1 | 0 | 61 | 3 | 7.5 |
| | SIHP | 5 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 48 | 0 | 2 | 0 | 6 | 0 | 8 | 1 | 0 | 29 | 3 | 16.7 |
| 11 10 | Campaign samples | 54 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 32 | 0 | 0.0 |
| | Grains and seeds | 153 | 0 | 0 | 0 | 12 | 0 | 12 | 0 | 0 | 64 | 5 | 7.8 |
| | SIHP | 21 | 0 | 0 | 0 | 2 | 0 | 2 | 0 | 0 | 0 | 0 | 9.5 |
| | Market samples | 73 | 0 | 0 | 0 | 10 | 0 | 10 | 0 | 0 | 33 | 5 | 13.7 |
| 11 11 | Campaign samples | 59 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 31 | 0 | 0.0 |
| | Other edible plant materials | 8 | 0 | 1 | 4 | 1 | 0 | 4 | 0 | 4 | 8 | 4 | 50.0 |
| | SIHP | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 8 | 0 | 1 | 4 | 1 | 0 | 4 | 0 | 4 | 8 | 4 | 50.0 |
| 11 12 | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Vegan substitutes for animal protein | 38 | 0 | 0 | 1 | 6 | 0 | 6 | 0 | 0 | 16 | 1 | 15.8 |
| | SIHP | 13 | 0 | 0 | 0 | 4 | 0 | 4 | 0 | 0 | 0 | 0 | 30.8 |
| | Market samples | 25 | 0 | 0 | 1 | 2 | 0 | 2 | 0 | 0 | 16 | 1 | 8.0 |
| 11 | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Fruits and vegetables | 2,377 | 5 | 36 | 61 | 173 | 12 | 256 | 14 | 61 | 1,246 | 118 | 10.8 |
| | SIHP | 346 | 0 | 6 | 12 | 69 | 6 | 82 | 6 | 6 | 10 | 0 | 23.7 |
| | Market samples | 773 | 1 | 17 | 15 | 99 | 6 | 129 | 2 | 22 | 464 | 84 | 16.7 |
| | Campaign samples | 1,258 | 4 | 13 | 34 | 5 | 0 | 45 | 6 | 33 | 772 | 34 | 3.6 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|----------|---------------------------------|------------------------|----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 12 01 | Spices, seasonings, condiments and herbs | 265 | 2 | 7 | 2 | 56 | 1 | 64 | 6 | 2 | 102 | 24 | 24.2 |
| | SIHP | 56 | 0 | 1 | 0 | 21 | 0 | 22 | 0 | 1 | 0 | 0 | 39.3 |
| | Market samples | 114 | 2 | 5 | 1 | 35 | 1 | 41 | 6 | 0 | 65 | 23 | 36.0 |
| | Campaign samples | 95 | 0 | 1 | 1 | 0 | 0 | 1 | 0 | 1 | 37 | 1 | 1.1 |
| 12 02 | Mustard | 57 | 0 | 0 | 0 | 11 | 0 | 11 | 0 | 0 | 11 | 3 | 19.3 |
| | SIHP | 19 | 0 | 0 | 0 | 4 | 0 | 4 | 0 | 0 | 0 | 0 | 21.1 |
| | Market samples | 38 | 0 | 0 | 0 | 7 | 0 | 7 | 0 | 0 | 11 | 3 | 18.4 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 12 03 | Powdered and dried basis mixes and stocks | 25 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 7 | 1 | 4.0 |
| | SIHP | 8 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 17 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 7 | 1 | 5.9 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 12 | Spices, seasonings and condiments | 347 | 2 | 7 | 2 | 68 | 1 | 76 | 6 | 2 | 120 | 28 | 21.9 |
| | SIHP | 83 | 0 | 1 | 0 | 25 | 0 | 26 | 0 | 1 | 0 | 0 | 31.3 |
| | Market samples | 169 | 2 | 5 | 1 | 43 | 1 | 49 | 6 | 0 | 83 | 27 | 29.0 |
| | Campaign samples | 95 | 0 | 1 | 1 | 0 | 0 | 1 | 0 | 1 | 37 | 1 | 1.1 |
| 13 01 | Fruit juice, fruit syrups, fruit concentrates | 270 | 0 | 2 | 6 | 78 | 5 | 87 | 5 | 1 | 43 | 8 | 32.2 |
| | SIHP | 145 | 0 | 1 | 5 | 56 | 5 | 64 | 4 | 1 | 0 | 0 | 44.1 |
| | Market samples | 99 | 0 | 1 | 1 | 22 | 0 | 23 | 1 | 0 | 30 | 8 | 23.2 |
| | Campaign samples | 26 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 13 | 0 | 0.0 |
| 13 02 | Non-alcoholic refreshments and beverages | 144 | 0 | 0 | 0 | 21 | 4 | 24 | 3 | 0 | 38 | 6 | 16.7 |
| | SIHP | 52 | 0 | 0 | 0 | 5 | 1 | 6 | 1 | 0 | 2 | 0 | 11.5 |
| | Market samples | 82 | 0 | 0 | 0 | 16 | 3 | 18 | 2 | 0 | 35 | 6 | 22.0 |
| | Campaign samples | 10 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0.0 |
| 13 | Fruit juices, non-alcoholic refreshments and beverages | 414 | 0 | 2 | 6 | 99 | 9 | 111 | 8 | 1 | 81 | 14 | 26.8 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|--|---------------|----------------------|------------|-------------|---------------------------------|----------|---------------------------------|------------------------|----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| | SIHP | 197 | 0 | 1 | 5 | 61 | 6 | 70 | 5 | 1 | 2 | 0 | 35.5 |
| | Market samples | 181 | 0 | 1 | 1 | 38 | 3 | 41 | 3 | 0 | 65 | 14 | 22.7 |
| | Campaign samples | 36 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 14 | 0 | 0.0 |
| 14 01 | Coffee, coffee substitutes; derivative products | 94 | 0 | 0 | 0 | 22 | 0 | 22 | 0 | 0 | 26 | 1 | 23.4 |
| | SIHP | 43 | 0 | 0 | 0 | 17 | 0 | 17 | 0 | 0 | 0 | 0 | 39.5 |
| | Market samples | 39 | 0 | 0 | 0 | 5 | 0 | 5 | 0 | 0 | 23 | 1 | 12.8 |
| | Campaign samples | 12 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 3 | 0 | 0.0 |
| 14 02 | Teas, tea-like products and infusions, products, derivative products | 133 | 0 | 2 | 0 | 36 | 6 | 40 | 0 | 0 | 47 | 13 | 30,1 |
| | SIHP | 38 | 0 | 0 | 0 | 14 | 2 | 16 | 0 | 0 | 0 | 0 | 42.1 |
| | Market samples | 95 | 0 | 2 | 0 | 22 | 4 | 24 | 0 | 0 | 47 | 13 | 25.3 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 14 | Coffee and tea | 227 | 0 | 2 | 0 | 58 | 6 | 62 | 0 | 0 | 73 | 14 | 27.3 |
| | SIHP | 81 | 0 | 0 | 0 | 31 | 2 | 33 | 0 | 0 | 0 | 0 | 40.7 |
| | Market samples | 134 | 0 | 2 | 0 | 27 | 4 | 29 | 0 | 0 | 70 | 14 | 21.6 |
| | Campaign samples | 12 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 3 | 0 | 0.0 |
| 15 01 | Beer | 168 | 0 | 2 | 0 | 28 | 12 | 40 | 13 | 0 | 24 | 8 | 23.8 |
| | SIHP | 124 | 0 | 2 | 0 | 17 | 12 | 29 | 13 | 0 | 1 | 1 | 23.4 |
| | Market samples | 44 | 0 | 0 | 0 | 11 | 0 | 11 | 0 | 0 | 23 | 7 | 25.0 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 15 02 | Unused product category | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 15 03 | Spirits | 265 | 0 | 4 | 10 | 95 | 0 | 101 | 0 | 3 | 48 | 2 | 38.1 |
| | SIHP | 161 | 0 | 3 | 6 | 75 | 0 | 79 | 0 | 2 | 4 | 0 | 49.1 |
| | Market samples | 104 | 0 | 1 | 4 | 20 | 0 | 22 | 0 | 1 | 44 | 2 | 21.2 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 15 04 | Other alcoholic beverages with more than 1.2 ABV and under 15 ABV alcohol | 63 | 0 | 0 | 0 | 21 | 0 | 21 | 0 | 0 | 20 | 9 | 33.3 |
| | SIHP | 22 | 0 | 0 | 0 | 3 | 0 | 3 | 0 | 0 | 0 | 0 | 13.6 |
| | Market samples | 41 | 0 | 0 | 0 | 18 | 0 | 18 | 0 | 0 | 20 | 9 | 43.9 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 15 | Alcoholic beverages | 496 | 0 | 6 | 10 | 144 | 12 | 162 | 13 | 3 | 92 | 19 | 32.7 |
| | SIHP | 307 | 0 | 5 | 6 | 95 | 12 | 111 | 13 | 2 | 5 | 1 | 36.2 |
| | Market samples | 189 | 0 | 1 | 4 | 49 | 0 | 51 | 0 | 1 | 87 | 18 | 27.0 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 16 01 | Natural mineral water, spring water | 99 | 0 | 0 | 0 | 3 | 2 | 5 | 0 | 0 | 20 | 3 | 5.1 |
| | SIHP | 33 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 66 | 0 | 0 | 0 | 3 | 2 | 5 | 0 | 0 | 20 | 3 | 7.6 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 16 02 | Table water, packaged drinking water, soda water | 58 | 0 | 2 | 0 | 0 | 0 | 2 | 1 | 1 | 1 | 0 | 3.4 |
| | SIHP | 19 | 0 | 2 | 0 | 0 | 0 | 2 | 1 | 1 | 0 | 0 | 10.5 |
| | Market samples | 39 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0.0 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 16 03 | Ice cubes | 81 | 0 | 4 | 0 | 0 | 12 | 16 | 4 | 0 | 14 | 1 | 19.8 |
| | SIHP | 9 | 0 | 0 | 0 | 0 | 2 | 2 | 0 | 0 | 0 | 0 | 22.2 |
| | Market samples | 72 | 0 | 4 | 0 | 0 | 10 | 14 | 4 | 0 | 14 | 1 | 19.4 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 16 04 | Drinking water | 802 | 0 | 35 | 0 | 0 | 9 | 44 | 33 | 11 | 0 | 0 | 5.5 |
| | SIHP | 15 | 0 | 3 | 0 | 0 | 1 | 4 | 4 | 0 | 0 | 0 | 26.7 |
| | Market samples | 23 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Campaign samples | 764 | 0 | 32 | 0 | 0 | 8 | 40 | 29 | 11 | 0 | 0 | 5.2 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|--|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 16 | Drinking water and packaged water | 1,040 | 0 | 41 | 0 | 3 | 23 | 67 | 38 | 12 | 35 | 4 | 6.4 |
| | SIHP | 76 | 0 | 5 | 0 | 0 | 3 | 8 | 5 | 1 | 0 | 0 | 10.5 |
| | Market samples | 200 | 0 | 4 | 0 | 3 | 12 | 19 | 4 | 0 | 35 | 4 | 9.5 |
| | Campaign samples | 764 | 0 | 32 | 0 | 0 | 8 | 40 | 29 | 11 | 0 | 0 | 5.2 |
| 17 01 | Vinegar | 110 | 0 | 3 | 7 | 18 | 0 | 26 | 1 | 0 | 41 | 6 | 23.6 |
| | SIHP | 36 | 0 | 2 | 6 | 8 | 0 | 14 | 0 | 0 | 1 | 0 | 38.9 |
| | Market samples | 74 | 0 | 1 | 1 | 10 | 0 | 12 | 1 | 0 | 40 | 6 | 16.2 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 17 02 | Table salt | 121 | 0 | 1 | 10 | 9 | 2 | 19 | 0 | 1 | 62 | 8 | 15.7 |
| | SIHP | 7 | 0 | 0 | 1 | 3 | 0 | 4 | 0 | 1 | 0 | 0 | 57.1 |
| | Market samples | 39 | 0 | 0 | 9 | 6 | 0 | 12 | 0 | 0 | 20 | 8 | 30.8 |
| | Campaign samples | 75 | 0 | 1 | 0 | 0 | 2 | 3 | 0 | 0 | 42 | 0 | 4.0 |
| 17 03 | Additives and flavours | 147 | 0 | 1 | 5 | 9 | 0 | 14 | 0 | 1 | 79 | 11 | 9.5 |
| | SIHP | 18 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 102 | 0 | 1 | 3 | 9 | 0 | 12 | 0 | 1 | 73 | 11 | 11.8 |
| | Campaign samples | 27 | 0 | 0 | 2 | 0 | 0 | 2 | 0 | 0 | 6 | 0 | 7.4 |
| 17 | Vinegar, salt and additives | 378 | 0 | 5 | 22 | 36 | 2 | 59 | 1 | 2 | 182 | 25 | 15.6 |
| | SIHP | 61 | 0 | 2 | 7 | 11 | 0 | 18 | 0 | 1 | 1 | 0 | 29.5 |
| | Market samples | 215 | 0 | 2 | 13 | 25 | 0 | 36 | 1 | 1 | 133 | 25 | 16.7 |
| | Campaign samples | 102 | 0 | 1 | 2 | 0 | 2 | 5 | 0 | 0 | 48 | 0 | 4.9 |
| 18 01 | Children's and baby foods | 210 | 0 | 1 | 1 | 86 | 0 | 88 | 0 | 0 | 113 | 43 | 41.9 |
| | SIHP | 27 | 0 | 0 | 0 | 3 | 0 | 3 | 0 | 0 | 0 | 0 | 11.1 |
| | Market samples | 67 | 0 | 0 | 1 | 24 | 0 | 25 | 0 | 0 | 55 | 20 | 37.3 |
| | Campaign samples | 116 | 0 | 1 | 0 | 59 | 0 | 60 | 0 | 0 | 58 | 23 | 51.7 |
| 18 02 | Food supplements (FS) | 260 | 0 | 7 | 16 | 78 | 10 | 91 | 1 | 24 | 145 | 34 | 35.0 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|--|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| | SIHP | 76 | 0 | 4 | 5 | 37 | 2 | 41 | 0 | 11 | 8 | 6 | 53.9 |
| | Market samples | 170 | 0 | 3 | 8 | 38 | 8 | 47 | 1 | 13 | 128 | 28 | 27.6 |
| | Campaign samples | 14 | 0 | 0 | 3 | 3 | 0 | 3 | 0 | 0 | 9 | 0 | 21.4 |
| 18 | Foods for special target groups | 470 | 0 | 8 | 17 | 164 | 10 | 179 | 1 | 24 | 258 | 77 | 38.1 |
| | SIHP | 103 | 0 | 4 | 5 | 40 | 2 | 44 | 0 | 11 | 8 | 6 | 42.7 |
| | Market samples | 237 | 0 | 3 | 9 | 62 | 8 | 72 | 1 | 13 | 183 | 48 | 30.4 |
| | Campaign samples | 130 | 0 | 1 | 3 | 62 | 0 | 63 | 0 | 0 | 67 | 23 | 48.5 |
| 19 01 | Cosmetic products | 667 | 2 | 16 | 13 | 155 | 74 | 188 | 11 | 0 | 500 | 119 | 28.2 |
| | SIHP | 69 | 0 | 0 | 2 | 25 | 18 | 32 | 0 | 0 | 4 | 3 | 46.4 |
| | Market samples | 318 | 0 | 1 | 2 | 51 | 12 | 55 | 1 | 0 | 273 | 39 | 17.3 |
| | Campaign samples | 280 | 2 | 15 | 9 | 79 | 44 | 101 | 10 | 0 | 223 | 77 | 36,1 |
| 19 | Cosmetic products | 667 | 2 | 16 | 13 | 155 | 74 | 188 | 11 | 0 | 500 | 119 | 28.2 |
| | SIHP | 69 | 0 | 0 | 2 | 25 | 18 | 32 | 0 | 0 | 4 | 3 | 46.4 |
| | Market samples | 318 | 0 | 1 | 2 | 51 | 12 | 55 | 1 | 0 | 273 | 39 | 17.3 |
| | Campaign samples | 280 | 2 | 15 | 9 | 79 | 44 | 101 | 10 | 0 | 223 | 77 | 36.1 |
| 20 01 | Food contact materials (except 20 03) | 370 | 0 | 1 | 46 | 16 | 5 | 61 | 0 | 0 | 289 | 49 | 16.5 |
| | SIHP | 19 | 0 | 0 | 7 | 2 | 0 | 7 | 0 | 0 | 4 | 3 | 36.8 |
| | Market samples | 120 | 0 | 0 | 0 | 5 | 3 | 8 | 0 | 0 | 99 | 6 | 6.7 |
| | Campaign samples | 231 | 0 | 1 | 39 | 9 | 2 | 46 | 0 | 0 | 186 | 40 | 19.9 |
| 20 02 | Toys | 467 | 10 | 1 | 64 | 110 | 86 | 179 | 0 | 0 | 440 | 169 | 38.3 |
| | SIHP | 4 | 0 | 0 | 0 | 2 | 0 | 2 | 0 | 0 | 0 | 0 | 50.0 |
| | Market samples | 218 | 8 | 1 | 34 | 39 | 45 | 74 | 0 | 0 | 209 | 72 | 33.9 |
| | Campaign samples | 245 | 2 | 0 | 30 | 69 | 41 | 103 | 0 | 0 | 231 | 97 | 42.0 |
| 20 03 | Equipment for food preparation | 1 | 0 | 0 | 0 | 0 | 1 | 1 | 0 | 0 | 1 | 1 | 100.0 |
| | SIHP | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|----------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| | Market samples | 1 | 0 | 0 | 0 | 0 | 1 | 1 | 0 | 0 | 1 | 1 | 100.0 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 20 04 | Other objects for daily use | 49 | 0 | 0 | 0 | 7 | 0 | 7 | 0 | 0 | 32 | 2 | 14.3 |
| | SIHP | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 26 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 22 | 1 | 3.8 |
| | Campaign samples | 23 | 0 | 0 | 0 | 6 | 0 | 6 | 0 | 0 | 10 | 1 | 26.1 |
| 20 | Objects for daily use | 887 | 10 | 2 | 110 | 133 | 92 | 248 | 0 | 0 | 762 | 221 | 28.0 |
| | SIHP | 23 | 0 | 0 | 7 | 4 | 0 | 9 | 0 | 0 | 4 | 3 | 39.1 |
| | Market samples | 365 | 8 | 1 | 34 | 45 | 49 | 84 | 0 | 0 | 331 | 80 | 23.0 |
| | Campaign samples | 499 | 2 | 1 | 69 | 84 | 43 | 155 | 0 | 0 | 427 | 138 | 31.1 |
| 21 | Unused product category | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 22 01 | Packaged ready meals (sterilised, cooled, frozen) | 389 | 0 | 1 | 0 | 118 | 5 | 122 | 4 | 0 | 46 | 5 | 31.4 |
| | SIHP | 162 | 0 | 0 | 0 | 42 | 2 | 44 | 0 | 0 | 0 | 0 | 27.2 |
| | Market samples | 114 | 0 | 1 | 0 | 29 | 2 | 30 | 3 | 0 | 38 | 5 | 26.3 |
| | Campaign samples | 113 | 0 | 0 | 0 | 47 | 1 | 48 | 1 | 0 | 8 | 0 | 42.5 |
| 22 02 | Ready-to-eat foods for direct consumption | 1,764 | 3 | 20 | 0 | 55 | 40 | 116 | 49 | 0 | 64 | 4 | 6.6 |
| | SIHP | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 13 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Campaign samples | 1,751 | 3 | 20 | 0 | 55 | 40 | 116 | 49 | 0 | 64 | 4 | 6.6 |
| 22 | Ready-to-eat foods | 2,153 | 3 | 21 | 0 | 173 | 45 | 238 | 53 | 0 | 110 | 9 | 11.1 |
| | SIHP | 162 | 0 | 0 | 0 | 42 | 2 | 44 | 0 | 0 | 0 | 0 | 27.2 |
| | Market samples | 127 | 0 | 1 | 0 | 29 | 2 | 30 | 3 | 0 | 38 | 5 | 23.6 |
| | Campaign samples | 1,864 | 3 | 20 | 0 | 102 | 41 | 164 | 50 | 0 | 72 | 4 | 8.8 |
| 23 01 | Raw eggs, liquid eggs | 362 | 0 | 0 | 0 | 6 | 0 | 6 | 0 | 0 | 201 | 0 | 1.7 |

