



FOOD SAFETY REPORT 2022

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 Supplement
FSMP	Foods for Special Medical Purposes
FSR	Food Safety Report
FTE	Full-Time Equivalent
GE	Glycidyl Fatty Acid Esters
GMO	Genetically Modified Organisms
HACCP	Hazard Analysis Critical Control Point
LMSVG	Austrian Food Safety and Consumer Protection Act
LU	Livestock Unit
MCPD	Monochloropropanediol
NCP	National Control Plan
MOAH	Mineral Oil Aromatic Hydrocarbons
MOSH	Mineral Oil Saturated Hydrocarbons
ÖLMB	Austrian Food Code (Codex Alimentarius Austriacus)
PA	Pyrrrolizidine Alkaloids
PAH	Polycyclic Aromatic Hydrocarbons
PCB	Chlorinated Hydrocarbons
PFAS	Per- and Polyfluoroalkyl Substances
PG	Product Group
QAC	Quaternary Ammonium Compounds
RASFF	Rapid Alert System for Food and Feed
RAPEX	Rapid Exchange System
Reg.	Regulation
RS	Random Sample
SC	Sub-Committee
SIHP	Samples from In-house Production
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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The availability of healthy, safe, affordable, and sustainable foods can no longer be considered a given in many parts of world and, unfortunately, not even in some places in Austria. The pandemic, the war in the Ukraine and the subsequent energy and cost of living crisis has resulted in people finding it more difficult to keep to a healthy, sustainable diet.

Thus, the Austrian government has undertaken several initiatives to mitigate the effects of this crisis. Even so, it remains clear that we all need one thing: a sustainable, socially balanced, resilient food system with regional cycles, and short supply chains that

focuses on the well-being of humans, animals, and the environment.

We can at least be certain that food products in Austria are safe, whether there is a crisis or not. Our national authorities make sure that the food served daily on Austria's tables can be eaten without second thoughts through extensive, nationwide inspections.

The high level of trust placed in Austria's food safety is justified and one of my priorities is to strengthen and expand the public's trust even further. This report bundles and publishes valuable data and, thus, serves as a reliable source of information about the work carried out in the background to ensure food safety in Austria.

Such high safety standards are only achieved through nationwide, official inspections of food producing and processing enterprises, in addition to strict food inspections. The relevant agencies have done an outstanding job carrying out this task. Detailed results from the data garnered can be found in this latest annual report on food safety – listing, among other things, the 45,935 on-site inspections carried out by the regional food authorities during which 22,200 samples were taken and tested. As part of that work, 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 2022 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 2022. 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](#) or under [lmsb.ages.at](#).

The Austrian food authorities carried out 36,541 inspections at 30,784 enterprises in 2022. Violations of the regulations were found at a total of 8,023 enterprises (26.1 % of businesses inspected), which was slightly lower than in the previous year. The number of enterprises inspected was almost as high as in the years before the Coronavirus pandemic, at 30,784. The official, regional veterinary bodies carried out 8,408 inspections at meat processing establishments and 986 inspections at dairy producers.

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

Year	Enterprises Inspected	Enterprises with Violations	Enterprises with violations in %
2020	29,191	3,888	15.8
2021	26,843	7,721	28.8
2022	30,784	8,023	26.1

A total of 22,200 samples were tested and analysed by AGES or the respective regional examination centres in Carinthia and Vorarlberg. The complaint rate

for samples tested was 15.1 %, somewhat lower than in the previous year.

Table 2: Complaint rates for total samples

Year	Total	Harmful to health	Unsuitable for consumption	Complaint rate in %		
				Composition	Labelling/ misleading information	Other
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
2022	15.1	0.5	2.4	1.6	9.0	3.4

The analysis and assessment showed no reason for complaint in 18,841 of the samples taken (84.9 %). A total of 110 samples (0.5 %) were classified as harmful to health, 536 samples (2.4 %) were judged as unsuitable for human consumption/for their intended purpose. The most common reasons for complaints related to labelling and information that might be misleading to consumers, which were found in 1,993 samples (9.0 %). In 348 samples (1.6 %), the composition did not meet the required standards and 765 samples (3.4 %) 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 percentage of complaints was 15.1 %.

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, a differentiated view of the samples classified as harmful, shows – for instance – that the rate of complaint for suspect samples was 1.1 %, with only 0.4 % of plan samples found to have adverse health effects. Forty-three of the 110 harmful samples

(39.1 %; almost exclusively toys) related to safety issues. Thirty-two samples (29.1 %) faced complaints because of microbial contamination, in particular ready-to-eat foods contaminated with *Bacillus cereus*, flours, meat, and dairy products with VTEC/STEC, as well as meat and dairy products with *Listeria monocytogenes*. Fifteen complaints (13.6 %) were mainly related to PAH contamination in meat and fish products, lead (game products) and

mycotoxins in grain products and nuts. Nine samples (8.2 %) were judged as harmful based on their composition or ingredients (e. g. cosmetic products with harmful ingredients, kitchen utensils with an increased release of primary aromatic amines, alcohol in a beverage labelled non-alcoholic). Harmful foreign bodies and contaminants were found in seven samples (6.4 %). Four samples (3.6 %) were classed as harmful due to excessive pesticide levels.

Table 3: Complaint rates due to harmful health effects

	Year	No of Samples	Harmful to Health	Complaint Rate %
Total samples	2020	21,779	76	0.3 %
	2021	22,667	95	0.4 %
	2022	22,200	110	0.5 %
Plan samples	2020	19,534	41	0.2 %
	2021	19,531	54	0.3 %
	2022	18,975	76	0.4 %
Suspect samples	2020	2,245	35	1.6 %
	2021	3,136	41	1.3 %
	2022	3,225	34	1.1 %

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 do 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 monitors and ensures that the food enterprises 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 details the results obtained from the enforcement of official food inspections in line with Art. 31 Para. 1 LMSVG. Furthermore, there are other reports, such as the Drinking Water, Zoonoses and Pesticide Residues Reports, 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 specific domains within food safety monitoring.

3 FOOD CONTROL SYSTEM

The control of goods subject to the LMSVG (food, drinking 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 Multi-Annual National Control Plan ([MANCP](#)).

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 that 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](#))

([ICSMS website](#))

Figure 1: Austrian Food Control System

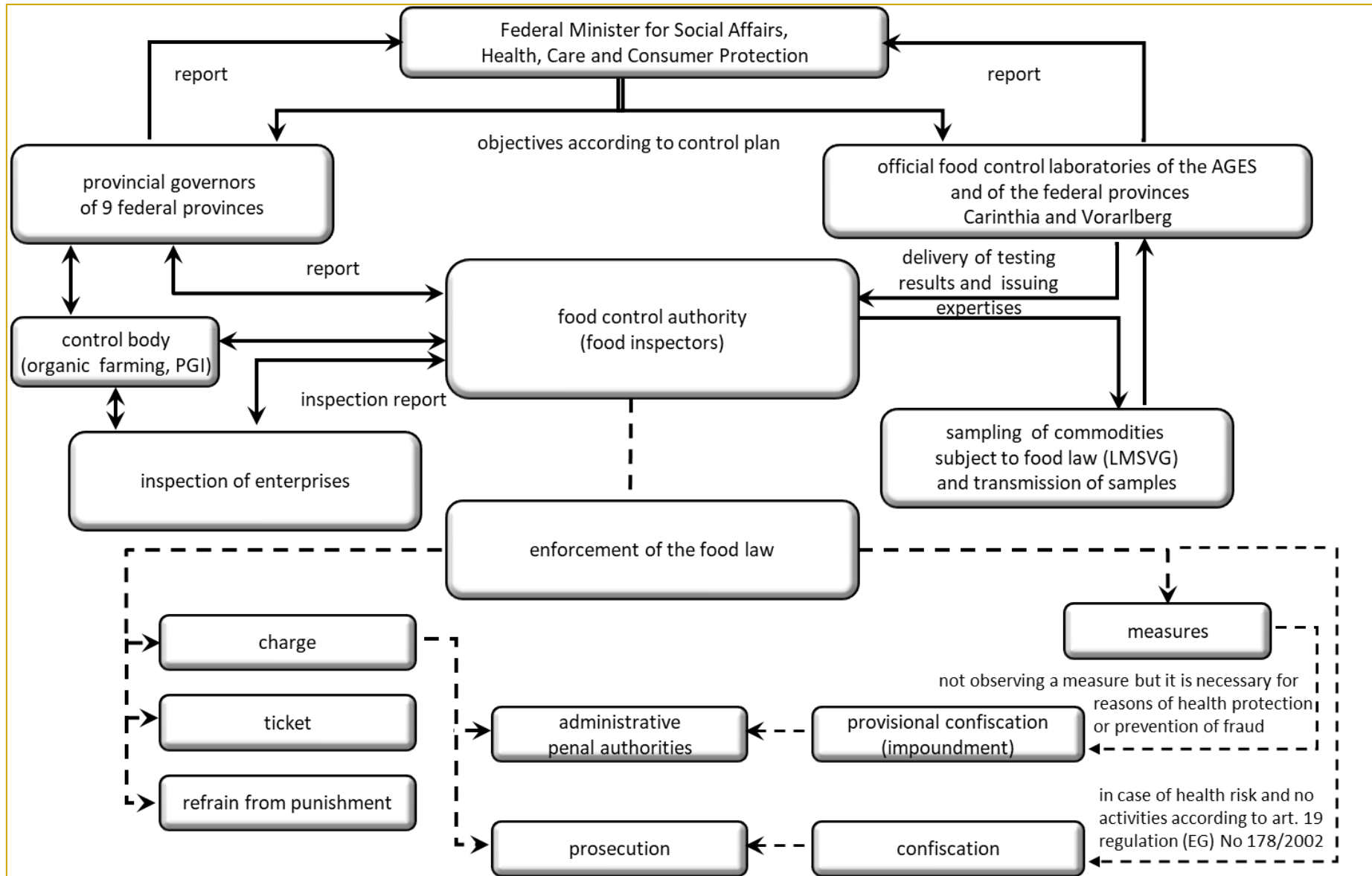


Figure 2: Austrian Border Control System

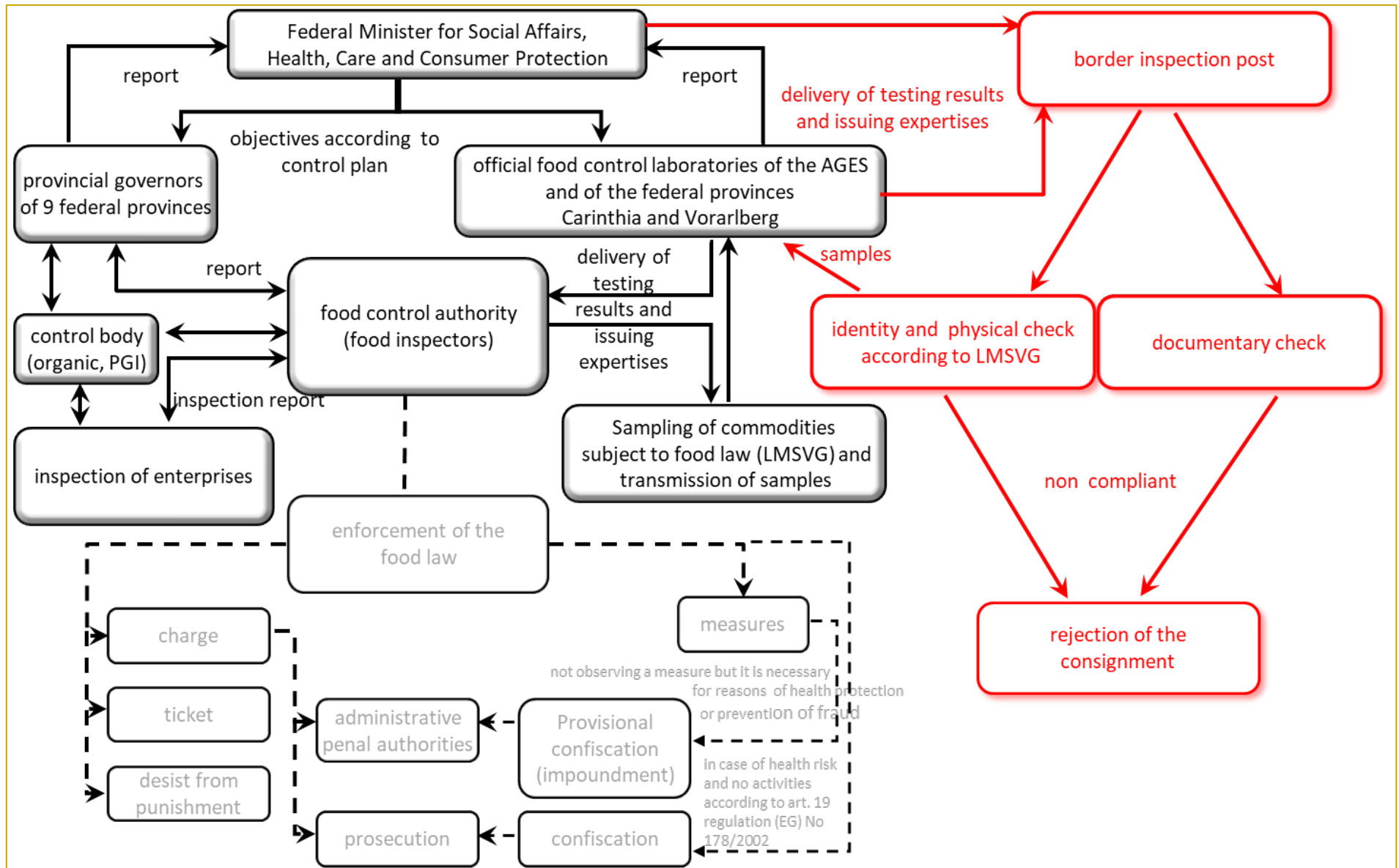
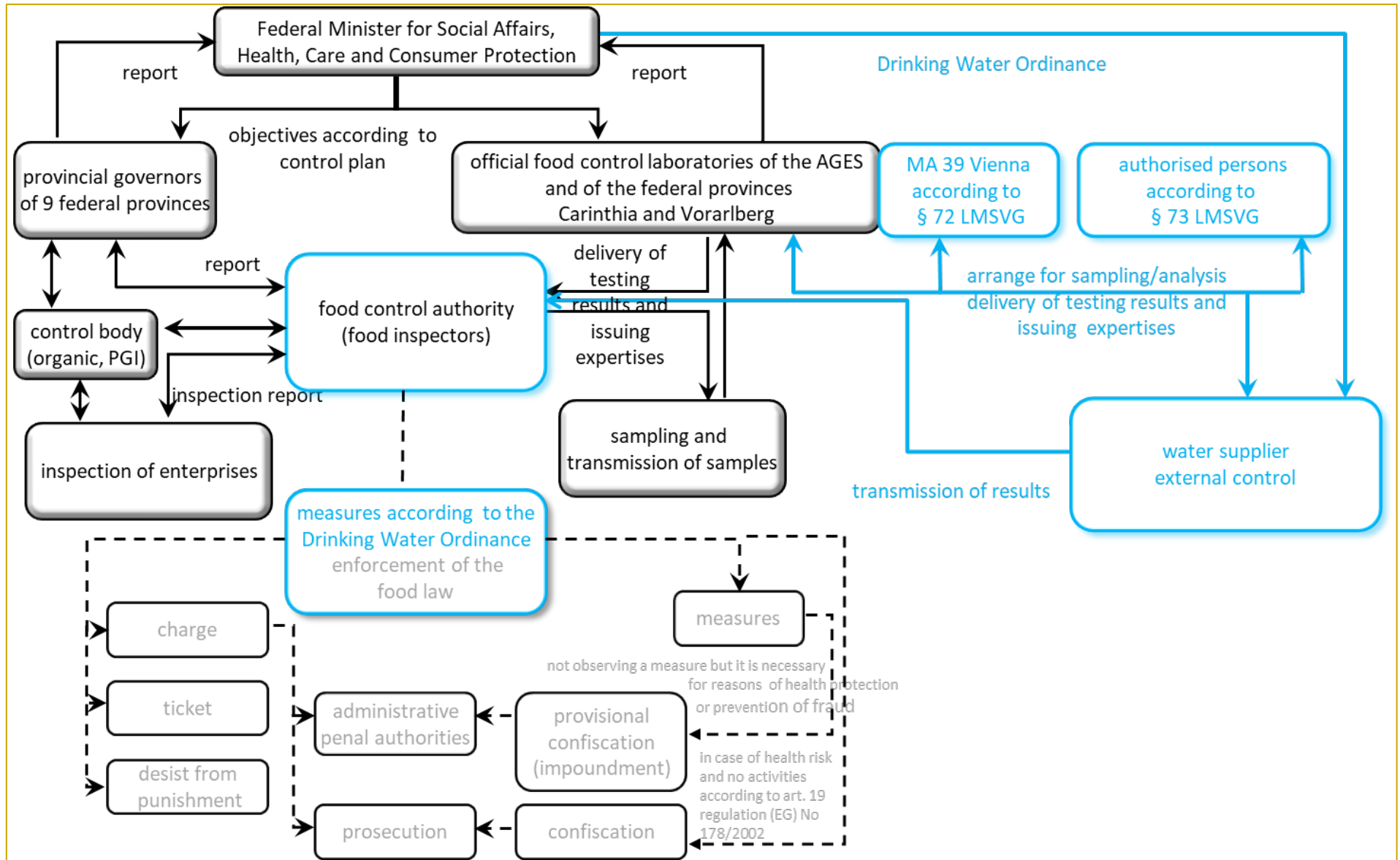


Figure 3: Drinking Water Control System in Austria



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 enterprises) and sampling 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 enterprises.

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

Moreover, samples are also taken should there be any suspicions of non-conformity of an individual product or establishment (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 enterprises 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 enterprises (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 based on 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, event caterers, and the hospitality sector; 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 Vorarlberg 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 Table 4 illustrates the fulfilment level for the taking of plan samples and enterprise inspections in relation to the NCP. The fulfilment of the plan for enterprise inspections is calculated as the accumulated level of fulfilment over a specific number of years (two, three and five years), with the period used dependent on the risk category of the enterprise.

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

Federal Province	Samples	Enterprises	Meat Plants
Burgenland	103.9	62.3	115.9
Carinthia	96.9	62.4	103.1
Lower Austria	105.0	42.5	101.9
Upper Austria	97.2	69.9	114.0
Salzburg	101.7	23.4	32.5
Styria	92.0	62.7	94.6
Tyrol	112.4	52.0	130.8
Vorarlberg	91.9	46.3	42.4
Vienna	103.1	70.2	73.2
Austria	100.6	56.0	101.2

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 monitoring 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, and these 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 in the region. This option is applied to some of the larger abattoirs.

Meat that is intended for human consumption (incl. game) 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 instances where the animal’s health does not conform with expected standards or there is a suspicion of non-conformity. In the wild, the animal is examined before it is killed by taking a “good look” at it (thorough visual examination). 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 processing enterprise.

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 with the letters AT at Austrian abattoirs. 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 non-EU 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 and inspection bodies of the Austrian Federal Office for Consumer Health ([BAVG](#)) (Figure 2).

3.2.5.1 Controls of foods of animal origin

Austria operates two border inspection posts as external borders of the EU. These are the airports at Vienna-Schwechat and Linz. The controls upon entering the EU include document checks, but also name checks and product control, to a certain degree, too. 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 using the TRACES databank system. 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 via TRACES.

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 several 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 customs checks to enter the single market. 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 relevant authorities using the TRACES databank system. Should the consignment not conform to entry regulations, it will be rejected. In this case, the EU border inspection posts will be informed automatically about the rejection via TRACES. In the case of a potential health hazard, a corresponding notification will be sent in the RASFF.

3.2.6 Control of Drinking 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 the official controls conducted by the authorities.

According to Art. 5 of the Drinking Water Ordinance 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 Drinking Water Report.

The official control of 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 at the examination centres of Carinthia and Vorarlberg test 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 assessments encompass a wide range of test aspects that are rather complex. 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, 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, or 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 its contamination with foreign bodies, rot, decay, or through decomposition (e.g. meat that makes a negative impression at the organoleptic examination).

Adulterated foods are those that lack or contain insufficient quantities of quality-determining constituents that are usually expected to be contained within the food in question or constituents that have been removed entirely or in part; or are foods that have been impaired by adding or not removing quality-reducing articles or substances; or are foods made to appear of better quality using additives or manipulation; or whose inferior quality is masked; or foods that 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, unless it is classed as not 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 influence foods or cosmetic products in an unintended manner.

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 195.7 food authority officers and 16.6 special food authority officers for conducting the Drinking Water Ordinance (shown in full time equivalents/FTEs) and 813 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 2022-2024).

AGES and the regional examination centres (Source: MANCP 2022-2024) have 200.2 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	173.6
Vorarlberg State Institute for the Environment and Food Safety	13.6
Carinthia State Institute for Food Safety, Veterinary Medicine, and the Environment	13.0

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 enterprise.

Should products be assessed as harmful, the operator (enterprise/individual) 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 their employees and warn the public if the product has already reached the end-consumer. Should the

operator fail to comply with their 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 also 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 2022, new editions of the following documents were released:

- Chapter B 3 "Honey"
- Chapter B 20 "Ground and husked products"
- Chapter B 32 "Milk and Dairy Products"
- Information sheet for filling containers or receptacles brought by customers.

Changes were made to Chapter A 5 "Labelling, presentation" in Annex 10 (Steviglycosides).

Changes were made to paragraph 2.1. Legal regulations and 5.2 Guidelines of Chapter B 36 "Objects for daily use".

The tropical house cricket (*Gryllobates sigillatus*) was removed from the list in the "Guideline for insects bred as foodstuff".

Changes were made to Annex 1 Decision rule for assessment, Annex 3 Additional criteria, and Annex 4 Specifications for parameter analysis in Chapter B 1 "Drinking Water".

Changes and additions were made to paragraphs 7.6, 8. (header), 8.1, 8.2, 8.3, 9, 9.1 and 9.2 in the directive for defining "GMO-free production" of foods and their labelling.

Changes were made to the "Recommendation of challenge tests and/or storage trials to maintain the

objective of shelf-life requirements in line with Commission Regulation (EC) No 2073/2005 pertaining to *Listeria monocytogenes*".

Changes were made to paragraphs 7 Geographical names of super-regional significance, 7.10 Pregler / East Tyrol Pregler (PGI AT-02512), and 8 protected names of regional significance. One deletion was carried out in Annex A 2 Pregler.

Changes were made to Annex QUID labelling in Chapter B 14 Meat and meat products and in sections B.4.2.1 Brätwürste (finely ground meat sausages), B.4.2.2 Fleischwürste (coarsely ground meat sausages), B.5.1.3.1 Beef cured and heated, C.3.3 Smoking, G.1.2.1.1 Brätwürste (finely ground meat sausages) with water-rich plant-based ingredients, G.1.2.2 Fleischwürste (coarsely ground meat sausages), and to the key.

Changes were made to paragraphs 3 Action values for lead and cadmium in foodstuffs, 10.2 hydrocyanic acid in crushed linseed for sale to end consumers and 11 legal framework (as of 08/2022) in the "Action values for specific contaminants in foodstuffs".

A change was made to paragraph 1 Introduction in the "Guideline on the preparatory treatment of food samples for the identification of heavy metals".

Changes were made to paragraph 4.1 Periodic intervals of sanitation in the Guideline "Bar dispensing systems".

Changes were made to paragraphs 1.3 Requirements, 1.6.6 Hemp seed oil (hemp oil) and the annex in Chapter B 30 "Cooking Fats, Cooking Oils, Spreadable Fats and other Fat Products".

The ÖLMB can be found on the homepage of the BMSGPK at [Kommunikationsplattform VerbraucherInnengesundheit](#) (Communications Platform 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

Number	Chapter Title
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	Soups and soup-related products
B 12	Coffee and coffee substitutes
B 13	Beer
B 14	Meat and meat products
B 15	Cocoa and chocolate products, foods with cocoa products and chocolate
B 16	Confectionery
B 17	Packaged/bottled water
B 18	Bakery products
B 19	Pasta
B 20	Ground and husked products
B 21	Table Salt
B 22	Sugar and types of sugar
B 23	Spirits
B 24	Vegetables and preserved vegetables (e.g. cut and packaged lettuce/salads; pickled cabbage; tomato ketchup)
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

Hygiene Directives

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

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 food products

Directive for bar 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 doner kebabs and similar meat preparations

Recommendation for challenge tests and/or storage trials in relation to *Listeria monocytogenes*

Recommendation for good hygiene practice in the production of primary products for apiaries with up to 20 beehives

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

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 tight-sealing containers preserved by using heat

Information sheet on the filling of containers brought by customers

4 CONTROL RESULTS

The evaluated results of the samples that were assessed in 2022, 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, evaluations of the audits and of the rapid alerts carried out, as well as the assessment of mushrooms.

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

4.1 Results of Plan Samples

The 18,975 plan samples that were analysed and assessed are shown in Table 16 and are categorised in 5,255 SIHP samples, 5,295 market samples and 8,425 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 20 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 295 (16.0 %) of the 1,842 samples examined resulted in complaints. The complaint level ranged from 3.6 % in the product group soups with/made of meat, meat extracts and soups from meat extracts (one of 28 samples) up to 45.8 % from samples of the product group game preparations and products (including sausages and cured products) (33 of 72 samples). The most common causes of complaints were incorrect labelling and/or misleading information.

Forty-five samples (2.4 %) – 39 of which were SIHP (3.7 % of 1,049 samples) – resulted in complaints due to inadequate or substandard composition. The samples were mainly classed as adulterated because their chemical composition did not comply with the provisions stated in the Austrian Food Code. Nine samples showed the use of additives (nitrite/nitrate, acerola juice powder) not permitted in Regulation (EC) No 1333/2008 and Regulation (EC) No 834/2007 (for organically produced goods).

Complaints in 34 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.

Thirty-eight 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. Several meat product samples were also considered unsuitable for human consumption due to evidence of low levels of *Listeria monocytogenes*.

Seven samples (0.4 %) were classified as harmful to human health (3x lead, 2x *Listeria monocytogenes*, 1x VTEC/STEC, 1x PAH).

4.1.2 Fish

A total of 62 (11.8 %) of 522 samples examined resulted in complaints, with a spectrum that ranged from 4.5 % in the product group preserves, semi-preserved and marinades (2 of 44 samples) up to 18.3 % in the product group shellfish, crustaceans, molluscs and derivatives (11 of 60 samples). The most common causes of complaint were labelling infringements and/or misleading information.

Eleven complaints relating to reduced or inferior quality (2.1 %; Table 16 Reasons for Complaint "Other") resulted from almost exclusively microbial contamination caused by hygiene problems. Five samples (1.0 %) were deemed unsuitable for human consumption (4x microbial contamination and/or organoleptic issues, 1 x *Listeria monocytogenes*).

A total of 13 samples (2.5 %) received complaints due to their composition (12x iridescent shark with chlorate, 1x preservatives).

Two samples (0.4 %) of smoked trout were classed as harmful to health due to PAH contamination.

4.1.3 Milk and Dairy Products

A total of 251 of the 2,033 samples (12.3 %) that were analysed resulted in complaints. The complaint rate ranged from 6.3 % in the product group milk (54 of 853 samples) up to 18.3 % in the product group butter and butter products, as well as clarified butter (24 of 131 samples). Significantly more SIHP (20.6 %; 154 of 747 samples) were complained about than market samples (12.8 %; 34 of 265 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 100 samples (4.9 %) (Table 16, Cause for Complaint "Other"). Thirty-three samples (1.6 %), including 22x cheese (3.3 % of 658 cheese samples) and 11x butter (8.4 % of 131 butter samples) were mainly classified unsuitable for human consumption because of microbial contamination.

There were complaints due to composition deficiencies in seven samples of butter (5.3 % of 131 butter samples) stemming from excessive water content.

Four samples (0.2 %) were classified as harmful to human health (2x cheese with VTEC/STEC, 1x cheese with Salmonella, 1x cheese with Staphylococcal enterotoxins).

4.1.4 Poultry and Poultry Products

A total of 82 of the 1,306 samples (6.3 %) that were analysed resulted in complaints, ranging from 3.0 % in the product group raw poultry meat fresh and frozen (31 of 1,017 samples) up to 19.9 % in the product group raw products made of poultry meat (29 of 146 samples). Eighteen samples (1.4 %) were complained about because of mislabelling and/or misleading information.

A total of 51 samples (3.9 %) were classed as unfit for human consumption due to microbial contamination, predominantly because of Salmonella and/or Campylobacter. All these unsuitable products were found in the product groups raw poultry products (24 of 146 samples; 16.4 %) and raw poultry fresh, frozen (27 of 1,017 samples; 2.7 %). Eight samples (0.6 %) received complaints due to microbial

contamination because of hygiene deficiencies (Table 16 Reasons for Complaint "Other").

There were composition complaints relating to nine samples (0.7 %). Seven samples 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 residue limit and contained a banned additive (acerola juice powder). Acerola juice powder was found in another sample despite its banning in Regulation (EC) No 1333/2008 on food additives.

None of the samples were a danger to health.

4.1.5 Fats, Oils and Related Products

A total of 95 (18.0 %) of the 527 samples that were analysed resulted in complaints, with a complaint rate from 5.0 % (five of 101 samples) in the product group delicatessen and similar products up to 24.3 % (66 of 272 samples) in the product group vegetable oils. Significantly more SIHP samples (29.3 %; 46 of 157 samples) resulted in complaints than market samples (16.2 %; 40 of 247 samples). The most frequent causes of complaints were mislabelling and/or misleading information.

In six samples (1.1 %), the composition did not conform to the legal regulations (5x mustard oil with an excessive level of erucic acid, 1x mayonnaise containing additives that do not conform to Regulation (EC) No 1333/2008 on food additives). Six samples (1.1 %) were deemed unsuitable for human consumption (5x frying fat because it was used for too long, 1x rape seed oil due to organoleptic deficiencies).

One sample (0.2 %) was classed as harmful to human health due to its PAH levels.

4.1.6 Cereals and Cereal Products

A total of 42 of the 535 samples (7.9 %) that were analysed resulted in complaints with a range from 0.0 % in the product group custard and pudding powder (zero of 23) up to 14.6 % in the product group muesli and muesli bars (14 of 96 samples). The complaints resulted predominantly from mislabelling and/or misleading information. Considerably more market samples (14.4 %; 25 of 174 samples) than SIHP (8.9 %; 15 of 169 samples) resulted in complaints.

Eight samples (1.5 %) were unsuitable for human consumption (4x *Bacillus cereus*, 4x organoleptic issues).

Flour samples (0.7 %) were classed as harmful to human health (3x flour due to VTEC/STEC, 1x flour due to ochratoxin A).

4.1.7 Bread and Baked Goods

A total of 113 of the 1,072 samples (10.5 %) resulted in complaints, ranging from 0.0 % in the product group dough and ready-made fillings (zero of 199 samples) up to 21.6 % in the product group pasta (43 of 199 samples). The most frequent causes for complaints were mislabelling and/or misleading information.

A total of 15 samples (1.4 %) were unsuitable for human consumption due to microbial contamination and/or organoleptic deficiencies. Twelve samples (1.1 %) resulted in complaints because of hygiene issues (Table 16 Reasons for Complaint "Other"). Three samples (0.3 %) resulted in complaints due to their composition (1x gluten, 1x use of illegal colouring, 1x too high colouring levels).

No sample was found to be harmful to human health.

4.1.8 Sugar and Honey

A total of 27 of the 399 samples (6.8 %) 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 3.0 % (one of 33 samples) and at 7.1 % (26 of 366 samples) in the product group honey.

Six honey samples (1.6 % of 366 samples) were complained about because of their composition (1x adulteration with foreign sugar, 3x violation of the Honey Regulation, 1x conductivity, 1x glyphosate). The composition of one honey sample was complained about because of residues of Dihydrostreptomycin, an -- in honey -- illegal pharmacologically active substance. This sample was classed as unfit for human consumption.

No sample was found to be harmful to human health.