Annex: Plan Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional Information | | | | Complaints/Samples in % bean |
|---------------|------------------------------|---------------|----------------------|------------|-------------|---------------------------------|------------|---------------------------------|------------------------|------------|-------------------|------------------------------|------------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| | SIHP | 73 | 0 | 0 | 0 | 5 | 0 | 5 | 0 | 0 | 0 | 0 | 6.8 |
| | Market samples | 25 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 4 | 0 | 4.0 |
| | Campaign samples | 264 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 197 | 0 | 0.0 |
| 23 02 | Egg products | 53 | 0 | 0 | 0 | 2 | 1 | 3 | 1 | 0 | 10 | 1 | 5.7 |
| | SIHP | 18 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 0 | 0 | 5.6 |
| | Market samples | 20 | 0 | 0 | 0 | 1 | 1 | 2 | 1 | 0 | 10 | 1 | 10.0 |
| | Campaign samples | 15 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 23 03 | Cooked eggs | 31 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 2 | 0 | 0.0 |
| | SIHP | 6 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| | Market samples | 25 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 2 | 0 | 0.0 |
| | Campaign samples | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 23 | Eggs and egg products | 446 | 0 | 0 | 0 | 8 | 1 | 9 | 1 | 0 | 213 | 1 | 2.0 |
| | SIHP | 97 | 0 | 0 | 0 | 6 | 0 | 6 | 0 | 0 | 0 | 0 | 6.2 |
| | Market samples | 70 | 0 | 0 | 0 | 2 | 1 | 3 | 1 | 0 | 16 | 1 | 4.3 |
| | Campaign samples | 279 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 197 | 0 | 0.0 |
| | Total | 19,531 | 54 | 353 | 410 | 2,040 | 445 | 2,940 | 388 | 232 | 5,571 | 874 | 15.1 |
| | SIHP | 5,708 | 14 | 138 | 125 | 859 | 151 | 1,190 | 178 | 59 | 56 | 17 | 20.8 |
| | Market samples | 5,874 | 16 | 111 | 100 | 790 | 141 | 1,020 | 93 | 61 | 2,934 | 528 | 17.4 |
| | Campaign samples | 7,949 | 24 | 104 | 185 | 391 | 153 | 730 | 117 | 112 | 2,581 | 329 | 9.2 |