4.1.9 Ice Cream

A total of 89 of the 654 samples (13.6 %) resulted in complaints. A total of 13 of 67 samples (19.4 %) in the product group ice cream from industrial production and 76 of 587 samples (12.9 %) of ice cream from artisan production received complaints. The most common reason for complaints were mislabelling and/or misleading information.

Twenty ice cream samples (3.4 % of 587 samples), all taken from artisan production, received

complaints due to hygiene issues, mainly resulting in increased contamination levels with Enterobacteriaceae (Table 16 Reasons for Complaint "Other"). Eleven ice cream samples from artisan production (all SIHP; 2.1 % of 532 SIHP) were unsuitable for human consumption (10x increased germ levels (mainly Enterobacteriaceae or *Bacillus cereus*), 1x detergent residues).

Twenty ice cream samples (3.1 % of 654 samples), including 18 SIHP, resulted in complaints due to their composition (16x detergent residues, 2x illegal colouring, 1x too high colouring levels, 1x illegal glazing agent).

No sample was found to be harmful to human health.

4.1.10 Cocoa and Sweets

A total of 58 of the 278 samples tested (20.9 %) resulted in complaints. The complaint rate in the product group cocoa and cocoa products was 22.1 % (33 of 149 samples) and was 19.4 % (25 of 129 samples) in the sugar and confectionary product group. Almost all complaints were caused by mislabelling and/or misleading information.

Two sugar and confectionary products (1.6 % of 129 samples) were judged as unsuitable for human consumption (1x contamination with insect parts, 1x risk of suffocation).

The composition of two sugar and confectionary product samples (1.6 % of 129 samples) resulted in complaints because of the use of illegal additives in violation of Regulation (EC) No 1333/2008 on food additives. One cocoa product (0.7 % of 149 samples) was classed as reduced in quality and inferior due to pest contamination (Table 16, Reason for Complaint "Other").

No sample was found to be harmful to human health.

4.1.11 Fruit and Vegetables

A total of 230 of the 2,315 samples (9.9 %) that were analysed resulted in complaints, ranging between 3.3 % in the product group mushrooms (three of 90 samples) and 25.1 % in the product group fruit products (57 of 227 samples). The most frequent causes for complaints were mislabelling and/or misleading information.

Forty samples (1.7 %) did not comply with legal provisions relating to composition: 33 samples because of increased pesticide residue levels and five spinach samples contained too much nitrate. The hydrocyanic acid levels of one apricot stone sample did not

conform to the provisions of Commission Regulation (EC) No 1881/2006 on setting maximum levels for certain contaminants in foodstuffs, and one vegetarian ham substitute contained illegal colourings.

Furthermore, 26 samples (1.1 %) were classed as unfit for human consumption, mostly due to poor quality and pesticides. The reasons for the lack of quality were microbial contamination and/or organoleptic deficiencies (rotting) due to poor hygiene or incorrect or overly long storage.

Fourteen samples (0.6 %), only fresh fruit and vegetables, 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").

Three samples (0.1 %) were deemed as harmful to human health (1x pesticides, 1x *Listeria monocytogenes*, 1x aflatoxins).

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 63 of the 301 samples (20.9 %) analysed resulted in complaints, ranging from 19.9 % in the product group spices, seasonings, condiments, and herbs (48 of 241 samples) up to 31.7 % in the product group table mustard (13 of 41 samples). Most of the complaints made fell into the category of mislabelling and/or misleading information. Significantly more market samples (35.4 %; 45 of 127 samples) than SIHP (20.3 %; 16 of 79 samples) resulted in complaints. Almost all complaints fell into the category of mislabelling and/or misleading information.

One sample (0.3 %) was classed unfit for human consumption as a result of *Bacillus cereus*.

The composition of one sample (0.3 %) did not conform to the provisions of the Commission Regulation (EC) No 1333/2008 on additives in foodstuffs. Two samples (0.7 %) did not meet the criteria of Commission Regulation (EC) No 852/2004 on the hygiene of foodstuffs because of heavy contamination of the packaging (Table 16, Cause for Complaint "Other").

No sample was found to be harmful to human health.

4.1.13 Fruit Juices, Non-Alcoholic Beverages

A total of 92 (25.7 %) of the 358 samples analysed resulted into complaints with a complaint rate of

34.5 % in the product group fruit juices, fruit syrups and fruit concentrates (76 of 220 samples) and 11.6 % in the product group soft drinks (16 of 138 samples). Considerably more SIHP (35.9 %; 65 of 181 samples) resulted in complaints than market samples (22.3 %; 27 of 121 samples). Mislabelling and/or misleading information were the most common cause for complaints.

The composition of six samples (1.7 %) did not conform to the legal regulations (5x adulteration, 1x Regulation (EC) No 1333/2008 on food additives).

Three samples of the product group fruit juices, fruit syrups and fruit concentrates (1.4 % of 220 samples) were classed as unfit for human consumption due to their poor quality because of microbial contamination. A lack of freshness due to microbial contamination caused by hygiene issues lead to a quality reduction of the product in seven samples (2.0 %) (Table 16, Cause for Complaint "Other").

No sample was found to be harmful to human health.

4.1.14 Coffee and Tea

A total of 62 samples (20.7 %) of the 299 samples analysed resulted in complaints with a complaint rate of 25.8 % in the product group coffee, coffee-substitutes, and derivatives (23 of 89 samples) and 18.6 % in the product group tea, tea-like infusions, and derivatives (39 of 210 samples). Considerably more SIHP samples (45.9 %; 39 of 85 samples) than market samples (20.5 %; 23 of 112 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.

The composition of one tea sample (0.5 % of 210 samples) resulted in a complaint due to pesticides. Two tea samples included an illegal novel ingredient (hemp flower), thus not complying with the Novel Food Regulation (EU) No 2015/2283 (1.0 % of 210 samples; Table 16 Cause for Complaint "Other").

No sample was found to be harmful to human health.

4.1.15 Alcoholic Beverages

A total of 204 of the 603 samples (33.8 %) that were analysed resulted in complaints, ranging from 19.4 % for the product group other alcoholic beverages with over 1.2 % ABV and under 15 % ABV (12 of 62 samples) up to 37.5 % for spirits (126 of 336 samples). The complaint rate for SIHP samples (46.3 %; 124 of 268 samples) was considerably

higher than for market samples (16.0 %; 25 of 156 samples). Mislabelling and/or misleading information (especially incorrect information about the alcohol content in spirits) were the most frequent grounds for complaint. All complaints in the product group other alcoholic beverages with over 1.2 % ABV and under 15 % ABV resulted from mislabelling.

Nine samples (1.5 %) were found unsuitable for human consumption (6x excessive levels of fermentation by-products, 3x microbial contamination). Twenty-two beer samples (10.7 % of 205 samples) were classed as reduced quality or inferior (21x beer spoilage bacteria, 1x beer spoilage and coliform bacteria) and two gin samples (0.6 % of 336 samples in the product group spirits) resulted in complaints because of illegal, novel ingredients (Table 16 Cause for Complaint "Other").

The composition of 14 spirits (4.2 % of 336 samples) did not conform to the legal provisions of the Spirits Regulation (EC) No 110/2008 and (EU) 2019/787.

No sample was found to be harmful to human health.

The inspections of wine, beverages containing wine, and fruit wine are subject to the Austrian Wine Law and not the LMSVG. Thus, the results of these inspections are not shown in this report.

4.1.16 Drinking Water and Packaged Water

Official drinking 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 91 of the 1,043 samples (8.7 %) analysed resulted in complaints, with the product group natural mineral and spring water showing a much lower complaint rate at 12.4 % (12 of 97 samples), the product group table water, bottled drinking water, and carbonated water with 0.0 % (zero of 40 samples) and drinking water at 7.1 % (58 from 816 samples) than ice cubes with 23.3 % (21 of 90 samples). Considerably more SIHP (20.4 %; 19 of 93 samples) resulted in complaints than market samples (11.7 %; 20 of 171 samples).

Sixty-two samples (5.9 %), including 53 drinking water samples, were classed as unfit for human consumption almost exclusively because of microbial contamination.

Nineteen complaints fell into the category "other" (Table 16 Cause for Complaint "Other"): 13x ice cubes and 1x mineral water, because they did not

conform to the legal provisions of Commission Regulation (EC) 852/2004 on the hygiene of foodstuffs, and 5x drinking water which did not conform with Austrian Drinking Water Ordinance No 304/2001, mostly due to microbial contamination.

Ten samples in the product group natural mineral and spring water (10.3 % of 97 samples) were complained about due to mislabelling and/or misleading information.

No sample was found to be harmful to human 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 52 of the 260 samples (20.0 %) resulted in complaints, mostly because of mislabelling and/or misleading information. Considerably more SIHP samples (25.8 %; 28 of 134 samples) received complaints compared to market samples (20.9 %; 28 of 134 samples).

No sample was found to be harmful to human health.

The complaint rate for vinegar was at 23.3 % (21 of 90 samples), with 43.3 % for SIHP samples (13 of 30 samples) and 13.3 % for market samples (eight of 60 samples) resulting in complaints. Three samples (3.3 %) were classed as adulterated due to their substandard composition (2x overly low acid levels, 1x excessive levels of residual alcohol).

The complaint rate for table salt was 34.6 % (18 of 52 samples). In seven samples (13.5 %), the composition did not correspond with the provisions stated in the legal regulations because of the iodine content and related labelling issues.

A total of 13 of the 118 samples (11.0 %) taken in the product group food additives, aromas and flavours resulted in complaints. The composition (sugar content of a sweetener) of one sample (0.8 %) received complaints.

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 children's and baby foods, food supplements (FS) and foods for special medical purposes (FSMP) and special foods for weight control. A total of 151 of the 602 samples (25.1 %) received complaints. Considerably more SIHP (36.8 %; 32 of 87 samples) resulted in complaints than market

samples (17.8 %; 36 of 202 samples). Mislabelling and/or misleading information were the most frequent causes of complaints.

Children's and baby foods are tested almost exclusively through various focus campaigns, which makes sampling much more efficient. Forty-nine of 267 children's foods tested (18.4 %) resulted in complaints. Mislabelling and/or misleading information were the predominant causes of complaints.

The composition of two samples (0.7 %) resulted in complaints due to pesticides.

One sample (0.4 %) was classed as harmful for human health as a result of its content of glycidyl fatty acid esters (GE).

A total of 85 of 310 FS samples (27.4 %) analysed resulted in complaints. The complaint rate for SIHP was considerably higher (37.6 %; 32 of 85 samples) than that for market samples (17.9 %; 30 of 168 samples). Most complaints resulted from mislabelling and/or misleading information on the products themselves or on advertising and consumer leaflets.

Three sample (1.0 %) was classed as unfit for human consumption because of excessive level of various ingredients (2x Δ^9 -THC, 1x zinc). The composition of two samples (0.6 %) did not comply with the requirements of Regulation (EU) No 609/2013 on food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control (1x) or the Austrian Food Supplement Ordinance, Federal Law Gazette II, No 88/2004 (1x). Ten samples (3.2 %; Table 16 Reason for Complaint "Other") received complaints because they contained illegal ingredients (extracts containing cannabinoids) contrary to the legal provisions of Regulation (EU) No 2015/2283 on novel foods.

No sample was found to be harmful to human health.

Seventeen of the 25 samples (68.0 %) taken from foods for special medical purposes or special foods for weight control resulted in complaints. One sample (4.0 %) was classed unfit for human consumption because of too high Vitamin A levels. The composition of ten samples did not meet the requirements of Regulation (EU) No 609/2013 on food intended for infants and young children, food for special medical purposes, and total diet replacement for weight control or the delegated Regulation (EU) No 2016/128 supplementing Regulation (EU) No 609/2013 regarding the special requirements for the composition and information for foods for special medical purposes.

No sample was found to be harmful to human health.

4.1.19 Cosmetic Products

There were complaints relating to 177 (27.1 %) of 654 cosmetic product samples examined, with clearly more SIHP (28.7 %; 29 of 101 samples) receiving complaints than market samples (21.1 %; 74 of 351 samples). The most frequent reason for complaint was misleading information and/or labelling issues.

A total of 61 samples (9.3 %) were complained about due to a lack of notification and/or inadequate or missing safety assessments or because they were brought onto the market as an unlicensed cosmetic product even though they were assessed as medical products (Table 16, Cause for Complaint: "Other").

Three samples (0.5 %) faced complaints as their intended purpose could not be guaranteed (1x microbial contamination, 1x arsenic, 1x quality conflicted with consumer expectations).

The composition of 29 samples (4.4 %) did not comply with the requirements of Commission Regulation (EC) No 1223/2009 on cosmetic products because of illegal aromatic substances, banned colourings or ingredients in hair dyes, heavy metals and isothiazolones, among others.

Five samples (0.8 %) were considered harmful to human health (3x p-Phenylenediamine without coupler compounds, 1x methyl salicylate, 1x mercury).

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 292 of the 912 samples (32.0 %) resulted in a complaint, with a considerably higher complaint rate for market samples (29.0 %; 113 of 389 samples) than for SIHP samples (7.9 %; three of 38 samples).

A total of 45 of the 315 samples (14.3 %) of food contact materials examined resulted in complaints. Thirty samples (9.5 %) received complaints in the category composition, almost exclusively due to missing or incomplete conformity declarations.

Three samples (1.0 %) received complaints due to missing documentation (2x) or because they could have an adverse effect on the organoleptic properties of the foodstuff (1x) (Table 16, Cause for Complaint: "Other"). Twelve samples (3.8 %) resulted in complaints because of mislabelling and/or misleading information.

Two food contact materials (0.6 %) were harmful to human health due to overly high release levels of primary aromatic amines.

A total of 246 of the 560 samples (43.9 %) of toys resulted in complaints. A total of 56 samples (10.0 %) did not comply with Toy Ordinance F.L.G. II No 203/2011 due to various safety issues (e.g. loose small parts, excessive sound levels, overly thin packaging foil), insufficient warnings, and, in individual cases, microbial contamination or because of exceeding migration limits for lead, boron, aluminium, chromium IV and increased levels of nitrosamines. Most of the affected samples also violated Commission Regulation (EC) No 1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) because of the presence of phthalates (Table 16, Cause for Complaint: "Composition").

The complaints relating to 174 samples (31.1 %) were based on incomplete or missing conformity declarations and missing notifications (Table 16, Cause for Complaint: "Other"). A total of 91 toys (16.3 %) received complaints due to safety-relevant and/or formal labelling deficiencies. Three samples (0.5 %) were unsuitable for their intended purpose in line with Art. 16 Para. 1 Item 2 LMSVG, as the paint flaked off (2x) or they could not be used for their intended purpose (1x).

Forty-two toys (7.5 %) were classified as harmful to human health (32x risk of suffocation because of small parts that can be swallowed, 9x risk of causing hearing damage, 1x risk of suffocation and of causing hearing damage).

No plan samples were taken of equipment for food processing. All samples taken from operating equipment were suspect samples.

One (2.7 %) of 37 samples taken from other objects for daily use received a complaint because of illegal health-related information.

No other object of daily used was harmful to human health.

4.1.21

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 164 of the 2,028 samples (8.1 %) resulted in complaints.

A total of 62 of the 255 samples (24.3 %) taken from ready meals resulted in complaints almost exclusively

because of mislabelling and/or misleading information. Considerably more SIHP (30.7 %; 42 of 137 samples) received complaints than market samples (18.9 %; 20 of 106 samples). One sample (0.4 %) was unsuitable for consumption because of microbial contamination. Four samples (1.6 %) were classed as reduced in quality or inferior due to microbial contamination (Table 16, Cause for Complaint: "Other").

No ready-to-eat product was found to be harmful to human health.

Inspections of ready-to-eat goods for direct consumption are mostly conducted on site via focus campaigns. Special inspection focus subjects 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 throughout the year. A total of 102 (5.8 %) of the 1,773 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. This resulted in 14 (0.8 %) samples being assessed as unsuitable for human consumption, in addition to complaints about product inferiority due to quality issues (35x; 2.0 %) and food hygiene (9x; 0.5 %), according to Hygiene Regulation (EC) No 852/2004, and both complaints in one sample (summarised under "Other" reason for complaint). The composition of one sample (0.1 %) resulted in a complaint because of the presence of detergent residues. Forty-three samples (2.4 %) received complaints because of labelling problems and/or misleading information.

More detailed information on the focus inspections carried out over a limited time as part of other FCs can be found under 4.3.1.8.

Five ready-to-eat products for direct consumption (0.3 %) were found to be harmful to human health because of microbial contamination (4x *Bacillus cereus*, 1x *Listeria monocytogenes*).

4.1.23 Eggs and Egg Products

A total of 16 (3.7 %) of the 429 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 due to microbial contamination (Table 16: Reason for Complaint "Other").

No sample was found to be harmful to human 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 composition). 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 of the Regulation on the provision of food information to consumers 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, particularly 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 ("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 Regulation on the provision of food information to consumers was 3.8 % (2021: 1.7 %; 2020: 2.5 %; 2019: 1.2%), 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 and impression of the item, 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 or several products in the range of 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.

Twenty-five percent of plant-based fats and margarines, as well as 8.6 % of vegetable oils received complaints for, among other issues, misleading advertising as "natural" and advertising with obvious statements such as "100 % pure".

The complaints relating to 11.3 % of game meat products included, among other issues, misleading, incorrect information on the game meat content or filling quantity.

Insufficiently clear information on the list of ingredients lead to the majority of complaints in the category fruit products (9.4 %). About 8.1 % of all tea and infusion samples received complaints for, among other issues, advertising with obvious claims true of all teas such as “vegan.”

4.2.3 Aspects of Adulteration

Food is considered adulterated in line with Art. 5 Paragraph 5 Item 3 LMSVG, if the characteristics determining the 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 has been given an improved visual appearance or its deficiencies masked using additives or manipulation, or if the food has been made using unlawful manufacturing or production methods.

Composition criteria are mainly defined in the Austrian Food Code (ÖLMB) and 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 2022, the average rate of the complaints resulting from food adulteration was at 0.5 %, according to an internal AGES assessment of all SIHP and market samples (2021:0.4 %; 2020: 0.3%; 2019: 0.3 %).

As in previous years, the composition of some meat products did not comply with provisions stated in Austrian Food Code (ÖLMB) B14, such as sausages and cured products from poultry (5.7 %), meat conserves including game conserves (5.7 % with overly high levels of fat or too low muscle percentages), cured and smoked meats (3.8 % with overly high water contents), and sausages (3.3 % with overly high water contents and also too low skeletal muscle contents).

Complaints about butter samples (7.4 %) were made due to excessive water contents.

4.2.4 Food Fraud

Regulation (EU) 2017/625 of the European Parliament and of the Council (OCR) was issued in 2017 and deals with exposure to potentially intentional violations using fraudulent and/or misleading practices (Art. 9 Para. 2). Annual inspections relating to Art. 9 paragraph 2 OCR are carried out in Austria, as part of the country's participation in Europol operations

(e.g. OPSON) and the EU Agri-Food Fraud network, as well as national focus campaigns.

Europol and Interpol carry out coordinated operations to identify food fraud on an annual basis. Operation OPSON XI conducted two campaigns. The first campaign focused on the authenticity of fish. Three of 40 samples resulted in complaints due to misleading information. Eleven of 18 samples tested in line with consumer information on fish received complaints because of their labelling. The second campaign focused on food contact materials made from melamine and bamboo. There was one complaint from 20 inspections in which several test criteria did not meet requirements: composition, misleading information and claims about special properties. Moreover, two products were withdrawn from the market as part of these inspections.

Austria sent 40 notifications to Member States of the European Union within the European Administrative Assistance and Cooperation System Food Fraud (AAC-FF): 34 notifications related to missing documents for living animals and illegal animal trade; two notifications detailed misleading information on olive oil and two others related to the adulteration of honey. One notification concerned the composition of animal feed and another concerned meat. Furthermore, 63 notifications submitted by the Member States, or the European Commission were processed or passed on to the relevant Austrian authorities. These related primarily to forged documents for live animals (customs documents, veterinary documents, vaccination certificates), illicit trade with animals, honey samples where fraud was suspected, the use of banned pesticides and non-conforming compositions, banned additives, and the illicit preparation of foodstuffs.

One campaign focused on testing food supplements (FS) and foodstuffs for special medical purposes (FSMP) available at pharmacies and doctors' surgeries. These two product groups (FS, FSMP) are often distributed via special channels (online, personal sale via health providers, direct marketing). A total of 28 of 63 samples tested (44.4 %) resulted in complaints. There was a wide range of complaints, including, among other issues, illicit healing claims, information on nutritional values and health properties, and labelling violations pertaining to the regulation on food supplements. Two samples of novel foods received complaints pursuant to the Novel Food regulation.

Another focus campaign investigated the traceability of Vorarlberger Bergkäse PDO (mountain cheese from Vorarlberg). The campaign's objective was to find out whether the requirements for using the protected designation of origin label were met by

mountain cheeses from Vorarlberg sold at markets or if there was documentation to prove the origin of the cheeses sold. There are exact mandatory specifications for products registered as PDO. A total of 27 samples across Austria were analysed with one sample (3.7 %) resulting in a complaint.

Screening for incorrectly declared ingredients is carried out using DNA metabarcoding (DNA sequencing to identify multiple species from a mixed sample). This method was used to analyse 275 samples (mainly sausages, fish, and seafood) in 2022. A total of 31 samples resulted in complaints due to misleading information following the identification and, where possible, the determination of the content of potential species found in the sample. The predominant reason for complaints was the inadequate labelling of animal and fish species contained.

Activities to test the authenticity or adulteration of foodstuffs are also used in the routine testing and assessment of samples.

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.

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

international 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	A-905	Instant/Dry soups – radiation	30	0	0	0	X
Objects for daily use	A-003	Synthetic and elastomer products for food contact and heating – material, safety	31	2	2	0	
	A-011	Synthetic materials and objects – material, document inspection	79	24	0	0	
	A-032	Kitchen equipment made from plastics or metal – material, migration	30	0	0	0	
	A-041	Cutlery, dishes, bottles for babies and infants – constituents, safety	40	6	0	0	
GMOs	A-915	Rice and rice products - GMOs	48	0	0	0	
	A-916	Soy and soy products - GMOs	77	0	0	0	
Children's and baby-foods	A-046	Baby formula and follow-on formula – crude oil residues	20	0	0	0	
	A-660	Baby formula and follow-on formula – ingredients, residues, contaminants	80	3	1	0	
	A-661	Solid foods and drinks – ingredients, residues, contaminants	68	21	0	0	
	A-662	Cereals and rusks -- ingredients, contaminants	46	21	0	0	

Topic	Classification	Short Title	Samples analysed	Complaints	Harmful to health	Unsuitable *	EU requirements
Contaminants	A-007	Black olives, vegetable fries, vegetable chips – acrylamide (monitoring)	50	(0)	(0)	(0)	
	A-010	Danish pastries and puff pastries – trans-fatty acids	45	0	0	0	
	A-012	Cocoa products – contaminants	30	0	0	0	
	A-018	Nuts – aflatoxins	48	1	1	0	
	A-022	Products containing lupines – quinolizidine alkaloids (monitoring)	26	(0)	(0)	(0)	
	A-026	Fresh, cultivated mushrooms – lead, cadmium	39	0	0	0	
	A-027	Wheat and rye grains and flour – mycotoxins	46	1	1	0	
	A-033	Spices, tea, tea-like products (infusions) – flavourings, PAH (monitoring)	74	(0)	(0)	(0)	
	A-034	Spices, tea, tea-like products (infusions) – mycotoxins, pyrrolizidine alkaloids	56	0	0	0	
	A-035	Mustard oils – erucic acid	19	4	0	0	
	A-047	Soya beans, soya bean products – nickel, (monitoring)	28	(0)	(0)	(0)	
	A-902	Spinach, lettuce, rocket – nitrate	92	5	0	0	x
	A-904	Game, fish, milk, eggs, potatoes -- dioxins, PCB, PFAS, chlorinated pesticides (monitoring)	38	(0)	(0)	(0)	
	Cosmetic products	A-004	Hydro-alcohol products – alcohols, notifications, labelling	57	27	0	0
A-013		Fingernail glue, body oils -- phthalates	37	6	0	0	
A-021		Essential oils – classification, labelling	21	3	0	0	
A-028		Cosmetics – isothiazolinone	30	8	1	0	
A-036		Henna-based hair colours – brilliant green, colourings	24	9	2	0	
A-045		Hairdressing cosmetics – hair dyes, notifications	33	21	1	1	
Food additives, aromas and flavours	A-006	Nibbles, dried fruit and nut mixes, potato products, cola drinks, glucose syrup – sulphates	76	0	0	0	
	A-019	Tabletop sweeteners – artificial sweeteners, microbiology	44	8	0	0	
	A-020	Spices, spice mixes, palm oil – banned colourings	45	1	0	0	
	A-030	Alcohol-free and alcoholic beverages – menthofuran, pulegone and quassin	78	0	0	0	x
	A-044	Emulsifiers – purity criteria, MCPD, MCPD esters, GEs	20	0	0	0	
FS	A-015	Weight-loss products from the internet – labelling	8	4	0	0	
	A-025	FSs and FSMPs from pharmacies and medical practices (doctors) – contents, microbiology, labelling	63	28	0	0	
	A-950	FSMPs – contents, registration, labelling	6	6	0	1	

Topic	Classification	Short Title	Samples analysed	Complaints	Harmful to health	Unsuitable *	EU requirements
Pesticides	A-901	Diverse foods – EU pesticide residue monitoring programme	176	3	0	1	x
	A-918	Diverse foods – Austrian pesticide residue monitoring programme	826	30	1	3	x
Radioactivity	A-913	Raw milk – radioactivity (monitoring)	203	(0)	(0)	(0)	
Inspections and audits	A-017	Vorarlberger Vorarlberger Bergkäse PDO – traceability	27	1	0	0	
	A-600	High-risk enterprises with licences – self-tests	301	6	0	3	
Residues	A-009	Panga catfish – disinfectant and antibiotic residues	30	11	0	0	
	A-900	Milk, eggs, honey – residue monitoring programme	761	1	0	0	x
Toys	A-001	Cheap toys – safety (import monitoring)	62	44	9	0	
	A-005	Soft toys with warming function – safety, conformity	35	13	0	0	
	A-014	Acoustic toys – safety, conformity	72	27	7	0	
	A-023	Puffer balls and similar products – safety, conformity	37	14	9	0	
	A-029	Wooden toys for children under 3 – safety, conformity	62	28	5	2	
	A-038	Soft toys with sewn-on parts – safety, conformity	37	18	1	0	
Fraud	A-008	Products with voluntary disclosures, focusing on sources or origins – source of main ingredient	82	11	0	0	
	A-048	Cooking oils purchased in Austria – source of raw materials (monitoring)	13	(0)	(0)	(0)	
Fraud, microbiology	A-701	Ready-to-eat foods made of fish, seafood and game – authenticity, microbiology	41	3	0	0	
	A-704	Ready-to-eat foods with focus on a specific animal species – authenticity, microbiology	73	7	0	0	
Drinking Water	A-750	Drinking water – antibiotics, medicines, PFAS (monitoring)	318	(2)	(0)	(0)	
	A-751	Small WSPs ≤ 100 m ³ – influence of turbidity on disinfection (monitoring)	259	(5)	(0)	(5)	
	A-752	Drinking water at markets and event catering – microbiology, chemistry (monitoring)	202	(45)	(0)	(43)	
Zoonoses, microbiology, hygiene	A-031	Beer and dispensing systems– microbiology	51	6	0	0	
	A-039	Milk, drinking cocoa, vanilla milk for schools and pre-school establishments – microbiology	63	15	0	0	
	A-700	Ready-to-eat foods for direct consumption – microbiology	1.463	73	5	7	
	A-702	Ready-to-eat salads for direct consumption – microbiology	74	1	0	0	

Topic	Classification	Short Title	Samples analysed	Complaints	Harmful to health	Unsuitable *	EU requirements
	A-703	Sushi and fish sandwiches to-go – microbiology	45	2	0	1	
	A-705	Ready-to-eat foods kept warm for longer periods – microbiology	58	7	0	3	
	A-800	Chicken and turkey meat – antibiotic-resistant germs (monitoring)	519	(0)	(0)	(0)	x
	A-801	Kebab skewers – pathogenic germs, phosphates	30	5	0	5	
	A-802	Fresh chicken meat – Salmonella, Campylobacter	302	20	0	19	
	A-803	Raw milk from dispensing systems – microbiology, QAC	60	23	0	0	
	A-804	Cheese and butter from Alpine farms – pathogenic germs	59	16	3	9	
	A-805	Raw pig’s liver – hepatitis E virus (monitoring)	78	(1)	(0)	(1)	
	A-806	Poultry slaughterhouses – process hygiene criteria, Campylobacter	58	0	0	0	
Composition	A-002	Animal caviar substitutes and surimi products – histology, colourings, preservatives	35	1	0	0	
	A-016	Liqueurs, spirits – alcohol, fermentation by-products	87	48	0	5	
	A-040	Frying fats in use –spoilage	72	5	0	5	
	A-042	Tea drinks (iced tea) – extracts, caffeine	29	0	0	0	
Composition, residues	A-024	Honey from the EU and non-EU countries – composition, pesticides, PAs, veterinary medicines	43	5	0	1	

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).

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 to protect consumers. Compliance is monitored using an EU-wide monitoring programme.

A coordinated EU testing programme and an additional national testing programme for fruit, vegetables, cereals, and foods of animal origin are carried out every year. Apples, butterhead lettuces, cabbages, peaches/nectarines and hybrids thereof, strawberries, tomatoes, spinach, oat grains, barley grains, cow milk, pig’s fat, and foods for infants and young children, were tested as part of an EU-coordinated monitoring programme in 2022. The national control programme included exotic fruit, cherries, butterhead lettuces, sweet peppers incl. chilis, spinach, grapes, rye and wheat flour, fermented dairy products, superfoods and dried fruit, oilseeds, mandarins and honey, as well as food products/origin

combinations 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 1,661 samples (excluding drinking water) were tested for pesticide residues. Residues exceeded the limit of quantitation (LOQ) in 779 samples (46.9 %), of which 56 samples (3.4 %) resulted in complaints for exceeding the maximum levels. Thus, 96.6 % of the samples conformed to the requirements regarding maximum residue levels. In 520 samples (31.3 %), more than one substance exceeding the LOQ was found—the highest number of multiple residues were 21, 18 and 15 substances found three samples of dessert grapes and 17 and 14 substances in two separate samples of sweet peppers/chilis.

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).

Four samples (0.2 %; 2x curcuma, 1x fenugreek, 1x mango) were classified as harmful to health due to pesticide contents and six samples (0.4 %; 2 sweet paprika, 1x grapefruit, lemon, rice, and tomatoes) were classified as unsuitable for human consumption.

Results of the tests for glyphosate are described in more detail in chapter 4.3.1.19.

4.3.1.2 Drinking Water

Official drinking water inspections are conducted mainly in the form of focus campaigns. A total of 958 drinking water samples were analysed, 816 of which were plan samples and 142 suspect samples. Seventy-two samples (7.5 %) resulted in complaints, 58 of which were plan samples (7.1 % of 816 samples) and 14 suspect samples (9.9 % of 142 samples). A total of 65 (6.8 %) were found to be unsuitable for human consumption and seven samples (0.7 %) did not comply with the Austrian Drinking Water Ordinance.

None of the samples posed a health risk.

A total of 779 samples were analysed as part of three focus campaigns:

In order to assess the contamination of drinking water with specific organic contaminants, tests for residues of antibiotics and pharmaceuticals, as well as perfluoroalkyl substances (PFAS) were carried out on 318 samples. Two of the samples (0.6 %) received complaints because of their PFAS contents.

WSPs with disinfection systems were inspected to gather data on the effect of turbidity on water disinfection as part of a monitoring campaign. A total of 259 samples taken from 129 disinfection systems underwent microbiological tests. Five systems (3.9 %) were classed as unsafe – for their intended use, because the water from these disinfection systems was unfit for human consumption.