Table 17: Suspect Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional information | | | | Complaints/Samples in % |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|----------|-------------------|------------------------------|-------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 01 01 | Raw meat fresh or frozen | 76 | 0 | 19 | 0 | 3 | 0 | 22 | 7 | 0 | 13 | 3 | 28.9 |
| 01 02 | Raw meat chopped, unseasoned | 77 | 0 | 10 | 7 | 5 | 5 | 25 | 10 | 0 | 5 | 4 | 32.5 |
| 01 03 | Meat preparations and products | 68 | 3 | 11 | 0 | 2 | 4 | 20 | 8 | 1 | 4 | 1 | 29.4 |
| 01 04 | Cured and smoked meats | 78 | 0 | 6 | 4 | 11 | 6 | 23 | 6 | 0 | 20 | 6 | 29.5 |
| 01 05 | Sausages (excl. game and poultry sausages) | 136 | 0 | 14 | 2 | 7 | 5 | 25 | 7 | 0 | 21 | 7 | 18.4 |
| 01 06 | Meat conserves/tins incl. game conserves | 2 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 0 | 0 | 50.0 |
| 01 07 | Soups made from/with meat, meat extracts and soups thereof | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 01 08 | Natural sausage casings | 2 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 2 | 1 | 50.0 |
| 01 09 | Game fresh or frozen | 4 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 01 10 | Game products (incl. sausages and cured products) | 3 | 0 | 1 | 0 | 0 | 0 | 1 | 0 | 1 | 1 | 0 | 33.3 |
| 01 11 | Other meat products | 15 | 0 | 2 | 0 | 0 | 0 | 2 | 2 | 0 | 1 | 0 | 13.3 |
| 01 12 | Other "land" animals and products thereof (incl. insects, grubs/ maggots....) | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 01 | Meat, meat preparations and meat products | 463 | 3 | 63 | 13 | 30 | 20 | 120 | 40 | 2 | 67 | 22 | 25.9 |
| 02 01 | Sea fish fresh or frozen | 61 | 2 | 6 | 0 | 3 | 1 | 11 | 3 | 0 | 32 | 5 | 18.0 |
| 02 02 | Sea fish products (no tins/conserves) | 52 | 0 | 2 | 0 | 0 | 5 | 7 | 6 | 0 | 22 | 2 | 13.5 |
| 02 03 | Freshwater fish fresh or frozen | 7 | 0 | 0 | 0 | 1 | 1 | 1 | 0 | 0 | 2 | 1 | 14.3 |
| 02 04 | Freshwater fish products | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 02 05 | Shellfish, crustaceans, molluscs, products | 36 | 0 | 2 | 0 | 2 | 0 | 4 | 1 | 0 | 21 | 2 | 11.1 |
| 02 06 | Other animals and derivate products | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 02 07 | Preserves and semi-preserves for the whole product category (no ready-made foods) | 16 | 0 | 3 | 0 | 0 | 1 | 3 | 0 | 2 | 13 | 2 | 18.8 |
| 02 | Fish | 173 | 2 | 13 | 0 | 6 | 8 | 26 | 10 | 2 | 90 | 12 | 15.0 |
| 03 01 | Milk | 28 | 0 | 3 | 1 | 0 | 0 | 4 | 1 | 2 | 4 | 0 | 14.3 |

Annex: Suspect Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional information | | | | Complaints/Samples in % |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|-------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 03 02 | Milk and dairy products (except cheese -- cream cheese, curd cheese, ...) and butter) | 38 | 0 | 1 | 2 | 5 | 6 | 13 | 3 | 2 | 9 | 4 | 34.2 |
| 03 03 | Cheese, cheese preparations and cheese products | 114 | 7 | 21 | 0 | 5 | 3 | 35 | 18 | 8 | 36 | 8 | 30.7 |
| 03 04 | Butter, butter products and clarified butter | 6 | 0 | 2 | 1 | 1 | 1 | 4 | 0 | 0 | 0 | 0 | 66.7 |
| 03 | Milk and dairy products | 186 | 7 | 27 | 4 | 11 | 10 | 56 | 22 | 12 | 49 | 12 | 30.1 |
| 04 01 | Poultry fresh or frozen | 87 | 0 | 24 | 0 | 3 | 3 | 27 | 12 | 0 | 37 | 12 | 31.0 |
| 04 02 | Raw poultry meat preparations and products | 38 | 0 | 3 | 0 | 2 | 6 | 11 | 7 | 0 | 6 | 1 | 28.9 |
| 04 03 | Sausages and cured products from poultry | 36 | 0 | 4 | 0 | 7 | 4 | 11 | 2 | 1 | 8 | 5 | 30.6 |
| 04 04 | Poultry meat preserves and conserves | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 04 05 | Soups made from/with poultry, poultry extract and soups thereof | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 04 | Poultry and poultry meat products | 161 | 0 | 31 | 0 | 12 | 13 | 49 | 21 | 1 | 51 | 18 | 30.4 |
| 05 01 | Vegetable fats, margarine | 23 | 0 | 2 | 0 | 0 | 0 | 2 | 0 | 0 | 7 | 0 | 8.7 |
| 05 02 | Vegetable oils | 16 | 0 | 1 | 0 | 9 | 0 | 10 | 0 | 0 | 8 | 6 | 62.5 |
| 05 03 | Mayonnaises and related products | 5 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 2 | 0 | 0.0 |
| 05 04 | Delicatessen products and similar goods | 26 | 0 | 0 | 0 | 6 | 3 | 9 | 3 | 0 | 10 | 1 | 34.6 |
| 05 05 | Marinades, dressings, emulsified sauces without egg | 3 | 0 | 1 | 0 | 0 | 0 | 1 | 0 | 1 | 1 | 0 | 33.3 |
| 05 | Fats, oils and related products | 73 | 0 | 4 | 0 | 15 | 3 | 22 | 3 | 1 | 28 | 7 | 30,1 |
| 06 01 | Cereals | 40 | 0 | 15 | 13 | 2 | 0 | 21 | 0 | 14 | 34 | 19 | 52.5 |
| 06 02 | Cereal products | 33 | 0 | 2 | 0 | 1 | 4 | 7 | 0 | 2 | 9 | 2 | 21.2 |
| 06 03 | Starches and starch products | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 06 04 | Custard/Pudding powders | 7 | 0 | 3 | 0 | 0 | 0 | 3 | 0 | 0 | 0 | 0 | 42.9 |
| 06 05 | Muesli, muesli bars | 10 | 1 | 1 | 0 | 1 | 0 | 3 | 1 | 1 | 6 | 0 | 30.0 |
| 06 | Cereals and cereal products | 90 | 1 | 21 | 13 | 4 | 4 | 34 | 1 | 17 | 49 | 21 | 37.8 |

Annex: Suspect Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional information | | | | Complaints/Samples in % |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|----------|-------------------|------------------------------|-------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 07 01 | Bread, baked goods, bakery products | 58 | 2 | 3 | 0 | 6 | 1 | 11 | 0 | 4 | 15 | 1 | 19.0 |
| 07 02 | Fine baked goods – confectionery | 80 | 0 | 8 | 3 | 17 | 6 | 28 | 5 | 0 | 15 | 5 | 35.0 |
| 07 03 | Pastries and dough | 11 | 0 | 2 | 0 | 1 | 0 | 2 | 2 | 0 | 5 | 2 | 18.2 |
| 07 04 | Baking agents | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 07 05 | Crackers, nibbles, salted goods | 8 | 0 | 2 | 0 | 3 | 2 | 6 | 0 | 1 | 6 | 5 | 75.0 |
| 07 06 | Dried and long-life baked products | 19 | 0 | 2 | 0 | 0 | 3 | 5 | 0 | 2 | 0 | 0 | 26.3 |
| 07 07 | Ready-made doughs and fillings | 10 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0.0 |
| 07 | Bread and baked products | 186 | 2 | 17 | 3 | 27 | 12 | 52 | 7 | 7 | 42 | 13 | 28.0 |
| 08 01 | Sugar and types of sugar | 6 | 0 | 1 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 16.7 |
| 08 02 | Honey | 20 | 0 | 1 | 6 | 13 | 0 | 14 | 0 | 0 | 10 | 8 | 70.0 |
| 08 | Sugar and honey | 26 | 0 | 2 | 6 | 13 | 0 | 15 | 0 | 1 | 10 | 8 | 57.7 |
| 09 01 | Ice cream from industrial production | 11 | 1 | 0 | 0 | 2 | 1 | 4 | 1 | 0 | 8 | 2 | 36.4 |
| 09 02 | Ice cream from artisan production | 32 | 0 | 1 | 4 | 0 | 0 | 5 | 1 | 4 | 0 | 0 | 15.6 |
| 09 | Ice cream | 43 | 1 | 1 | 4 | 2 | 1 | 9 | 2 | 4 | 8 | 2 | 20.9 |
| 10 01 | Cocoa and cocoa products | 24 | 0 | 0 | 0 | 4 | 6 | 9 | 0 | 0 | 16 | 5 | 37.5 |
| 10 02 | Sweets and confectionery | 16 | 0 | 2 | 1 | 4 | 0 | 7 | 0 | 0 | 9 | 1 | 43.8 |
| 10 | Cocoa, sweets and confectionery | 40 | 0 | 2 | 1 | 8 | 6 | 16 | 0 | 0 | 25 | 6 | 40.0 |
| 11 01 | Vegetables fresh/frozen; potatoes, pulses and legumes | 76 | 1 | 13 | 0 | 3 | 2 | 17 | 2 | 10 | 26 | 11 | 22.4 |
| 11 02 | Vegetable, potato, pulse and legume products | 51 | 0 | 0 | 0 | 7 | 0 | 7 | 0 | 0 | 26 | 4 | 13.7 |
| 11 03 | Fruit fresh or frozen | 42 | 0 | 6 | 0 | 0 | 3 | 9 | 1 | 8 | 37 | 7 | 21.4 |
| 11 04 | Fruit products | 27 | 1 | 2 | 0 | 4 | 0 | 7 | 0 | 1 | 19 | 4 | 25.9 |
| 11 05 | Mushrooms | 7 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 3 | 0 | 0.0 |
| 11 06 | Mushroom products | 6 | 0 | 2 | 0 | 0 | 0 | 2 | 0 | 2 | 2 | 1 | 33.3 |
| 11 07 | Soups (without meat or poultry) | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |

Annex: Suspect Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional information | | | | Complaints/Samples in % |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|----------|---------------------------------|------------------------|-----------|-------------------|------------------------------|-------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 11 08 | Nuts, peanuts in shells... | 22 | 0 | 1 | 0 | 0 | 0 | 1 | 0 | 0 | 18 | 1 | 4.5 |
| 11 09 | Ground/roasted nuts, desiccated coconut, salted nuts | 6 | 0 | 0 | 0 | 0 | 0 | 1 | 0 | 0 | 6 | 1 | 16.7 |
| 11 10 | Grains and seeds | 11 | 0 | 1 | 0 | 0 | 0 | 1 | 0 | 1 | 6 | 1 | 18.2 |
| 11 11 | Other edible plant materials | 3 | 0 | 0 | 2 | 2 | 0 | 3 | 0 | 2 | 3 | 3 | 100.0 |
| 11 12 | Vegan substitutes for animal protein | 11 | 0 | 1 | 0 | 0 | 0 | 1 | 0 | 0 | 5 | 0 | 9.1 |
| 11 | Fruit and vegetables | 264 | 2 | 26 | 2 | 16 | 7 | 50 | 3 | 24 | 151 | 33 | 18.9 |
| 12 01 | Spices, seasonings, condiments, and herbs | 49 | 0 | 1 | 4 | 7 | 0 | 11 | 1 | 1 | 33 | 7 | 22.4 |
| 12 02 | Mustard | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 12 03 | Powdered and dried ready products | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 12 | Spices, seasonings, and condiments | 51 | 0 | 1 | 4 | 7 | 0 | 11 | 1 | 1 | 33 | 7 | 21.6 |
| 13 01 | Fruit juices, fruit syrups, fruit concentrates | 25 | 0 | 2 | 0 | 6 | 2 | 10 | 4 | 0 | 4 | 1 | 40.0 |
| 13 02 | Non-alcoholic beverages | 19 | 0 | 4 | 0 | 6 | 1 | 10 | 1 | 1 | 5 | 2 | 52.6 |
| 13 | Fruit juice, non-alcoholic refreshments and beverages | 44 | 0 | 6 | 0 | 12 | 3 | 20 | 5 | 1 | 9 | 3 | 45.5 |
| 14 01 | Coffee, coffee substitutes; derivative products | 5 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 3 | 0 | 0.0 |
| 14 02 | Tea, tea-like products, and infusions; derivative products | 12 | 0 | 4 | 0 | 5 | 0 | 6 | 0 | 0 | 8 | 6 | 50.0 |
| 14 | Coffee and tea | 17 | 0 | 4 | 0 | 5 | 0 | 6 | 0 | 0 | 11 | 6 | 35.3 |
| 15 01 | Beer | 4 | 0 | 2 | 0 | 0 | 0 | 2 | 0 | 2 | 2 | 2 | 50.0 |
| 15 02 | Unused product category | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 15 03 | Spirits | 10 | 0 | 1 | 0 | 6 | 0 | 6 | 0 | 1 | 2 | 1 | 60.0 |
| 15 04 | Other alcoholic beverages with more than 1.2 ABV and under 15 ABV | 1 | 0 | 0 | 0 | 1 | 0 | 1 | 0 | 0 | 0 | 0 | 100.0 |
| 15 | Alcoholic beverages | 15 | 0 | 3 | 0 | 7 | 0 | 9 | 0 | 3 | 4 | 3 | 60.0 |
| 16 01 | Natural mineral water, spring water | 10 | 1 | 2 | 0 | 0 | 0 | 3 | 1 | 2 | 3 | 1 | 30.0 |