A total of 202 samples taken from markets and event catering where drinking water was supplied via improvised waterpipes, or movable containers were analysed using microbiological and chemical methods. Forty-five samples (22.3 %) resulted in complaints. This means that the complaint rate lies in the same range as in previous years. Forty-two samples (20.8 %) were unfit for human consumption because of microbial contamination and one sample (0.5 %) due to its nitrate levels. Two more samples (1.0 %) did not comply with the Austrian Drinking Water Ordinance because of contamination with *Pseudomonas aeruginosa* and coliform germs. Hygienic issues were noted in 83 samples.

4.3.1.3 Genetically Modified Organisms

A total of 133 samples were taken as part of official inspections, including 125 products made from or with soy or rice, as part of different FCs, and tested for genetically modified organisms (GMOs). Screening methods and specific tests at individual events were used to examine both products manufactured in Austria, as well as imports.

Two samples (1.5 %) contained genetically modified soy, the amount of which was below the threshold of 0.9 % required for labelling. Eleven samples (8.3 %) contained traces of GMOs, the amounts of which were too low to be quantified.

4.3.1.4 Toys

Toys must conform to the Austrian Toy Ordinance 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 586 samples, 560 plan samples and 26 suspect samples, were analysed. In terms of the plan samples, 305 toys (54.5 %) were tested for special

criteria as part of focus campaigns. Complaints were made about 266 samples (45.4 %) -- 246 plan samples (43.9 % of the plan samples) and 20 suspect samples (76.9 % of the suspect samples). The most common complaints were missing or incomplete conformity certificates, and safety-relevant and formal labelling issues.

A total of 246 samples (42.0 %) did not conform to the Austrian Toy Ordinance due to various safety issues (e.g. removable small parts, increased noise levels, too thin packaging materials), inadequate warnings and isolated cases of microbial contamination or exceeding the migration limits for lead, Boron, aluminium, Chromium VI, as well as increased levels of nitrosamines. Eleven toy samples (1.9 %) did not comply with the requirements of Regulation (EC) No 1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) almost exclusively due to excessive phthalate levels.

Forty-two samples (7.2 %) were harmful to human health (32x risk of suffocation due to small parts that could be swallowed, 9x risk of hearing damage, 1x risk of suffocation and hearing damage).

Four toy samples (0.7 %) were unsuitable for their intended purpose pursuant to Art. 16 paragraph 1 Item 2 LMSVG, because the paint came off (3x) or they could not be used for their intended purpose (1x). A total of 191 samples (32.6 %) resulted in complaints due to missing or incomplete conformity certificates.

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. Around 200 samples were analysed as part of this programme. Very low levels of Caesium-137 were detected in some of the samples. These levels were far below the limit of 370 Becquerel/l and were thus not considered relevant from a radio-hygienic perspective.

Food from Japan could only be imported into the EU if a declaration by the Japanese authorities was 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 2022.

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, pots, jars, trays, 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 342 samples were examined, 27 of which were suspect samples (7.9 %). Hundred-and-eighty (57.1 %) of the 315 plan samples were tested specifically for certain issues as part of focus campaigns. Fifty-two samples (15.2 %) -- 42 plan samples (14.3 % of 315 plan samples) and seven suspect samples (25.9 % of 27 suspect samples) resulted in complaints.

Two samples (0.6 %) were harmful to human health due to increased migration levels of primary aromatic amines. One sample (0.3 %) received a complaint because the organoleptic properties of a foodstuff were compromised when it was used for its intended purpose.

Four samples (1.2 %) were complained about due to insufficient traceability and 14 samples (4.1 %) were classed as misleading because of their presentation. Thirty-one samples (9.1 %) did (partly additionally) not comply with the requirements of Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food, because the accompanying documents (especially missing or incomplete conformity declarations) received complaints.

4.3.1.7 *Children's and Baby Foods*

Infants and small children are a particularly sensitive group with special dietary needs. This is why there are strict regulations on 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 young children; and the solid baby food ordinance F.L.G. II No 133/1998). The entire inspection of children's foods was conducted in the form of multiple focus campaigns for the first time in 2022 to ensure efficient sampling.

Forty-seven samples of infant-formula and 33 samples of follow-up formula were tested for contaminants and residues, as well as for quaternary ammonium compounds (QAC), heavy metals, MCPD, MCPD esters and glycidyl fatty acid esters (GEs), chlorate, perchlorate and pesticides, and for their ingredients and microbial contamination. Three of the 80 samples (3.8 %) resulted in complaints: one sample was harmful to human health for exceeding the maximum levels of GEs and two samples showed excessive levels of phosphonic acid. In four samples, the maximum levels of 3-MCPD and 3-MCPD-esters (2x), as well as chlorate and cadmium (1x each) were not quite exceeded at the time, taking into account uncertainties regarding measurement. All other results showed no anomalies.

Sixty-eight samples of solid baby foods in glass jars, stand-up metal foil pouches, thermoformed containers and beverages for infants and small children were tested for contaminants and residues, such as heavy metals, mycotoxins, nitrate, pesticides, and radionuclides, as well as for their ingredients and microbial contamination. Twenty-one samples (30.9 %) received complaints exclusively because of labelling issues. In one sample, the maximum limit for chlorate was not quite exceeded at the time, taking into account uncertainties regarding measurement. All other samples showed no anomalies.

Forty-six samples of the cereal-based baby foods examined were tested for contaminants and residues, such as heavy metals, mycotoxins, PAH, as well as for their ingredients and microbial contamination. Twenty-one samples (45.7 %) received complaints exclusively for labelling issues. In one sample, the maximum limit for cadmium was not quite exceeded at the time, taking into account uncertainties regarding measurement. All other samples showed no anomalies.

Furthermore, a summary of all food additives and flavourings was compiled using the data from the ingredient lists of all children's foods. The results can be found in chapter 4.3.1.18.

Twenty samples of infant-formula and follow-up formula were tested for saturated (MOSHs) and aromatic (MOAHs) petroleum-derived hydrocarbons. Mineral oil hydrocarbons accumulate in the fat tissue, and no adverse health effects on humans have been observed regarding MOSHs up to now. However, studies have shown that MOAHs could have mutagenic and carcinogenic effects. As a result, MOAHs are considered as a potentially risk with regards to human health -- nevertheless, no maximum limits for foods have been determined so far. None of the 20 samples showed MOAH levels above the quantification limit, while MOSHs were only found in very small levels in all samples.

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 focus campaigns. Special focus topics are selected using temporary FCs 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 the hospitality sector (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 1,463 samples, resulting in 73 samples (5.0 %) receiving complaints. Five samples (0.3 %) were classed as harmful to health (4x *Bacillus cereus*, 1x *Listeria monocytogenes*) and seven samples (0.5 %) were unsuitable for human consumption because of microbial contamination. Twenty-three samples (1.6 %) were classed as inferior goods due to their slightly increased germ contents. Nine samples (0.6 %) were not in line with the provisions of Hygiene Regulation (EC) No 852/2004. One sample (0.1 %) was reported because of breaches of allergen information regulations and 35 samples (2.4 %) had labelling deficiencies.

Forty-one ready-to-eat foods, the labels of which referenced a specific type of animal (game, fish or

seafood) were tested for microbial contamination and the correct mentioning of the type of animal. In three samples (7.3 %), the type of fish declared on the label was not the one identified in the sample. None of the samples tested positive on microbial contaminations.

The microbial status of 74 ready-to-eat salads, prepared on site in retail businesses, was tested, resulting in one sample (1.4 %) being inferior in quality and three samples (4.1 %) containing small amounts of *Listeria*.

Sushi and fish sandwiches sold via delivery services to customers are considered to be easily perishable and thus bear the risk of pathogen growth. Therefore, the maintenance of good hygiene standards plays a pivotal role regarding these products. Two (4.4 %) of 45 samples examined resulted in complaints due to their microbial contamination (1x unsuitable for human consumption, 1x inferior quality). Small amounts of (for humans) non-pathogenic *Listeria innocua* were detected in two samples (4.4 %). No pathogenic germs were detected in any of the samples.

Another campaign tested 73 ready-to-eat foods focusing on one type of animal, offered at market or food stalls and in the hospitality sector, for their authenticity and microbial status. Seven samples (9.6 %) resulted in complaints, four (5.5 %) of which gave misleading information on the type of meat. Two samples (2.7 %) had hygiene deficiencies, while one sample (1.4 %) received a complaint because of labelling issues.

Many products are stored temporarily after preparation, before being sold to the consumer following the final step. However, there is a risk of germ growth in the case of improper storage that can lead to the food to perish or could present a hazard for human health. A total of 58 samples were examined for germs that could spoil food and for pathogens. Seven samples (12.1 %) resulted in complaints due to their hygiene issues. No pathogenic germs were found in any of the samples.

4.3.1.9 Butter and Cheese from Alpine Farms

Milk is often made into various regional cheeses and butter without the use of heat treatment, using only traditional methods on Alpine farms. However, even very hygienic production cannot exclude the small risk of the presence of pathogenic germs because of the lack of pasteurisation. Thus, maintaining good manufacturing practices pose a big challenge under these circumstances.

Fifty-nine samples were tested for microbial contaminants as part of a focus campaign. Sixteen samples (27.1 %) resulted in complaints due to the presence of pathogenic germs and hygiene issues. Three samples (5.1 %) were classed as harmful to human health (2x VTEC/STEC, 1x staphylococcus enterotoxin) and nine samples (15.3 %) were unfit for human consumption because of microbial contamination.

4.3.1.10 Beer from Dispensing Systems

Both the technical and hygienic condition of commercial beer dispensing systems are essential when it comes to the quality of the beverages poured. The directive for bar dispensing systems in the Austrian Food Code provides detailed instructions to help ensure the maintenance of food-law related requirements for dispensing systems.

A total of 51 beer samples taken from dispensing systems in the hospitality sector were examined for microbial contaminants as part of a focus campaign. Six samples (11.8 %) were considered to be of reduced quality because of beer-spoiling bacteria. Only small concentrations of beer-spoiling bacteria were found 13 samples (25.5 %).

4.3.1.11 Liqueurs and Spirits

Clean spirits are characterised by hygienic fermentation control and a sensory cut of heads and tails. The subsequent processing of inferior fruit spirits into liqueurs does not lead to a quality product and can be identified by analysing the fermentation by-products. The mandatory declaration of the alcohol content only allows for minimal deviation tolerances and cannot be done accurately without the appropriate analytical competence and mechanical equipment.

A total of 87 liqueur and spirit samples taken from weekly farmer's markets were subjected to chemical tests to test the declaration of the alcohol content. Five samples (5.7 %) were found to be unsuitable for human consumption due to a lack of hygiene during in the fermentation control process. The alcohol contents declared on 44 samples (50.6 %) did not conform with the levels determined in the analysis.

4.3.1.12 Honey from the EU and Non-EU Countries

Honey is a foodstuff with a high potential for fraud, given the challenges involved in its composition. In 2022, a focus campaign was launched to test honeys from EU and non-EU countries for their chemical and microscopical composition, as well as for their contamination with Pyrrolizidine alkaloids (PAs), veterinary drugs and pesticides. One honey (2.3 %) from

43 samples was unsuitable for human consumption based on its dihydrostreptomycin levels. Four samples (9.3 %) received complaints because of labelling issues and three honey samples (7.0 %) contained small amounts of glyphosate. None of the samples showed anomalies in terms of PAs or composition.

4.3.1.13 Frying Fats in Use

Frying fats that are used for too long undergo chemical alterations leading to the fat to go bad, and, thus, may spoil the food that is fried. A total of 72 in-use frying fats (e.g. directly from the fryer) were taken as part of a focus campaign and examined for spoilage indicators. Five samples (6.9 %) showed such major changes because they had been used for too long and were, therefore, classed as unsafe – unsuitable for their intended purpose. Minor, undesired alterations were found in nine samples (12.5 %). The complaint rate was significantly lower in 2022 than in 2018 (25.3 %), the last time this focus campaign was conducted.

4.3.1.14 Contaminants in Cocoa Products

Cocoa products (especially cocoa bean pieces (cocoa nibs) and cocoa powder) were tested for PAH, heavy metals, aluminium, acrylamide, and mycotoxin contaminants as part of a focus campaign in 2022. None of the 30 samples taken received complaints. In one sample, the maximum limit for cadmium was not quite exceeded at the time, taking into account uncertainties regarding measurement. All other samples showed no anomalies.

4.3.1.15 Disinfectant and Antibiotics residues in Panga Catfish

The processing of fish requires special hygiene measures, given that this foodstuff is very perishable. As a result, biocidal disinfectants, such as chlorate or QACs, are added to the process water and used to clean contact surfaces. However, Austria has determined maximum residue levels for such disinfectants, given that these substances can have an adverse effect on health.

Sometimes, antibiotics that are illegal in Europe are used in panga catfish farms to prevent disease. As a result, all samples taken were tested for residues of disinfectants and antibiotics. Eleven (36.7 %) of 30 samples resulted in complaints. All complaints were caused by the disinfectant chlorate. Tests for other disinfectants and antibiotics were negative.

4.3.1.16 Cosmetic Products

Special tests in the form of focus campaigns are carried out for cosmetic products, in addition to routine

testing. These campaigns are also used to check labelling and notification documents. A total of 202 samples were examined as part of six focus campaigns of which 74 samples (36.6 %) resulted in complaints.

Phthalates are used as plasticisers for polymers (especially for soft PVC) to make them more flexible. Their use in cosmetic products is prohibited as some substances are classified as teratogenic (i.e. can cause congenital abnormalities). A total of 24 body oils and 13 nail glues were tested for phthalates in 2022, based on the test results of the previous year (body oil with high levels of phthalate and RASFF alerts on phthalates in nail glue). None of the samples indicated the presence of phthalates. Six samples (16.2 %) received complaints due to labelling and advertising statements or missing notifications.

Pure essential oils are often the subject of classification issues, whether they should be categorised as cosmetics or chemicals. Given that cosmetic products are exempt from mandatory chemical labelling rules (e.g. hazard pictograms and warnings), pure essential oils are partly put on the market as cosmetics, although they do not comply with the criteria for cosmetic products as stated in the Austrian Food Code. Fifteen of 21 samples taken were pure essential oils, 11 of which were put on the market as cosmetic products. None of these 11 samples complied with the regulations of the Austrian Food Code and had to be categorised as chemicals. Six samples, none of which were pure essential oils, were on the market as cosmetic products. Three samples received complaints because they did not comply with the legal regulations for cosmetic products (1x missing notification, 1x labelling issues, 1x illegal health claims).

Isothiazolinones are used as preservatives in cosmetic products. However, the increase in allergic reactions to Methylchloroisothiazolinones (MCI) and Methylisothiazolinones (MI) has led to a ban of these substances in cosmetics that remain on the skin or nails. Thirty samples were examined as part of a focus campaign and two nail polish products (6.7 %) contained banned Isothiazolinones. Two other samples (6.7 %) received complaints about their composition because of an illegal aromatic substance. A total of five samples (16.7 %) resulted in complaints following labelling issues and/or missing notifications.

Twenty-four henna-based hair dyes were tested for the colouring brilliant green and oxidative hair colourings. Brilliant green was found in six products (25.0 %), although use of the substance is illegal. Two samples (8.3 %) were found harmful to human health based on their dye content. Four samples (16.7 %) contained illegal oxidising agents. A total of

nine (37.5 %) of the 24 samples received (multiple) complaints.

Cosmetic products for hairstyling (especially hair colours) are partly imported directly from non-EU countries by hairdressers. Therefore, such products were taken directly from the hair salons as part of a focus campaign and tested for their ingredients, labelling and notifications. Twenty-one of 33 samples (63.6 %) received (in some cases multiple) complaints. The majority of complaints were because of labelling issues. One sample (3.0 %) was considered as harmful to human health as a result of its dye content. One sample (3.0 %) was unsuitable for its intended purpose due to its quality. Four samples (12.1 %) contained banned ingredients and five samples (15.2 %) received complaints because of missing notifications.