Annex: Suspect Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional information | | | | Complaints/Samples in % |
|---------------|---|---------------|----------------------|------------|-------------|---------------------------------|-----------|---------------------------------|------------------------|----------|-------------------|------------------------------|-------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 16 02 | Table water, packaged drinking water, soda water | 4 | 0 | 1 | 0 | 1 | 0 | 2 | 0 | 1 | 0 | 0 | 50.0 |
| 16 03 | Ice cubes | 11 | 0 | 0 | 0 | 0 | 5 | 5 | 0 | 0 | 0 | 0 | 45.5 |
| 16 04 | Drinking water | 79 | 1 | 19 | 0 | 0 | 1 | 21 | 19 | 2 | 0 | 0 | 26.6 |
| 16 | Drinking water and packaged water | 104 | 2 | 22 | 0 | 1 | 6 | 31 | 20 | 5 | 3 | 1 | 29.8 |
| 17 01 | Vinegar | 2 | 0 | 1 | 0 | 1 | 0 | 1 | 1 | 0 | 0 | 0 | 50.0 |
| 17 02 | Table salt | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 17 03 | Additives and flavours | 14 | 0 | 0 | 0 | 2 | 0 | 2 | 0 | 0 | 10 | 2 | 14.3 |
| 17 | Vinegar, salt and additives | 17 | 0 | 1 | 0 | 3 | 0 | 3 | 1 | 0 | 10 | 2 | 17.6 |
| 18 01 | Children's and baby foods | 7 | 0 | 1 | 0 | 0 | 0 | 1 | 0 | 0 | 3 | 0 | 14.3 |
| 18 02 | Food supplements (FS) | 46 | 0 | 6 | 0 | 7 | 12 | 22 | 0 | 2 | 24 | 10 | 47.8 |
| 18 | Foods for special target groups | 53 | 0 | 7 | 0 | 7 | 12 | 23 | 0 | 2 | 27 | 10 | 43.4 |
| 19 01 | Cosmetic products | 34 | 1 | 1 | 1 | 14 | 8 | 14 | 0 | 0 | 24 | 8 | 41.2 |
| 19 | Cosmetic products | 34 | 1 | 1 | 1 | 14 | 8 | 14 | 0 | 0 | 24 | 8 | 41.2 |
| 20 01 | Food contact materials (except 20 03) | 30 | 0 | 1 | 8 | 5 | 3 | 13 | 0 | 0 | 25 | 13 | 43.3 |
| 20 02 | Toys | 20 | 0 | 0 | 10 | 15 | 17 | 19 | 0 | 0 | 20 | 19 | 95.0 |
| 20 03 | Equipment for food preparation | 69 | 0 | 0 | 0 | 0 | 66 | 66 | 0 | 0 | 14 | 13 | 95.7 |
| 20 04 | Other objects for daily use | 4 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 4 | 0 | 0.0 |
| 20 | Objects for daily use | 123 | 0 | 1 | 18 | 20 | 86 | 98 | 0 | 0 | 63 | 45 | 79.7 |
| 21 | Unused product category | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 22 01 | Packaged ready meals (sterilised, cooled, frozen) | 74 | 2 | 2 | 0 | 14 | 0 | 18 | 3 | 0 | 31 | 3 | 24.3 |
| 22 02 | Ready-to-eat foods for direct consumption | 866 | 18 | 52 | 2 | 6 | 53 | 128 | 78 | 4 | 63 | 12 | 14.8 |
| 22 | Ready-to-eat foods | 940 | 20 | 54 | 2 | 20 | 53 | 146 | 81 | 4 | 94 | 15 | 15.5 |
| 23 01 | Raw eggs, liquid eggs | 15 | 0 | 0 | 0 | 1 | 1 | 1 | 0 | 0 | 3 | 0 | 6.7 |
| 23 02 | Egg products | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |

Annex: Suspect Samples

| Product Group | Product | Samples taken | Reason for complaint | | | | | Samples resulting in complaints | Additional information | | | | Complaints/Samples in % |
|---------------|------------------------------|---------------|----------------------|------------|-------------|---------------------------------|------------|---------------------------------|------------------------|-----------|-------------------|------------------------------|-------------------------|
| | | | Harmful to health | Unsuitable | Composition | Labeling/Misleading information | Other | | Impurities | | Imported products | Complaints/Imported products | |
| | | | | | | | | | Microbiological | Other | | | |
| 23 03 | Cooked eggs | 16 | 0 | 4 | 0 | 0 | 1 | 5 | 3 | 1 | 0 | 0 | 31.2 |
| 23 | Eggs and egg products | 33 | 0 | 4 | 0 | 1 | 2 | 6 | 3 | 1 | 3 | 0 | 18.2 |
| | Total | 3,136 | 41 | 311 | 71 | 241 | 254 | 816 | 220 | 88 | 851 | 254 | 26.0 |

Table 18: Inspections according to type of enterprise

| Enter- prise category | Type of enterprise | Total No. of enter- prises | No. of in- spect ions | Enterprises inspected | Enter- prises with viola- tions | VIOLATIONS | | | | | Enterprises with Viola- tions in % |
|-----------------------------|--|-------------------------------------|-----------------------------|--------------------------|--|---------------------------------|--------------------|------------------|--|-------|--|
| | | | | | | Hygiene (HACCP, Training) | Hygiene General | Composi- tion | Mislabel- ling/Mis- leading in- formation | Other | |
| 01 01 | Butchers, meat processors | 2,602 | 899 | 766 | 244 | 93 | 199 | 4 | 15 | 48 | 31.9 |
| 01 02 | Game meat processors and re- tailers | 135 | 33 | 29 | 11 | 0 | 4 | 0 | 3 | 0 | 37.9 |
| 01 06 | Wholesalers of meat, sausages, intestines | 61 | 17 | 9 | 3 | 0 | 1 | 0 | 0 | 0 | 33.3 |
| 01 07 | Points of sale for meat, sau- sages | 1,066 | 328 | 267 | 83 | 20 | 61 | 0 | 25 | 13 | 31.1 |
| 01 08 | Wholesalers for sausage casings | 15 | 1 | 1 | 0 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 02 01 | Fish handlers and processing establishments (ROA) | 56 | 68 | 40 | 12 | 1 | 3 | 0 | 0 | 2 | 30.0 |
| 02 02 | Wholesalers of fish products | 26 | 5 | 4 | 2 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 02 03 | Fish retailers | 183 | 42 | 33 | 6 | 3 | 13 | 0 | 1 | 1 | 18.2 |
| 02 04 | Fish handlers and processing establishments | 168 | 75 | 51 | 8 | 2 | 12 | 0 | 0 | 4 | 15.7 |
| 02 05 | Manufacturers and processing establishments of frog legs and escargots | 7 | 2 | 2 | 2 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 03 01 | Milk handling and processing establishments (ROA) | 639 | 559 | 371 | 88 | 18 | 48 | 0 | 0 | 18 | 23.7 |
| 03 02 | Milk handling and processing establishments | 1,495 | 633 | 557 | 104 | 39 | 58 | 2 | 5 | 7 | 18.7 |
| 03 03 | Wholesalers for dairy products | 12 | 1 | 1 | 1 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 03 06 | Milk and colostrum manufactur- ers | 4 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | - |
| 04 02 | Wholesalers for poultry meat | 14 | 3 | 3 | 1 | 1 | 1 | 0 | 0 | 0 | RS too small |
| 04 03 | Egg, poultry retailers | 104 | 20 | 15 | 3 | 2 | 5 | 0 | 0 | 0 | 20.0 |
| 04 04 | Egg product manufacturers (ROA) | 12 | 16 | 11 | 4 | 2 | 5 | 0 | 0 | 0 | 36.4 |
| 04 05 | Liquid egg manufacturers (ROA) | 21 | 6 | 6 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 04 06 | Egg packaging points (ROA) | 456 | 135 | 114 | 2 | 1 | 1 | 0 | 0 | 0 | 1.8 |

Annex: Inspections by Type of Enterprise

| Enterprise category | Type of enterprise | Total No. of enterprises | No. of inspections | Enterprises inspected | Enterprises with violations | VIOLATIONS | | | | | Enterprises with Violations in % |
|---------------------|---|--------------------------|--------------------|-----------------------|-----------------------------|---------------------------|-----------------|-------------|------------------------------------|-------|----------------------------------|
| | | | | | | Hygiene (HACCP, Training) | Hygiene General | Composition | Mislabeling/Misleading information | Other | |
| 05 01 | Manufacturers and bottlers of cooking oil | 348 | 97 | 88 | 27 | 10 | 17 | 0 | 7 | 0 | 30.7 |
| 05 02 | Margarine manufacturers | 2 | 1 | 1 | 1 | 0 | 2 | 0 | 0 | 0 | RS too small |
| 05 03 | Wholesalers for cooking oil and vegetable oil | 24 | 3 | 3 | 0 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 05 04 | Mayonnaise manufacturers | 5 | 3 | 3 | 3 | 1 | 4 | 0 | 0 | 0 | RS too small |
| 05 05 | Manufacturers of delicatessen products | 58 | 34 | 29 | 14 | 9 | 17 | 0 | 0 | 1 | 48.3 |
| 06 01 | Mills | 167 | 40 | 38 | 9 | 2 | 3 | 0 | 4 | 0 | 23.7 |
| 06 02 | Wholesalers for cereal and milled products | 61 | 5 | 5 | 4 | 0 | 2 | 0 | 0 | 0 | 80.0 |
| 06 03 | Starch producers | 6 | 5 | 4 | 1 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 07 01 | Bread and baked goods factories | 58 | 32 | 24 | 11 | 2 | 10 | 0 | 0 | 1 | 45.8 |
| 07 02 | Dough and pastry factories and makers | 275 | 170 | 151 | 24 | 7 | 22 | 1 | 12 | 2 | 15.9 |
| 07 03 | Bakeries | 2,081 | 757 | 573 | 152 | 55 | 237 | 0 | 10 | 72 | 26.5 |
| 07 04 | Pastry shops | 1,071 | 645 | 577 | 177 | 56 | 204 | 0 | 8 | 29 | 30.7 |
| 08 01 | Sugar factories | 4 | 2 | 2 | 0 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 08 02 | Bottlers and wholesalers of honey, beekeepers | 3,371 | 228 | 220 | 32 | 7 | 15 | 0 | 3 | 3 | 14.5 |
| 09 01 | Industrial ice cream makers | 5 | 4 | 4 | 1 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 09 02 | Artisan ice cream makers | 634 | 398 | 358 | 130 | 64 | 130 | 1 | 1 | 13 | 36.3 |
| 09 03 | Stationary and moving ice cream points of sale (unpacked ice cream) | 311 | 84 | 77 | 23 | 16 | 23 | 0 | 0 | 6 | 29.9 |
| 10 01 | Chocolate product factories and makers | 61 | 27 | 24 | 18 | 1 | 9 | 0 | 3 | 2 | 75.0 |
| 10 02 | Sugar product factories & confectionery makers | 30 | 10 | 9 | 2 | 0 | 2 | 0 | 0 | 0 | 22.2 |

Annex: Inspections by Type of Enterprise

| Enterprise category | Type of enterprise | Total No. of enterprises | No. of inspections | Enterprises inspected | Enterprises with violations | VIOLATIONS | | | | | Enterprises with Violations in % |
|---------------------|---|--------------------------|--------------------|-----------------------|-----------------------------|---------------------------|-----------------|-------------|------------------------------------|-------|----------------------------------|
| | | | | | | Hygiene (HACCP, Training) | Hygiene General | Composition | Mislabeling/Misleading information | Other | |
| 10 03 | Retailers of chocolate, confectionery, and sugar products | 172 | 35 | 24 | 8 | 1 | 4 | 0 | 0 | 4 | 33.3 |
| 11 01 | Wholesalers of fruit, vegetables, and mushrooms | 389 | 89 | 81 | 19 | 3 | 11 | 0 | 1 | 0 | 23.5 |
| 11 02 | Retailers of fruit, vegetables, and mushrooms | 369 | 79 | 63 | 11 | 1 | 12 | 0 | 0 | 1 | 17.5 |
| 11 03 | Fruit processors | 663 | 178 | 159 | 51 | 7 | 25 | 3 | 19 | 1 | 32.1 |
| 11 04 | Vegetable processors | 328 | 103 | 91 | 36 | 12 | 24 | 0 | 1 | 4 | 39.6 |
| 11 05 | Mushroom processors | 30 | 15 | 13 | 3 | 0 | 4 | 0 | 0 | 0 | 23.1 |
| 11 06 | Vegetable manufacturers (ROA) | 15 | 10 | 6 | 4 | 1 | 1 | 0 | 0 | 1 | 66.7 |
| 11 07 | Producers of fruit and vegetables with small-scale direct marketing | 132 | 28 | 26 | 3 | 0 | 1 | 0 | 3 | 0 | 11.5 |
| 12 01 | Spice producers | 136 | 42 | 37 | 12 | 1 | 4 | 0 | 3 | 0 | 32.4 |
| 12 02 | Spice wholesalers | 27 | 2 | 2 | 0 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 12 03 | Mustard producers | 23 | 6 | 5 | 3 | 1 | 2 | 0 | 1 | 0 | 60.0 |
| 13 01 | Makers of non-alcoholic refreshments and beverages | 273 | 44 | 38 | 18 | 0 | 5 | 0 | 0 | 0 | 47.4 |
| 14 01 | Coffee roasters, manufacturers of coffee substitutes | 161 | 40 | 38 | 14 | 2 | 6 | 0 | 4 | 1 | 36.8 |
| 14 02 | Tea packers | 189 | 12 | 12 | 6 | 2 | 0 | 0 | 0 | 0 | 50.0 |
| 15 01 | Breweries | 373 | 73 | 65 | 21 | 2 | 7 | 0 | 6 | 4 | 3.3 |
| 15 02 | Wine traders | 26 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | - |
| 15 03 | Spirits producers | 1,156 | 126 | 122 | 34 | 3 | 7 | 3 | 5 | 4 | 27.9 |
| 15 04 | Makers of other alcoholic beverages | 98 | 12 | 11 | 4 | 1 | 1 | 0 | 0 | 0 | 36.4 |
| 16 01 | Bottlers of natural mineral and spring water | 23 | 7 | 5 | 0 | 0 | 0 | 0 | 0 | 0 | 0.0 |
| 16 02 | Bottlers of table water, drinking water and soda water | 37 | 9 | 9 | 3 | 2 | 2 | 0 | 0 | 0 | 33.3 |

Annex: Inspections by Type of Enterprise

| Enterprise category | Type of enterprise | Total No. of enterprises | No. of inspections | Enterprises inspected | Enterprises with violations | VIOLATIONS | | | | | Enterprises with Violations in % |
|---------------------|--|--------------------------|--------------------|-----------------------|-----------------------------|---------------------------|-----------------|-------------|------------------------------------|-------|----------------------------------|
| | | | | | | Hygiene (HACCP, Training) | Hygiene General | Composition | Mislabeling/Misleading information | Other | |
| 17 01 | Vinegar producers | 69 | 10 | 10 | 3 | 0 | 0 | 0 | 0 | 0 | 30.0 |
| 17 02 | Manufacturers of dough and baking mixtures, raising agents | 19 | 8 | 6 | 2 | 0 | 1 | 0 | 0 | 0 | 33.3 |
| 17 03 | Salt makers | 3 | 1 | 1 | 0 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 17 04 | Manufacturers of additives | 39 | 32 | 11 | 3 | 0 | 14 | 0 | 0 | 0 | 27.3 |
| 17 05 | Wholesalers for additives and flavourings | 19 | 1 | 1 | 0 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 18 01 | Manufacturers of dietary foods, children's foods, FS | 18 | 9 | 7 | 2 | 1 | 0 | 0 | 0 | 0 | 28.6 |
| 18 02 | Wholesalers of dietary foods, children's foods, FS | 202 | 22 | 19 | 11 | 0 | 0 | 0 | 3 | 3 | 57.9 |
| 18 03 | Health product retailers, retailers with food supplements (FS) | 763 | 102 | 96 | 24 | 4 | 8 | 2 | 11 | 9 | 25.0 |
| 18 04 | Gyms and fitness studios | 448 | 18 | 18 | 1 | 0 | 1 | 0 | 0 | 0 | 5.6 |
| 18 05 | Manufacturers of children's foods | 4 | 9 | 3 | 3 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 18 06 | Manufacturers of food supplements (FS) | 151 | 61 | 55 | 22 | 5 | 10 | 0 | 0 | 2 | 40.0 |
| 19 01 | Manufacturers of cosmetics | 608 | 109 | 105 | 42 | 4 | 6 | 0 | 7 | 18 | 40.0 |
| 19 02 | Wholesalers of cosmetics | 297 | 19 | 18 | 10 | 1 | 0 | 0 | 0 | 5 | 55.6 |
| 19 03 | Drugstores, perfumeries, retailers of cosmetic products | 2,158 | 221 | 198 | 70 | 2 | 7 | 2 | 24 | 3 | 35.4 |
| 19 04 | Hairdressers, beauty salons, massage, pedicure and tanning enterprises | 4,011 | 58 | 57 | 2 | 0 | 0 | 0 | 1 | 1 | 3.5 |
| 19 05 | Pharmacies | 1,074 | 27 | 27 | 4 | 0 | 0 | 0 | 1 | 0 | 14.8 |
| 20 01 | Manufacturers of materials and items that are in contact with food | 195 | 21 | 21 | 8 | 1 | 1 | 0 | 0 | 1 | 38.1 |
| 20 02 | Toy manufacturers | 79 | 6 | 5 | 1 | 1 | 0 | 0 | 0 | 0 | 20.0 |

Annex: Inspections by Type of Enterprise

| Enterprise category | Type of enterprise | Total No. of enterprises | No. of inspections | Enterprises inspected | Enterprises with violations | VIOLATIONS | | | | | Enterprises with Violations in % |
|---------------------|--|--------------------------|--------------------|-----------------------|-----------------------------|---------------------------|-----------------|-------------|------------------------------------|-------|----------------------------------|
| | | | | | | Hygiene (HACCP, Training) | Hygiene General | Composition | Mislabeling/Misleading information | Other | |
| 20 03 | Manufacturers of other objects for daily use | 28 | 1 | 1 | 1 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 20 04 | Wholesalers of materials and items that are in contact with food | 198 | 18 | 16 | 6 | 1 | 1 | 0 | 0 | 1 | 37.5 |
| 20 05 | Toy wholesalers | 74 | 6 | 6 | 4 | 0 | 0 | 0 | 0 | 0 | 66.7 |
| 20 06 | Wholesalers of other objects for everyday use | 81 | 5 | 5 | 1 | 0 | 0 | 0 | 0 | 0 | 20.0 |
| 20 07 | Retailers of materials and items that are in contact with food | 641 | 50 | 48 | 19 | 3 | 2 | 2 | 4 | 4 | 39.6 |
| 20 08 | Toy retailers | 835 | 65 | 65 | 35 | 8 | 1 | 2 | 18 | 5 | 53.8 |
| 20 09 | Retailers of other objects for everyday use | 1,104 | 109 | 102 | 31 | 1 | 2 | 1 | 0 | 7 | 30.4 |
| 22 01 | Food producing establishments in the community care sector | 2,839 | 2,348 | 2,228 | 566 | 187 | 813 | 0 | 7 | 56 | 25.4 |
| 22 02 | Food distributing establishments in the community care sector | 4,204 | 1,345 | 1,312 | 361 | 181 | 430 | 0 | 0 | 51 | 27.5 |
| 22 03 | Bed & Breakfast enterprises licensed according to the Trade Regulation Act | 4,605 | 102 | 100 | 15 | 8 | 8 | 0 | 0 | 4 | 15.0 |
| 22 04 | Catering businesses including "Buschenschanken" (wine taverns) with full food menus | 22,059 | 5,643 | 4,442 | 1,467 | 809 | 2,879 | 5 | 31 | 600 | 33.0 |
| 22 05 | Catering businesses including "Buschenschanken" (wine taverns) with limited food menus | 36,325 | 6,637 | 5,605 | 1,574 | 912 | 2,577 | 0 | 63 | 738 | 28.1 |
| 22 06 | Producers of ready-made food (not 22 01 to 22 05) | 756 | 357 | 274 | 83 | 25 | 112 | 0 | 7 | 9 | 30.3 |
| 22 07 | Food producing establishments in the community care sector with low staff numbers | 837 | 186 | 180 | 30 | 12 | 38 | 0 | 0 | 1 | 16.7 |