A focus campaign in 2021 showed that many hydro-alcoholic hand hygiene products had significant issues. Either they had to be classified as biocide products, based on the information on the labelling of the product, because the alcohol levels on the products were incorrect or the claimed effects could not be proven. RAPEX notifications have shown that hand gels with overly high levels of methanol are on the market. A total of 27 of 57 samples (47.4 %) received (partly multiple) complaints in 2022. Twenty-two samples (38.6 %) resulted in complaints because they gave the impression of possessing properties they did not have. Six samples (10.5 %) received complaints due to labelling issues and five samples (8.5 %) had no notifications. The safety assessment of one product (1.8 %) was complained about. The testing conducted for methanol did not yield any abnormal results.

4.3.1.17 Nitrate in Lettuces 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.

A total of 92 samples were examined in 2022, five samples of fresh spinach (17.9 % of 28 samples) received complaints for exceeding the maximum level. The nitrate levels of all the samples taken from iceberg and butterhead lettuces, rocket and frozen spinach complied with the legal regulations. Three samples (2x fresh spinach, 1x Graz cabbage) did not

quite exceed the uppermost limit at the time, taking into account uncertainties regarding measurement.

4.3.1.18 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. The results are also used in the collection of control data as part of the mandatory EU monitoring programme.

Substitute products for high-quality prawns and expensive caviar from the sturgeon are matched to the real product using colourings, while preservatives are used to extend the shelf-life of these products as long as possible. The maximum levels for both the colourings and preservatives used are specified in Regulation (EC) on food additives for caviar substitutes and surimi products. One of 35 samples (2.9 %) resulted in a complaint due to its sorbic and benzoic acid levels. The maximum values for the colours brilliant Black BN and Yellow-orange S were not quite exceeded, taking into account uncertainties regarding measurement.

Snacks, dried-fruit and nut mixes, potato products, cola-like beverages and glucose syrup were tested for complying with the legal regulations for the preservatives sulphur dioxide and sulphites. A total of 76 samples were tested and all of them conformed with the legal regulations.

Table-top sweeteners are preparations consisting of permitted sweeteners that may contain other food additives and/or food ingredients and which are used in the preparation of low-calorie products. They are also intended for sale to the final consumer as substitutes for sugars. The complete, accurate labelling of table-top sweeteners is essential as diabetics use the information provided on the sweeteners to calculate calorie and sugar ingestion and as a basis for their insulin intake. Forty-four samples were tested, eight of which (18.2 %) received (partly multiple) complaints. The sugar content of one sample (2.3 %) did not comply with the requirements of Regulation (EC) No 1333/2008 on food additives. Seven samples (15.9 %) exhibited labelling issues.

Some synthetically produced azo colours are carcinogenic and mutagenic and must not be added to foods. Forty-five samples of herbs/spices, herb/spice mixtures and palm oils were tested for banned colour substances. All of the samples tested negative. One sample (2.2 %) had labelling issues.

Menthofuran, pulegone and quassin are suspected to cause cancer. Thus, they should not be added to foods or beverages and are subject to maximum

levels. A total of 78 samples of non-alcoholic and alcoholic drinks were examined as part of a focus campaign. None of the samples exceeded the limits.

Emulsifiers made from oils and fats show, partly significant, concentrations of free MCPD (3- and 2-monochloropropanediol) and their esters, as well as glycidyl fatty acid esters (GEs), which can be generated during the refining of vegetable oils and fats. Twenty emulsifiers were tested for these process contaminants and for maintaining all hygiene criteria in line with Regulation (EU) No 231/2011. There were no complaints.

The use of food additives in children's foods (infant formula, follow-up formula, children's biscuits) was surveyed based on the list of ingredients of the products. No additives were found in 23 of 46 samples of infant formula examined (50 %). One additive was found in 10 samples, two in seven samples, three in two samples and four in four samples, mainly emulsifiers and antioxidants.

Fourteen of 29 samples of follow-up formula (48.3 %) were free of additives, six samples contained one, eight samples two and on sample three additives (mainly emulsifiers and antioxidants). Sixty-five of 68 (95.6 %) samples taken from solid foods from glass containers, metal foil stand-up pouches and thermoformed containers, as well as beverages for infants and young children, were free of additives. Three samples contained antioxidants. No additives were found in the 36 samples taken from solid cereal-based baby foods. No flavourings were mentioned on the list of ingredients of any children's food, with the exception of one product of solid cereal-based baby food.

4.3.1.19 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 EU Commission has extended the use of glyphosate - which was re-authorised in 2017 - for one year until 15th December 2023, as the assessment of the substance licence was not fully completed by December 2022 as originally planned.

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 651 samples were tested in 2022, including 250 samples (38.4 %) taken from organic production. The samples were taken predominantly from the product

groups children's foods (164 samples), fruit (164 samples), vegetables (105 samples), cereals and flours (89 samples), honey (48 samples), and oilseed (41 samples). Ten samples (1.5 %; 5x honey, 4x fruit, 1x oilseed), including no sample from organic production, contained measurable amounts of glyphosate and/or its by-products. The legally defined maximum level for glyphosate was exceeded in one honey sample. The maximum level in another honey sample was not clearly exceeded, taking into account uncertainties regarding measurement.

4.3.1.20 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 biggest health risks. A total of 355 samples, including 102 cereal and cereal product samples, 82 children's foods, 80 vegetable oils and 62 samples of bread and baked goods were tested for these substances. One of the samples of popcorn maize was over the allowed maximum. All the other samples were normal.

In a similar way to Deoxynivalenol, Fumonisin derive from Fusarium toxins and occur predominantly in maize. The Fumonisin content was determined in 355 food samples, including 102 cereal and cereal product samples, 82 children's foods, 80 vegetable oils and 62 samples of bread and baked goods. 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 357 samples were tested, mostly cereal and cereal products (102 samples), children's foods (82 samples), vegetable oils (80 samples) and bread and baked goods (62 samples). The Zearalenone content was near the maximum limit set in two samples (1x popcorn maize, 1x vegetable oil).

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 355 samples tested for these mycotoxins, including 102 cereal and cereal product samples, 82 children's

foods, 80 vegetable oils and 62 samples of bread and baked goods. All the samples were normal.

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 455 samples were tested for Aflatoxin B1, B2, G1 and G2, mostly cereal and cereal products (103 samples), children’s foods (86 samples), vegetable oils (80 samples), bread and baked goods (62 samples), and nuts (57 samples). The content of Aflatoxin B1 or the sum of B1, B2, G1 and G2 exceeded the legal maximum in three samples. Aflatoxin B1 levels (melon seeds) and the Aflatoxin B1 levels in combination with the sum of B1, B2, G1 and G2 (Brazil nuts) were at around the maximum levels in two samples.

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 123 milk samples were tested for Aflatoxin M1, traces of which were found in two samples.

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 405 samples were tested for Ochratoxin A, mostly cereal and cereal products (102 samples), children’s foods (82 samples), vegetable oils (80 samples) and bread and baked goods (62 samples). Two samples (1x flour, 1x FSMP) were found to be harmful to human health. The Ochratoxin A levels in one sample of paprika spice were at around the maximum limit.

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 100 samples (52x fruit juices, 43x baby food with fruit and 5x apple sauce) were tested and all the samples were found to be within the specific legal limits for patulin contents.

Ergot alkaloids are formed in the sclerotium of fungi of the genus *Claviceps spp.*, which grow on cereal and grasses, especially during wet years. Ergot alkaloids are known to have both acute and chronic toxic effects in humans. A total of 161 samples (63x bread and baked goods, 48x baby solids from cereals, 41x

flour, 9x cereals) were examined. All samples were normal and conformed the legal regulations.

4.3.1.21 Environmental Contaminants

Foods are inspected for residues of environmental contaminants on a regular basis in Austria. In 2022, animal foods (game meat, fish, milk, eggs) and potatoes 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.

None of the 38 samples received complaints. Increased levels of PFAS were detected in one sample of eggs, while all other results showed no anomalies.

4.3.1.22 MCPD, MCPD-Ester and Glycidyl Fatty Acid Esters (GEs)

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 139 samples were tested for their contents of free MCPD, MCPD esters and GEs. These included 79 samples children’s foods, 35 vegetable fats and oils, and 25 food additives (emulsifiers, stabilisers, thickening agents). One children’s food (1.3 % of 79 children’s foods) was classified as harmful to human health given its GEs contents. The legally set maximum levels for GEs or 3-MCPD were not clearly exceeded in eight samples (4x children’s foods, 3x vegetable fat or oil, 1x additives).

4.3.1.23 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. The contamination of 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 429 samples, mostly vegetable fats and oils (184 samples), cocoa products (68 samples), children's foods (47 samples), meat products (45 samples), tea and infusions (37 samples), and seasonings and spices (35 samples) were tested for PAH. Five foodstuffs (2x cured products, 2x smoked fish, 1x pumpkin seed oil) received complaints based on their PAH contents and were categorised as harmful to human health. One toy sample did not comply with Regulation (EC) No 1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) as a result of its PAH contents.

4.3.1.24 Antibiotic-Resistant Germs

Foods from the retail sector are also tested as part of an EU-wide monitoring and notification programme for antibiotic resistance to zoonotic and commensal bacteria. Fresh chicken and turkey meat was tested for *E. coli*, which forms extended-spectrum-beta-lactamase (ESBL), AmpC-type β -lactamase (AmpC) and carbapenemases in 2022. 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. ESBL-/AmpC-forming *E. coli* were detected in 82 samples of chicken meat (24.1 % of 340 samples) and in 74 samples of turkey meat (41.3 % of 179 samples). None of the samples tested positive for carbapenemases-forming *E. coli*. The amount of chicken meat that tested positive on ESBL-/AmpC-forming *E. coli* was in the lower spectrum compared to testing in the previous years (2016: 63.0 %, 2018: 37,2 %, 2020: 18,9 %). Turkey meat was tested for the first time in 2022.

4.3.1.25 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 4,900 food samples were tested for salmonella in 2022, mostly meat and meat preparations (ca. 1,000 samples), ready-to-eat foods (PG 2202; ca. 700 samples), ice cream (ca. 450 samples), milk and dairy products (ca. 350 samples), baked goods (ca. 300 samples), eggs (ca. 200 samples), fruit and vegetables (ca. 150 samples), children's foods (ca. 150 samples), fish and fish products (ca. 120 samples), and seasonings and spices (ca. 100 samples). Salmonella was found predominantly in meat and meat preparations made from poultry (120 salmonella isolates), including 1x *Salmonella Enteritidis*, 1x *Salmonella Typhimurium*, and 2x *Salmonella Typhimurium*, monophasic. The most isolated type of salmonella was *Salmonella Infantis* (107x), including 79x in fresh chicken meat. Five samples were harmful to human health due to Salmonella (2x confectionary, 1x ready-to-eat product, 1x seasoning, 1x cheese). Forty-six samples were unsuitable for human consumption (45x raw meat or raw meat preparations, 1x dried mushrooms).

Tests for *Campylobacter* were carried out in approximately 600 food samples, mostly in meat and meat preparations (ca. 470 samples), raw milk (ca. 80 samples) and ready-to-eat foods (PG 2202: ca. 30 samples). A total of 308 samples tested positive for *Campylobacter*, almost exclusively in fresh poultry meat, but also in raw milk (2x). One ready-to-eat food was harmful to human health as a result of *Campylobacter* and 32 samples of raw poultry meat were considered unsuitable for human consumption.

About 3,300 food samples were tested for Listeria, mainly ready-to-eat foods (WG 2202; ca. 1,100 samples), milk and dairy products (ca. 800 samples), meat and meat preparations (ca. 600 samples), baked goods (ca. 230 samples), ice cream (ca. 180 samples), fish and fish products (ca. 150 samples), packaged ready meals (WG 2001; ca. 150 samples), and fruit and vegetables (ca. 90 samples). Human pathogenic *Listeria monocytogenes* were found in 67 samples. Nine samples (4x meat products, 3x dairy products, 1x legume product, 1x ready-to-eat food product) were harmful to human health due to Listeria contamination. Fifteen samples were unsuitable for human consumption (10x meat products, 3x fish products, 2x cheese).

VTEC/STEC were tested for in about 1,000 food samples, mostly in meat and meat preparations (ca. 500 samples), milk and dairy products (ca. 300 samples), and ready-to-eat foods (ca. 60 samples). VTEC/STEC were detected in 25 samples. Eight samples were harmful to human health (2x sausages, 3x cheese,

3x flour) and one sample of fresh meat was unsuitable for human consumption.

4.3.1.26 *Listeria* in the Cheese Dairy Gloggnitz

The local Lower Austrian food authorities conducted more inspections and took more samples at Käserei Gloggnitz GmbH based on the notification of the cheese dairy to the food authorities about the matches between human isolates and environment sample isolates relating to *Listeria*. The investigation results showed a direct correlation between *Listeria* infections in 10 people, environment samples from Käserei Gloggnitz GmbH and product samples taken from the cheese dairy.

The production of all products by Käserei Gloggnitz GmbH was prohibited by the authorities based on the clear correlation of the *Listeria* isolates.

Production was resumed following official approval by the authorities and the fulfilment of all official requirements by the company. Käserei Schneeberg (the successor company to Käserei Gloggnitz) has since manufactured its products subject to the tight supervision of the food authorities in Lower Austria.

4.3.1.27 *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.

A total of 155 samples of vegetable oils were tested for PAH, and the mycotoxins Aflatoxin, Ochratoxin A and Zearalenone. One pumpkin seed oil sample was classed as harmful to health due to its PAH content, and one vegetable oil showed increased levels of Zearalenone. All the other measurements were within official limits.

A total of 658 samples were taken in order to collect test data on diverse elements such as aluminium, antimony, arsenic, barium, beryllium, bismuth, lead, cadmium, cobalt, iron, copper, lithium, manganese, molybdenum, mercury, rubidium, selenium, strontium, thallium, uranium, vanadium and zinc. Products from 15 different categories were analysed such as meat and meat products, milk and dairy products, bread and baked goods, fruit, vegetables, spices, tea and eggs and egg products. None of the products tested received a complaint and no further action was required.

Levels of erucic acid were tested for in 26 mustard samples. A high erucic acid content can lead to health issues and to the fatty degeneration in the heart (myocardial lipidosis). Thus, a maximum permitted level has been fixed, which seven of the samples taken exceeded.

The shelf-life data of packaged, sliced bread was examined using microbiological and organoleptic tests. One of the 14 samples was unsuitable for human consumption at the end of its shelf-life.

A total of 63 bread and baked product samples were tested for ergot alkaloids. These substances are poisonous and are found in the sclerotia of the fungus *Claviceps purpurea*, which can grow on cereals and grains. The contents were very low, and the results established no health risks.

Frozen fruit and vegetables underwent comprehensive microbiological tests, as well as tests for pathogenic bacteria and viruses. Three of the 27 samples tested were deemed unsuitable for human consumption due to non-pathogenic *Listeria* and one sample was contaminated with *Bacillus cereus*.

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 (EU) 2018/848 on organic production and labelling of organic products and its implementing regulations, especially Implementing Regulation (EU) 2021/1165. Products made under

the regulations stipulated in Reg. (EC) No 834/2007 before 1st January 2022 can still be brought to market until inventories of them are deleted.

Table 9: Results from samples taken in organic production

	Total samples	Plan samples	Suspect samples
Samples analysed	2,652	2,437	215
Non-compliant samples	375	336	39
Non-compliant samples %	14.1	13.8	18.1
Causes of Complaint			
Harmful to health	5	2	3
Unsuitable for human consumption	37	21	16
Composition	19	19	0
Composition acc. to Reg. (EU) 2018/848*	6	6	0
Labelling / Misleading Information	289	270	19
Labelling acc. to Reg. (EU) 2018/848*	38	37	1
Other	53	48	5

* Products made before 1st January 2022 are required to comply with the regulations outlined in Reg. (EC) No 834/2007.

About 88 % of the samples were taken in the 12 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), 12 (spices and seasonings), 14 (coffee, tea), 18 (Foods for special target groups) and 23 (eggs and egg products). The complaint rate for all organic products was 14.1 % (375 of 2,652 samples). More suspect samples (18.1 %; 39 of 215 samples) failed inspections than plan samples (13.8 %; 336 of 2,437 samples).

Five samples (0.2 %) were harmful to human health: 1x meat product due to *Listeria monocytogenes*, 1x flour due to VTEC/STEC, 1x almonds due to hydrocyanic acid and 1x sausage and 1x fruit product because of injury risks caused by foreign bodies.

The composition of six samples (0.2 %) was complained about because of violations pertaining to Regulations (EU) 2018/848 or (EC) No 834/2007: four meat products because of excessive nitrate levels, and 1x dried fruit and 1x pumpkin seeds due to pesticides. The dried fruit also exceeded the maximum pesticide residue level for the conventional product. Residues of unauthorised chemically synthesised pesticides were found in 24 samples (0.9 %) and clarification of the source was sought via the relevant authorities and organic inspection bodies.

In 38 samples (1.4 %) the labelling did not correspond with the labelling provisions for organic products pertaining to Regulation (EU) 2018/848 or (EC) No 834/2007 and their 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 local 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 enterprise, 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 8,716 samples were taken as part of the residue monitoring programme.

Residues were found in 36 samples (0.4 %). Semicarbazide was found in a liver sample from a sheep and Oxytetracycline in a muscle sample taken from farmed game (fallow deer). Xylazine was found in a sample of muscle from farmed game (deer). Ketoprofen was found in two muscle samples (turkey, sheep) and Meloxicam was detected in the muscle sample of a chicken. Naproxen was found in a blood sample of a calf, Oxyphenbutazone and Phenylbutazone were found in the muscle sample of a horse and Flunixin was detected in the muscle sample of

another horse. The maximum limit for Diclofenac was exceeded in muscle samples from two pigs. The urine of three lambs was found to contain 17 α -Allyl-19-nortestosterone and 17 β -Boldenone was found in two urine samples (pig, cattle). Ochratoxin A was detected in the kidney of a pig. The maximum limit for lead was exceeded in six game samples. Copper was detected in the liver samples of seven pigs and five cattle, with one cattle sample exceeding the limit for copper in muscle tissue.

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

4.5.2 Milk, Eggs and Honey

A total of 354 milk samples (cow's, sheep's, and goat's milk), 226 egg samples and 181 honey samples were taken.

The highest limit for glyphosate levels was exceeded in one honey sample (0.6 % of 181 honey samples).

4.6 Ante- and Post-Mortem Inspections of Slaughter Animals

A total of 641,071 cattle were slaughtered and examined, and 2,081 carcasses (0.3 %) were found to be unsuitable for consumption. Moreover, 412 horses and other equids were slaughtered and inspected, with none (0.0 %) found to be unsuitable for consumption. A total of 10,827 of 4,895,532 slaughtered pigs assessed were found to be unsuitable for consumption (0.2 %), as well as 69 (0.04 %) of 169,189 slaughtered sheep. A total of 466 carcasses (4.0 %) were found to be unsuitable for consumption from the 11,769 slaughtered and examined goats. Furthermore, 1,326,386 turkeys and 99,722,415 chickens were inspected, with 7,179 of the turkeys (0.5 %) and 1,439,830 of the chickens (1.4 %) unsuitable for consumption.

Meat inspections in game processing enterprises for wild game are carried out by officially authorised veterinarians. A total of 686 (0.6 %) of 107,358 game samples were found to be unsuitable for consumption. The initial inspections are conducted by 34,946 specially trained hunters and gamekeepers.

All of the 4,895,532 slaughtered pigs and 412 equids were also tested for trichinae, with none of them testing positive.

4.7 Import Controls

The Austrian Federal Office for Consumer Health ([BAVG](#)) is the authority responsible for import controls for foods, goods and animals to be used for commercial purposes and for private use from non-Member States. These controls are carried out at Austria's border posts by vets and inspection organs in cooperation with the customs authorities. In 2022, there was a total of 2,020 such checks.

4.7.1 Foods of Animal Origin

A total of 73 consignments of foods of animal origin from non-EU countries were subjected to import inspections at Austria's border inspection posts in 2022. Six of these consignments were tested, with five samples taken as part of Austria's National Residue Control Plan (NRCP) and a further sample of

mussels from Turkey tested in line with Reg. (EU) 2022/478.

-- serotype O15:H27 -- and the food authority responsible was notified.

One sample of beef from New Zealand was found to contain Shiga Toxin-Producing *E. coli* (VTEC/STEC) -

Table 10: Import controls for foods of animal origin

Product group	Consignments	Consignments tested	Non-compliant consignments
Fish products	56	4	0
Milk and dairy products	7	0	0
Honey and apiary products	5	0	0
Meat, meat preparations and meat products	3	2	1
Other foods (animal casings, pasta)	2	0	0
Total	73	6	1

4.7.2 Food of Non-Animal Origin

A total of 80 consignments of food of non-animal origin from non-Member States were sampled at Austria's border inspection posts in 2022.

4.7.2.1 Strengthened Inspections in Line with Reg. (EU) 2019/1793

Eight consignments of foods of non-animal origin from non-EU countries were tested for pesticide residues and one consignment for aflatoxins from a total of 37 consignments, which were listed in Annex I of Reg. (EU) 2019/1793. Of the 32 consignments of foods of non-animal origin from non-EU countries listed in Annex II of Reg. (EU) 2019/1793, seven consignments were tested for pesticide residues. None of samples taken during the inspections violated food regulations. Two samples were rejected due to inadequate documentation.

4.7.2.2 Inspections for Radioactive Contamination with Caesium-137

In 2022, a consignment of dried mushrooms from Turkey 2022 was stopped at the Austrian border post Wien-Schwechat, because an inspection deemed that it violated Reg. (EU) 2020/115 on the conditions governing imports of food and feed originating in non-EU countries following the accident at the Chernobyl nuclear power station.

4.7.2.3 Inspections for Customs Clearance

A total of 10 consignments of almonds from the U.S.A., as listed in Reg. (EU) 2015/949, were cleared under national standards, using a Common Health Entry Document (CHED-D).

4.7.2.4 Strengthened Inspections in Line with Implementing Decision 2011/884/EU

No products underwent temporarily strengthened checks at Austrian border inspection posts in Vienna and Linz and other local, authorised inspection posts during their import to the EU, in line with Annex I of Implementing Decision 2011/884/EU on emergency measures regarding unauthorised genetically modified rice in rice products originating from China, in 2022.

4.7.2.5 Inspections for Radioactive Contamination with Caesium-134 and Caesium-137

In 2022, no imports of food or feed products from Japan were subjected to inspections at Austrian border inspection posts in line with Reg. (EU) 2021/1522 on imposing special conditions governing the import of feed and food originating in or dispatched from Japan following the accident at the Fukushima nuclear power station.

Table 11: Import controls for foods of non-animal origin

Place of origin	Products	Consignments	Consignments tested	Rejected consignments
Thailand ¹	Chili	35	8	0
India ¹	Spices, guar flour, FS	27	6	0
USA ²	Almonds	10	0	0
Turkey ¹	Fruit	3	1	2
Turkey ³	Mushrooms	1	0	0
Canada ¹	Xanthan gum	2	0	0
Pakistan ¹	Rice	2	1	0
Total		80	16	2

Legal principles

- 1 Inspection in line with Reg. (EU) 2019/1793
- 2 Inspection in line with Reg. (EU) 2015/949
- 3 Inspection in line with Reg. (EU) 2020/1158

4.7.3 Foods from Organic Production

Inspections of organic foods took place at the authorised border inspection posts Wien-Schwechat. In 2022, 918 consignments were registered for inspection and cleared by the relevant authorities. A total of 51 samples were taken.

4.7.3.1 Random samples

The BAVG requested 47 random samples to be taken as part of a risk-based sampling plan. The 2022 Random Sampling Plan was based on the previous year's figures and was adjusted on a monthly, rolling basis. Pesticides were found in nine of the 47 samples – 19.1 % of the samples taken. As there was concrete suspicion of the violation of Reg. (EU) 2021/1165, the local food authorities were informed to take further measures. The results of these samples will flow into future Sampling Plans.

Samples in Line with DG AGRI working document (WD)

The BAVG rejected a sample of strawberries from Turkey in line with DG AGRI working document on additional official controls (WD). The consignment did not comply with import conditions for organic foods.

4.7.3.2 Suspect samples

Samples from three consignments were classified as suspicious or non-conforming as a result of testing.

Two samples were of rape seeds from Ukraine and one sample was of pepper from Tanzania. The basis for suspicion was a positive suspect sample in all three cases. Both consignments of rape seeds did not comply with the required import conditions.

Table 12: Import controls for organic foods

Product	Total consignments	Total samples	Non-compliant food samples	Suspect samples	Non-compliant suspect samples	Total samples according to WD	Non-complaint samples according to WD
Fruit	135	8	2	0	0	1	0
Vegetables	7	0	0	0	0	0	0
Grains, seeds, nuts	220	24	5	2	2	0	0
Other foods (herbs, teas, concentrates)	556	15	2	1	0	0	0
Total	918	47	9	3	2	1	0

4.8 Suspect Samples

Part of the inspection activities conducted 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 651 of 3,225 suspect samples resulted in complaints (20.2 %), substantially more than the plan samples (14.3 %), 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 1.1 % (as opposed to 0.4 % 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 36,541 inspections at 30,784 enterprises across Austria in 2022. The regional veterinary authorities conducted 8,408 inspections at 3,764 meat enterprises and 986 inspections in 895 milk producing enterprises. This results in a total of 45,935 audits and inspections at 35,443 enterprises.

4.9.1 Overall results

Enterprises are inspected with varying frequencies using a risk-based procedure. Thus, enterprises 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 suspicion about deficiencies or violations at a given enterprise, checks and additional inspections become a priority. Should the results of the official inspection show that the

enterprise's risk (e.g. because of an effective self-test system) is low, the frequency of inspections can be reduced to a certain degree.

The Food Safety Authority inspected 30,784 enterprises and found food-law violations at 8,023 (26.1 %). In 761 cases there were breaches of hygiene regulations with regards to HACCP and training and general hygiene breaches were found in 4,645 cases. Problems with the product composition were found in 21 cases and there were 426 cases relating to mislabelling and/or misleading information found during official inspections. "Other" deficiencies and violations (e.g. contaminants) were attributed in 1,173 cases. At 26.1 %, the proportion of enterprises in which violations were found in 2022 was somewhat lower than in the previous year. The total number of inspections reached 30,784, almost the same number as before the Coronavirus pandemic.

Table 13: Violations found during inspections

Year	Enterprises inspected	Enterprises with violations	Enterprises with violations in %	Hygiene (HACCP, training)	Hygiene general
2020	24,576	3,888	15.8	1,426	6,164
2021	26,843	7,721	28.8	3,153	9,983
2022	30,784	8,023	26.1	761	4,645

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 301 food samples and 1,347 environment samples were taken at 192 enterprises and analysed.

Six (2.0 %) of the food samples taken resulted in complaints – five of 198 dairy products (2.5 %), none of the 67 meat products tested (0.0 %) and one of 36 fish samples (2.8 %). One fish product was unsuitable for human consumption due to contamination with *Listeria monocytogenes*. Two cheese samples were unsuitable for human consumption – one because of contamination with *E. coli* and the other because of a deficiency in the product quality. One cheese sample (staphylococcus) did not comply to the provisions found in Hygiene Regulation (EC) No 852/2004. Two cheese samples at the end of their use-by-dates were deemed unsuitable for human consumption for organoleptic reasons. No reason for complaint was found in 295 samples (98.0 %).

Environment samples provide local authorities with information enabling the evaluation of hygiene conditions. Environmental and food samples were taken from 156 enterprises to test for evidence of *Listeria*, which was found in environment samples at 35 of the

enterprises inspected (22.4 %). Additionally, food samples at three of these 35 enterprises (8.6 %) tested positive for *Listeria* and were reported to the authorities due to the detection of this pathogen. At the 121 enterprises where no evidence of *Listeria* was found during environmental sampling (77.6 % of the 156 enterprises tested), samples from three enterprises (2.5 %) tested positive for *Listeria*. *Listeria monocytogenes* was found in 41 environment samples (4.4 % of the 936 environment samples).

4.9.3 Milk Producing Enterprises

A total of 986 inspections were conducted at 895 milk producing enterprises. A delivery stop was announced for 205 establishments (22.9 %) because they exceeded the number of bacteria and somatic cells allowed or because of evidence of inhibitors.

4.9.4 Meat Processing 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 8,408 inspections at 3,764 meat producing establishments. A total of 2,566 hygiene deficiencies, 928 documentation problems, 882 structural defects, 109 animal protection issues during the slaughtering process and 505 other deficiencies and violations (e.g. regarding staff 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 endanger human health (e.g. because of the presence of pathogenic microorganisms, banned substances or foreign bodies that could cause injury).

In 2022, 110 samples (0.4 %) were found to be harmful to human health.

A differentiated evaluation of the samples found to be harmful showed that the complaint rate in suspect samples was 1.1 %, while only 0.4 % of plan samples

were harmful. In total, 34 of 110 harmful samples (30.9 %) were suspect samples, whereas the percentage of all suspect samples in the number of total samples taken amounted only to 14.5 % (3,225 out of 22,220 samples).

The largest share of harmful samples was found in the category objects for daily use with 45 from 1,028 samples taken (4.4 %); followed by spices and seasonings with 1.2 % (four out of 328 samples), cereals and cereal products with 0.8 % (five of 623 samples), cosmetic products (five of 690 samples; 0.7 %), meat and meat preparations (14 of 2,214 samples; 0.6 %), cocoa and sugar-based products (two of 381 samples; 0.5 %) and fruit juices and non-alcoholic beverages (two of 400 samples; 0.5 %). Of these samples, there was a reasonable suspicion about the potential harmfulness of one of the 45 objects for daily use, all four spice and seasoning samples, one of the five cereal and cereal product samples, none of the five cosmetic samples, seven of the 14 meat and meat preparation samples, both cocoa and sugar-product samples and both fruit juice and non-alcoholic drink samples taken.

The incidents that resulted in complaints due to samples that were classed as harmful are illustrated in Table 14. A total of 43 of the 110 samples (39.1 %) were objects for daily use with safety issues (almost entirely toys). A total of 32 samples (29.1 %) found harmful tested positive for microbial contamination, especially ready-to-eat foods with *Bacillus cereus*, flour, meat and dairy products with VTEC/STEC, as well as meat and dairy products Listeria or Salmonella. Fifteen complaints (13.6 %) about contamination were predominately about meat and fish products containing PAH, lead (game products) and mycotoxins in cereal products and nuts. Nine samples (8.2 %) were found to be harmful to human health because of their ingredients or composition (e.g. cosmetic products with harmful ingredients, kitchen utensils with high release levels of primary aromatic amines, alcohol in a supposedly non-alcoholic beverage). Harmful foreign bodies and impurities were found in seven samples (6.4 %). Four samples (3.6 %) were classed as harmful due to excessive pesticide levels (3x spices, 1x fruit).

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	3		5	6		
Fish and fish products			2	1		
Milk and dairy products				8		
Fats and oils			1			
Cereals and cereal products			2	3		
Bread and baked goods	2	1				
Cocoa, sugar and sugar products				2		
Fruit and vegetables	1		2	1	1	
Spices and seasonings				1	3	
Fruit juices, non-alcoholic beverages		2				
Foods for special target groups			2			
Cosmetic products		4	1			
Objects for daily use		2				43
Ready-to-eat foods	1			10		
Total	7	9	15	32	4	43

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 within 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. 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 the safety of toys and cosmetics are 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).

4.11.2 Alerts via the EU Rapid Alert System

Austria received 1,513 RASFF alerts in 2022. A total of 604 of these alerts were forwarded to the relevant food safety authorities. A total of 495 alerts already had a clear connection to Austria when they were received.

Of the 697 RAPEX alerts, 670 were forwarded to the relevant food safety authorities. A total of 20 cases had a clear connection to Austria when the alerts were received.

The Austrian food safety authorities reported 154 products to the national contact centre, which forwarded 95 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, 4x cosmetic products, 2x objects for daily use), 55 of which were forwarded to the EC contacts. Moreover, Austria passed on an additional 40 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.

4.11.3 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 292 times in 2022, with 153 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](#)).

4.12 Mushroom Evaluation

Wild mushrooms are a popular food, yet not all of them are edible. Every year mushroom hunting results in poisonings that end fatally in the worst case. The federal food authority offers free mushroom assessments, in which home-picked mushrooms are identified and checked for their edibility.