Annex: Inspections by Type of Enterprise

| Enterprise category | Type of enterprise | Total No. of enterprises | No. of inspections | Enterprises inspected | Enterprises with violations | VIOLATIONS | | | | | Enterprises with Violations in % |
|---------------------|--|--------------------------|--------------------|-----------------------|-----------------------------|---------------------------|-----------------|-------------|------------------------------------|-------|----------------------------------|
| | | | | | | Hygiene (HACCP, Training) | Hygiene General | Composition | Mislabeling/Misleading information | Other | |
| 22 08 | Food distributing establishments in the community care sector with low staff numbers | 2,411 | 385 | 381 | 55 | 37 | 54 | 0 | 0 | 5 | 14.4 |
| 23 01 | Warehouses and cold storage facilities (not 23 02 to 23 05 – logistic centres, also storage, carriers) | 518 | 125 | 64 | 17 | 7 | 21 | 0 | 5 | 4 | 26.6 |
| 23 04 | Cold storage facilities and frozen goods warehouses for fish (ROA) | 3 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | - |
| 23 05 | Cold storage facilities and frozen goods warehouses for milk and dairy products (ROA) | 7 | 3 | 2 | 0 | 0 | 0 | 0 | 0 | 0 | RS too small |
| 23 06 | Hypermarkets, distribution centres | 61 | 9 | 9 | 8 | 0 | 2 | 0 | 0 | 2 | 88.9 |
| 24 01 | Food wholesalers | 896 | 170 | 123 | 67 | 20 | 29 | 1 | 4 | 10 | 54.5 |
| 24 02 | Food retailers | 16,585 | 6,107 | 4,852 | 1,534 | 427 | 1,613 | 6 | 173 | 523 | 31.6 |
| 24 03 | Beverage wholesalers | 437 | 27 | 27 | 5 | 1 | 3 | 0 | 1 | 0 | 18.5 |
| 25 01 | Inspections of movable points of sale | 2,597 | 402 | 326 | 70 | 29 | 86 | 0 | 11 | 26 | 21.5 |
| 26 01 | Inspections of other enterprises | 2,380 | 193 | 162 | 44 | 6 | 23 | 3 | 21 | 15 | 27.2 |
| 26 02 | Inspections of town and village festivals and other comparable events | 1,986 | 64 | 47 | 3 | 1 | 2 | 0 | 0 | 1 | 6.4 |
| 27 02 | Direct marketers of fish | 177 | 22 | 22 | 2 | 0 | 0 | 0 | 1 | 1 | 9.1 |
| 27 03 | Direct marketers of raw milk | 271 | 71 | 59 | 8 | 0 | 1 | 0 | 4 | 3 | 13.6 |
| 27 05 | Direct marketers of eggs | 1,456 | 144 | 135 | 7 | 0 | 1 | 0 | 0 | 4 | 5.2 |
| 27 06 | Direct marketers of other goods | 3,230 | 320 | 278 | 43 | 8 | 12 | 1 | 12 | 6 | 15.5 |
| 28 01 | Inspections of WSPs with > 1000 m ³ of water distributed per day or more than 5,000 people supplied | 259 | 4 | 3 | 0 | 0 | 0 | 0 | 0 | 0 | RS too small |

Annex: Inspections by Type of Enterprise

| Enterprise category | Type of enterprise | Total No. of enterprises | No. of inspections | Enterprises inspected | Enterprises with violations | VIOLATIONS | | | | | Enterprises with Violations in % |
|---------------------|--|--------------------------|--------------------|-----------------------|-----------------------------|---------------------------|-----------------|-------------|------------------------------------|--------------|----------------------------------|
| | | | | | | Hygiene (HACCP, Training) | Hygiene General | Composition | Mislabeling/Misleading information | Other | |
| 28 02 | Inspections of WSPs of > 100 and ≤ 1,000 m ³ of water distributed per day | 597 | 36 | 34 | 4 | 0 | 1 | 0 | 2 | 1 | 11.8 |
| 28 03 | Inspections of WSPs of ≤ 100 m ³ of water distributed per day | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | - |
| Total | | 138,882 | 31,986 | 26,843 | 7,721 | 3,153 | 9,983 | 39 | 551 | 2,361 | 28.8 |

RS too small: random sample too small for a % based evaluation (fewer than five enterprises inspected) (ROA) Enterprises requiring official approval

Table 19: Inspections results for meat enterprises in line with the specific inspection plan

| Section | Type of enterprise | Total number of enterprises | Enterprises inspected | Total no. of inspections | Enterprises with violations | Complaints resulting in written demands for remedy of recorded violations pursuant to Art. 39 (2) | | | | | |
|-----------------|---|-----------------------------|-----------------------|--------------------------|-----------------------------|---|--------------------------|----------------|---------------------|--------------------------|--------------|
| | | | | | | Total | Inadequate documentation | Hygiene issues | Structural problems | Animal protection issues | Other issues |
| 0 | Cold storage facilities repackaging centres | | | | | | | | | | |
| | Cold storage facilities and frozen goods storage facilities (wrapped goods only) | 75 | 53 | 62 | 5 | 8 | 0 | 6 | 2 | 0 | 0 |
| | Cold storage facilities and frozen goods storage facilities (also with unwrapped goods) | 61 | 46 | 92 | 20 | 37 | 8 | 14 | 8 | 0 | 7 |
| | Seasonal game collection facilities (up to 6 months) | 14 | 13 | 13 | 3 | 5 | 1 | 2 | 1 | 0 | 1 |
| | Year-round game collection facilities (up to 6 months) | 39 | 30 | 53 | 11 | 19 | 2 | 11 | 5 | 0 | 1 |
| I/III | Slaughterhouses for farm game/hooved animals | | | | | | | | | | |
| | Slaughter up to 20 LSU/a | 2,193 | 870 | 900 | 305 | 569 | 164 | 196 | 121 | 17 | 71 |
| | Slaughter 21-100 LSU/a | 643 | 527 | 550 | 224 | 405 | 118 | 141 | 88 | 12 | 46 |
| | Slaughter 101-500 LSU/a | 218 | 188 | 328 | 100 | 246 | 39 | 104 | 59 | 10 | 34 |
| | Slaughter 501-1,000 LSU/a | 27 | 27 | 96 | 23 | 114 | 13 | 53 | 34 | 2 | 12 |
| | Slaughter 1,001-5,000 LSU/a | 26 | 26 | 207 | 18 | 144 | 14 | 88 | 18 | 1 | 23 |
| | Slaughter 5,001-20,000 LSU/a | 20 | 20 | 271 | 15 | 111 | 3 | 70 | 23 | 4 | 11 |
| | Slaughter more than 20,000 LSU/a | 19 | 19 | 422 | 16 | 390 | 11 | 253 | 76 | 15 | 35 |
| II | Poultry and rabbit slaughterhouses | | | | | | | | | | |
| | Up to 10,000 units of poultry or rabbits/a | 30 | 19 | 21 | 7 | 20 | 2 | 3 | 12 | 0 | 3 |
| | 10,001-150,000 units of poultry or rabbits/a | 8 | 8 | 20 | 3 | 5 | 0 | 2 | 3 | 0 | 0 |
| | 150,001-1,000,000 units of poultry or rabbits/a | 2 | 2 | 18 | 1 | 5 | 2 | 3 | 0 | 0 | 0 |
| | More than 1,000,000 units of poultry or rabbits/a | 6 | 6 | 141 | 3 | 31 | 2 | 17 | 7 | 3 | 2 |
| I/II/III | Hooved animals/poultry/farmed game dressing and cutting enterprises | | | | | | | | | | |
| | Production of up to 100 t deboned meat/a | 1,127 | 610 | 664 | 222 | 378 | 114 | 149 | 93 | 0 | 22 |

Annex: Inspection Results for Meat Enterprises

| Section | Type of enterprise | Total number of enterprises | Enterprises inspected | Total no. of inspections | Enterprises with violations | Complaints resulting in written demands for remedy of recorded violations pursuant to Art. 39 (2) | | | | | |
|-----------|---|-----------------------------|-----------------------|--------------------------|-----------------------------|---|--------------------------|----------------|---------------------|--------------------------|--------------|
| | | | | | | Total | Inadequate documentation | Hygiene issues | Structural problems | Animal protection issues | Other issues |
| | Production of more than 100-400 t deboned meat/a | 91 | 76 | 172 | 38 | 128 | 21 | 77 | 21 | 0 | 9 |
| | Production of more than 400-1,000 t deboned meat/a | 38 | 34 | 120 | 21 | 109 | 17 | 67 | 7 | 0 | 18 |
| | Production of more than 1,000-10,000 t deboned meat/a | 55 | 53 | 469 | 26 | 277 | 16 | 208 | 40 | 0 | 13 |
| | Processing of more than 10,000 t deboned meat/a | 21 | 21 | 523 | 14 | 174 | 4 | 124 | 21 | 10 | 15 |
| IV | Game processing enterprises | | | | | | | | | | |
| | Processing of up to 10 t game/a | 271 | 160 | 164 | 46 | 100 | 27 | 37 | 21 | 14 | 1 |
| | Processing of more than 10-40 t game/a | 8 | 7 | 18 | 2 | 3 | 2 | 0 | 1 | 0 | 0 |
| | Processing of more than 40-100 t game/a | 2 | 2 | 9 | 2 | 6 | 0 | 3 | 2 | 0 | 1 |
| | Processing of more than 100-1,000 t game/a | 4 | 4 | 37 | 2 | 35 | 0 | 34 | 0 | 0 | 1 |
| | Processing of more than 1,000 t game/a | 1 | 1 | 11 | 1 | 8 | 1 | 2 | 1 | 0 | 4 |
| V | Production of minced meat | | | | | | | | | | |
| | Production up to 10 t/a | 36 | 29 | 43 | 3 | 10 | 5 | 3 | 1 | 0 | 1 |
| | Production of more than 10-40 t/a | 10 | 10 | 40 | 3 | 9 | 2 | 5 | 2 | 0 | 0 |
| | Production of more than 40-100 t/a | 8 | 8 | 40 | 4 | 19 | 5 | 13 | 0 | 0 | 1 |
| | Production of more than 100-1,000 t/a | 19 | 18 | 212 | 13 | 144 | 7 | 111 | 3 | 0 | 23 |
| | Production of more than 1,000 t/a | 11 | 11 | 256 | 6 | 107 | 3 | 75 | 13 | 0 | 16 |
| VI | Meat processing/preservation factories | | | | | | | | | | |
| | Production of up to 100 t meat products/a | 655 | 369 | 392 | 132 | 224 | 47 | 95 | 64 | 0 | 18 |
| | Production of more than 100-400 t meat products/a | 65 | 51 | 179 | 32 | 119 | 19 | 66 | 23 | 0 | 11 |
| | Production of more than 400-1,000 t meat products/a | 20 | 16 | 102 | 7 | 18 | 0 | 7 | 9 | 0 | 2 |

Annex: Inspection Results for Meat Enterprises

| Section | Type of enterprise | Total number of enterprises | Enterprises inspected | Total no. of inspections | Enterprises with violations | Complaints resulting in written demands for remedy of recorded violations pursuant to Art. 39 (2) | | | | | |
|---------------|---|-----------------------------|-----------------------|--------------------------|-----------------------------|---|--------------------------|----------------|---------------------|--------------------------|--------------|
| | | | | | | Total | Inadequate documentation | Hygiene issues | Structural problems | Animal protection issues | Other issues |
| | Production of more than 1,000-10,000 t meat products /a | 35 | 34 | 423 | 16 | 188 | 5 | 143 | 26 | 0 | 14 |
| | Production of more than 10,000 t meat products /a | 14 | 13 | 514 | 7 | 72 | 3 | 45 | 9 | 0 | 15 |
| | Makers of instant soups/meat extracts | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| XII | Animal fats and pork rinds | | | | | | | | | | |
| | Collectors | 1 | 1 | 1 | 1 | 1 | 0 | 1 | 0 | 0 | 0 |
| | Processors | 4 | 4 | 6 | 1 | 5 | 0 | 1 | 4 | 0 | 0 |
| XIII | Processing enterprises for stomachs, bladders and intestines | 16 | 11 | 11 | 4 | 5 | 2 | 2 | 1 | 0 | 0 |
| XIV/XV | Gelatine and collagen producers | 24 | 18 | 22 | 3 | 11 | 3 | 4 | 0 | 0 | 4 |
| DM | Direct marketers: poultry/rabbits | 222 | 118 | 121 | 21 | 43 | 6 | 9 | 10 | 0 | 18 |
| | Total | * | 3,533 | 7,743 | 1,381 | 4,302 | 688 | 2,244 | 829 | 88 | 453 |

* In total, there are 6,141 enterprises (divided into enterprise categories) at 3,778 locations

| Hygiene inspections in line with Art. 54 LMSVG | |
|--|---|
| Section I | Meat from hooved animals: Slaughtering enterprises, dressing and cutting enterprises |
| Section II | Meat from poultry and rabbits: Slaughtering enterprises, dressing and cutting enterprises |
| Section III | Meat from farmed game: Slaughtering enterprises, dressing and cutting enterprises |
| Section IV | Meat from wild game: Slaughtering enterprises, dressing and cutting enterprises |
| Section V | Minced meat, meat preparations and mechanically separated meat |

| Hygiene inspections in line with Art. 31 Para. 1 LMSVG | |
|--|--|
| Section 0 | Enterprises with general activities; cooling facilities and repackaging centres, wholesalers |
| Section VI | Meat products: processing enterprises |
| Section XII | Rendered animal fats and pork rinds |
| Section XIII | Processed stomachs, intestines and bladders |
| Section XIV | Gelatine |
| Section XV | Collagen |
| DM | Poultry and rabbits: direct marketers |

Table 20: Inspections of Milk Producing Enterprises**(Regulation (EC) No. 853/2004, Annex III, Section IX, Chapter I)**

| Type of production enterprise | Enterprises inspected | Total No. of inspections | No. of production enterprises that have supplied milk | No. of production enterprises that have been barred from supplying pursuant to ANNEX III Para. IX, Chapter I, Item III | Evidence of inhibitors | No. of enterprises with hygiene issues |
|---|-----------------------|--------------------------|---|--|------------------------|--|
| Production enterprises for cow's milk | 1,340 | 1,432 | 25,234 | 201 | 251 | 318 |
| Production enterprises for sheep's milk | 21 | 21 | 233 | 0 | 0 | 0 |
| Production enterprises for goat's milk | 21 | 21 | 766 | 0 | 0 | 1 |
| Production enterprises processing raw milk into school milk | 32 | 41 | 53 | 0 | 0 | 2 |
| Total | 1,414 | 1,515 | 26,286 | 201 | 251 | 321 |

Table 21: Post-Mortem Examinations

| | No. of post-mortem examinations | Test Results | | | Bacteriological tests | % Unsuitable for consumption |
|---|---------------------------------|--------------------------------|--|----------------------------------|-----------------------|------------------------------|
| | | Suitable for human consumption | Suitable for consumption after preparation for suitability | Unsuitable for human consumption | | |
| Foals | 126 | 126 | 0 | 0 | 0 | 0.0 |
| Horses and other solipeds | 293 | 292 | 0 | 1 | 0 | 0.3 |
| Solipeds total | 419 | 418 | 0 | 1 | 0 | 0.2 |
| Calves male | 35,209 | 35,045 | 0 | 164 | 8 | 0.5 |
| Calves female | 20,437 | 20,388 | 0 | 49 | 2 | 0.2 |
| Calves total | 55,646 | 55,433 | 0 | 213 | 10 | 0.4 |
| Young cattle male | 9,838 | 9,767 | 0 | 71 | 3 | 0.7 |
| Young cattle female | 9,059 | 9,042 | 3 | 17 | 0 | 0.2 |
| Young cattle | 18,897 | 18,809 | 3 | 88 | 3 | 0.5 |
| Bulls | 237,665 | 237,399 | 4 | 266 | 59 | 0.1 |
| Oxen | 35,715 | 35,705 | 1 | 10 | 9 | 0.03 |
| Heifers | 108,009 | 107,873 | 7 | 136 | 28 | 0.1 |
| Cows | 190,238 | 188,942 | 42 | 1,296 | 278 | 0.7 |
| Older cattle total | 571,627 | 569,919 | 54 | 1,708 | 374 | 0.3 |
| Cattle total | 646,170 | 644,161 | 57 | 2,009 | 387 | 0.3 |
| Breeding sows | 89,150 | 88,256 | 0 | 894 | 1 | 1.0 |
| Pigs total | 5,115,428 | 5,105,275 | 16 | 10,153 | 39 | 0.2 |
| Lambs | 151,005 | 150,972 | 0 | 33 | 0 | 0.02 |
| Sheep | 16,382 | 16,352 | 0 | 30 | 0 | 0.2 |
| Sheep total | 167,387 | 167,324 | 0 | 63 | 0 | 0.04 |
| Goats | 10,896 | 10,454 | 0 | 442 | 0 | 4.1 |
| Wild boars (farmed game husbandry) | 456 | 456 | 0 | 0 | 0 | 0.0 |
| Wild ruminants (farmed game husbandry) | 2,981 | 2,976 | 0 | 5 | 0 | 0.2 |

Annex: Post-Mortem Examinations

| | No. of post-mortem examinations | Test Results | | | Bacteriological tests | % Unsuitable for consumption |
|-------------------------|---------------------------------|--------------------------------|--|----------------------------------|-----------------------|------------------------------|
| | | Suitable for human consumption | Suitable for consumption after preparation for suitability | Unsuitable for human consumption | | |
| Chickens | 100,981,459 | 99,405,010 | 87 | 1,576,449 | 0 | 1.6 |
| Turkeys | 1,298,866 | 1,290,377 | 0 | 8,489 | 0 | 0.7 |
| Other poultry | 347,149 | 342,886 | 0 | 4,263 | 0 | 1.2 |
| Domestic rabbits | 0 | 0 | 0 | 0 | 0 | - |

Source: Statistik Austria; % of unsuitable for human consumption calculated from the data of Statistik Austria for better orientation

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