A total of 1,257 tests were carried out in 2022. These tests identified 180 cases of poisonous mushrooms, thus, saving consumers from health damage.

5 ANNEX

The following tables can be found here:

Table 15: Total samples

Table 16: Plan samples

Table 17: Suspect samples

Table 18: Inspections by 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 pertaining to 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, Drinking Water, Toys, Novel Foods, and "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 goods	Complaints/Imported products	
									Microbiology	Other			
01 01	Raw meat fresh or frozen	352	0	18	0	9	5	31	11	3	26	5	8.8
01 02	Raw meat chopped, unseasoned	211	0	7	5	7	4	22	10	0	7	1	10.4
01 03	Meat preparations and meat products	299	0	16	1	17	11	45	15	1	20	6	15.1
01 04	Cured and smoked meats	290	4	12	10	24	7	50	13	2	35	11	17.2
01 05	Sausages (except game and poultry sausages)	720	6	10	27	86	13	132	21	6	80	20	18.3
01 06	Tinned meats and conserves incl. game meats	37	0	0	2	11	0	11	0	0	16	2	29.7
01 07	Soups made of/with meat, meat extracts and soups thereof	30	0	0	0	1	0	1	0	0	11	1	3.3
01 08	Natural sausage casings	0	0	0	0	0	0	0	0	0	0	0	-
01 09	Game fresh or frozen	119	2	12	0	14	7	32	11	4	24	9	26.9
01 10	Game products (incl. sausages, cured products)	80	1	4	2	28	1	35	0	5	20	12	43.8
01 11	Other meat products	74	1	3	0	9	0	13	3	0	8	2	17.6
01 12	Other "land" animals and products thereof (incl. insects, grubs/ maggots....)	2	0	0	0	1	0	1	0	0	0	0	RS too small
01	Meat and meat preparations	2,214	14	82	47	207	48	373	84	21	247	69	16.8
02 01	Sea fish fresh or frozen	143	0	8	0	10	8	24	2	1	90	15	16.8
02 02	Sea fish products (no tins/conserves)	190	1	4	1	8	1	14	4	1	91	6	7.4
02 03	Freshwater fish fresh or frozen	121	0	1	14	4	3	21	2	14	51	15	17.4
02 04	Freshwater fish products	110	2	2	0	8	6	17	8	2	29	4	15.5
02 05	Shellfish, crustaceans, molluscs, derivative products	98	0	3	0	9	3	15	3	0	71	10	15.3
02 06	Other aquatic animals and derivative products	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)	50	0	0	0	3	0	3	0	0	39	2	6.0

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 goods	Complaints/Imported products	
									Microbiology	Other			
02	Fish	712	3	18	15	42	21	94	19	18	371	52	13.2
03 01	Milk	886	0	2	1	14	48	58	37	2	16	1	6.5
03 02	Milk and dairy products (except cheese – (cream cheese, curd cheese, ...) and butter)	448	3	3	0	49	27	74	10	0	50	1	16.5
03 03	Cheese, cheese preparations and products	805	5	33	0	66	25	128	32	5	87	13	15.9
03 04	Butter, butter preparations/products and clarified butter	133	0	11	7	4	4	25	8	1	25	4	18.8
03	Milk and dairy products	2,272	8	49	8	133	104	285	87	8	178	19	12.5
04 01	Raw poultry fresh and frozen	1,092	0	48	0	5	10	57	47	0	344	28	5.2
04 02	Raw poultry preparations and products	181	0	33	1	2	5	39	35	0	34	5	21.5
04 03	Sausages and cured poultry products	121	0	1	7	13	4	24	5	0	26	5	19.8
04 04	Poultry preserves and conserves	16	0	0	1	3	0	3	0	0	12	2	18.8
04 05	Soups made of/with poultry meat, poultry extracts and soups thereof	34	0	0	0	3	0	3	0	0	22	2	8.8
04	Poultry and poultry products	1,444	0	82	9	26	19	126	87	0	438	42	8.7
05 01	Vegetable fats, margarine	122	0	7	0	15	0	22	0	1	31	8	18.0
05 02	Vegetable oils	280	1	2	5	64	0	71	0	5	112	28	25.4
05 03	Mayonnaise and related products	36	0	0	1	2	0	2	0	0	11	0	5.6
05 04	Delicatessen products and similar products	116	0	1	0	7	0	8	1	0	24	1	6.9
05 05	Marinades, dressings, emulsified sauces without egg	28	0	0	0	4	0	4	0	0	10	0	14.3
05	Fats, oils and related products	582	1	10	6	92	0	107	1	6	188	37	18.4
06 01	Cereals	207	0	1	3	7	0	10	0	3	129	8	4.8
06 02	Cereal products	276	5	13	1	12	0	28	6	7	54	5	10.1
06 03	Starch and starch products	6	0	0	0	1	0	1	0	0	2	1	16.7
06 04	Custard/pudding powder	23	0	0	0	0	0	0	0	0	12	0	0.0

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 goods	Complaints/Imported products	
									Microbiology	Other			
06 05	Muesli, muesli bars	111	0	1	0	14	0	15	1	0	49	2	13.5
06	Cereals and cereal products	623	5	15	4	34	0	54	7	10	246	16	8.7
07 01	Bread, baked goods and bakery products	231	1	11	0	10	0	22	2	6	36	6	9.5
07 02	Fine baked goods – confectionery	520	2	12	2	38	8	57	18	2	56	12	11.0
07 03	Pasta	210	0	4	2	37	5	44	6	0	73	10	21.0
07 04	Baking agents	5	0	0	0	3	0	3	0	0	1	0	60.0
07 05	Crackers, nibbles, salted goods	68	0	2	0	3	1	6	0	3	46	5	8.8
07 06	Dried and long-life baked products	96	0	2	1	17	0	20	1	1	34	3	20.8
07 07	Ready-made doughs and fillings	78	0	0	0	0	0	0	0	0	9	0	0.0
07	Bread and baked goods	1,208	3	31	5	108	14	152	27	12	255	36	12.6
08 01	Sugar and types of sugar	37	0	1	0	1	0	2	0	0	16	1	5.4
08 02	Honey	379	0	1	6	23	0	29	0	2	46	8	7.7
08	Sugar and honey	416	0	2	6	24	0	31	0	2	62	9	7.5
09 01	Ice cream from industrial production	74	0	1	1	12	4	18	1	1	35	7	24.3
09 02	Ice cream from artisan production	619	0	12	19	27	20	77	19	17	6	0	12.4
09	Ice cream	693	0	13	20	39	24	95	20	18	41	7	13.7
10 01	Cocoa and cocoa products	233	0	2	0	38	2	41	0	0	121	21	17.6
10 02	Sweets and confectionery	148	2	3	2	27	1	32	2	3	100	23	21.6
10	Cocoa, sweets and confectionery	381	2	5	2	65	3	73	2	3	221	44	19.2
11 01	Fresh/frozen vegetables, potatoes and pulses and legumes	743	0	13	14	12	6	41	2	28	310	23	5.5
11 02	Vegetable, potato and pulse and legume products	350	1	2	0	42	1	45	3	0	135	15	129
11 03	Fruit fresh or frozen	579	1	19	15	6	12	50	1	40	468	40	8.6
11 04	Fruit products	267	1	6	2	62	2	71	2	3	126	18	26.6
11 05	Mushrooms	100	0	1	0	3	0	4	0	0	40	2	4.0

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 goods	Complaints/Imported products	
									Microbiology	Other			
11 06	Mushroom products	50	0	2	0	5	0	7	2	0	29	6	14.0
11 07	Soups (without meat or poultry)	42	0	1	0	2	0	3	0	0	28	2	7.1
11 08	Nuts, peanuts in shells ...	154	1	8	0	12	1	22	0	2	98	14	14.3
11 09	Ground/roasted nuts, desiccated coconut, salted nuts	86	1	10	0	5	0	16	1	2	60	13	18.6
11 10	Grains and seeds	136	0	1	2	16	0	18	1	2	32	7	13.2
11 11	Other edible plant materials	18	0	1	7	3	0	10	1	7	16	9	55.6
11 12	Vegan substitutes for animal protein	78	0	0	1	7	0	8	0	0	50	2	10.3
11	Fruit and vegetables	2,603	5	64	41	175	22	295	13	84	1,392	151	11.3
12 01	Spices, seasonings, condiments, and herbs	268	4	1	3	51	4	60	2	3	133	34	22.4
12 02	Mustards	41	0	0	1	12	0	13	0	0	14	8	31.7
12 03	Powdered and dried basis mixes and stocks	19	0	0	0	2	0	2	0	0	4	1	10.5
12	Spices, seasonings and condiments	328	4	1	4	65	4	75	2	3	151	43	22.9
13 01	Fruit juice, fruit syrups, fruit concentrates	240	0	4	5	71	9	81	13	0	35	6	33.8
13 02	Non-alcoholic refreshments and beverages	160	2	1	1	22	4	29	3	0	48	17	18.1
13	Fruit juices, non-alcoholic beverages	400	2	5	6	93	13	110	16	0	83	23	27.5
14 01	Coffee, coffee substitutes; derivative products	92	0	1	0	23	0	24	0	1	43	4	26.1
14 02	Teas, tea-like products and infusions, products, derivative products	226	0	0	1	44	3	46	0	1	84	15	20.4
14	Coffee and tea	318	0	1	1	67	3	70	0	2	127	19	22.0
15 01	Beer	208	0	3	0	56	22	67	25	0	20	4	32.2
15 02	Unused product category	-	-	-	-	-	-	-	-	-	-	-	-
15 03	Spirits	341	0	7	15	119	2	128	0	7	66	6	37.5
15 04	Other alcoholic beverages with more than 1.2 ABV and under 15 ABV alcohol	63	0	0	0	12	0	12	0	0	23	4	19.0
15	Alcoholic beverages	612	0	10	15	187	24	207	25	7	109	14	33.8

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 goods	Complaints/Imported products	
									Microbiology	Other			
16 01	Natural mineral water and spring water	119	0	4	1	10	2	17	2	1	22	5	14.3
16 02	Table water, packaged drinking water, soda water	41	0	1	0	0	0	1	0	1	0	0	2.4
16 03	Ice cubes	105	0	12	0	0	14	26	9	0	9	0	24.8
16 04	Drinking water	958	0	65	0	0	7	72	66	5	0	0	7.5
16	Drinking water and packaged water	1,223	0	82	1	10	23	116	77	7	31	5	9.5
17 01	Vinegar	90	0	0	3	19	0	21	0	0	30	4	23.3
17 02	Table salt	52	0	0	7	14	0	18	0	0	27	10	34.6
17 03	Additives and flavours	123	0	0	2	12	0	14	0	0	69	10	11.4
17	Vinegar, salt and additives	265	0	0	12	45	0	53	0	0	126	24	20.0
18 01	Children's and baby foods	272	1	0	2	46	0	49	0	0	166	41	18.0
18 02	Food supplements (FS)	361	0	4	3	102	24	118	1	27	176	49	32.7
18 03	Foods for special medical purposes or total diet replacements for weight control	27	1	1	11	12	0	19	0	1	15	7	70.4
18	Foods for special target groups	660	2	5	16	160	24	186	1	28	357	97	28.2
19 01	Cosmetic products	690	5	4	34	166	76	203	1	1	497	139	29.4
19	Cosmetic products	690	5	4	34	166	76	203	1	1	497	139	29.4
20 01	Food contact materials (except 20 03)	342	2	0	31	18	3	52	0	0	245	35	15.2
20 02	Toys	586	42	4	63	103	191	266	0	0	573	259	45.4
20 03	Equipment for food preparation	62	0	0	0	0	57	57	0	0	26	25	91.9
20 04	Other objects for daily use	38	1	0	1	1	0	2	0	0	32	2	5.3
20	Objects for daily use	1,028	45	4	95	122	251	377	0	0	876	321	36.7
21	Unused product category	-	-	-	-	-	-	-	-	-	-	-	-
22 01	Packaged ready meals (sterilised, cooled, frozen)	296	0	12	0	69	4	77	15	0	63	9	26.0
22 02	Ready-to-eat foods for direct consumption	2,771	11	41	1	49	87	184	101	4	169	19	6.6

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 goods	Complaints/Imported products	
									Microbiology	Other			
22	Ready-to-eat foods	3,067	11	53	1	118	91	261	116	4	232	28	8.5
23 01	Raw eggs, liquid eggs	388	0	0	0	10	0	10	0	0	5	1	2.6
23 02	Egg products	39	0	0	0	2	1	3	1	0	22	2	7.7
23 03	Cooked eggs	34	0	0	0	3	0	3	0	0	3	1	8.8
23	Eggs and egg products	461	0	0	0	15	1	16	1	0	30	4	3.5
	Total	22,200	110	536	348	1,993	765	3,359	586	234	6,258	1,199	15.1

RS too small: random sample too small for a % based evaluation (fewer than five samples tested)

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	289	0	5	0	9	1	14	4	0	18	4	4.8
	SIHP	131	0	3	0	6	0	8	1	0	5	0	6.1
	Market samples	78	0	1	0	3	1	5	2	0	12	4	6.4
	Campaign samples	80	0	1	0	0	0	1	1	0	1	0	1.2
01 02	Raw meat chopped, unseasoned	168	0	4	4	5	2	15	6	0	4	1	8.9
	SIHP	89	0	2	1	4	2	9	4	0	1	1	10.1
	Market samples	78	0	2	3	1	0	6	2	0	2	0	7.7
	Campaign samples	1	0	0	0	0	0	0	0	0	1	0	RS too small
01 03	Meat preparations and products	224	0	6	0	15	6	27	9	1	11	2	12.1
	SIHP	109	0	2	0	8	6	16	6	1	1	0	14.7
	Market samples	105	0	2	0	7	0	9	1	0	3	0	8.6
	Campaign samples	10	0	2	0	0	0	2	2	0	7	2	20.0
01 04	Cured and smoked meats	223	2	1	10	22	5	36	4	1	26	7	16.1
	SIHP	156	1	1	10	13	4	26	2	1	7	3	16.7
	Market samples	55	1	0	0	9	1	10	2	0	14	4	18.2
	Campaign samples	12	0	0	0	0	0	0	0	0	5	0	0.0
01 05	Sausages (except game and poultry sausages)	622	1	6	27	79	12	116	15	2	66	16	18.6
	SIHP	450	1	5	24	52	8	83	11	1	12	2	18.4
	Market samples	121	0	1	3	22	4	28	4	1	39	12	23.1
	Campaign samples	51	0	0	0	5	0	5	0	0	15	2	9.8
01 06	Meat conserves incl. game conserves	35	0	0	2	10	0	10	0	0	14	1	28.6
	SIHP	11	0	0	2	8	0	8	0	0	0	0	72.7
	Market samples	24	0	0	0	2	0	2	0	0	14	1	8.3

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			
01 07	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
	Soups made of/with meat, meat extracts and soups thereof	28	0	0	0	1	0	1	0	0	11	1	3.6
	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	8	1	5.9
01 08	Campaign samples	3	0	0	0	0	0	0	0	0	3	0	RS too small
	Natural sausage casings	0	0	0	0	0	0	0	0	0	0	0	-
	SIHP	0	0	0	0	0	0	0	0	0	0	0	-
	Market samples	0	0	0	0	0	0	0	0	0	0	0	-
01 09	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
	Game fresh or frozen	116	2	12	0	14	7	32	11	4	23	9	27.6
	SIHP	32	0	2	0	1	0	3	0	1	0	0	9.4
	Market samples	76	2	10	0	13	7	29	11	3	23	9	38.2
01 10	Campaign samples	8	0	0	0	0	0	0	0	0	0	0	0.0
	Game products (incl. sausages, cured products)	72	1	4	2	26	1	33	0	5	20	12	45.8
	SIHP	34	1	2	2	9	0	13	0	3	4	3	38.2
	Market samples	37	0	2	0	17	1	20	0	2	15	9	54.1
01 11	Campaign samples	1	0	0	0	0	0	0	0	0	1	0	RS too small
	Other meat products	63	1	0	0	9	0	10	1	0	8	2	15.9
	SIHP	27	1	0	0	2	0	3	1	0	3	0	11.1
	Market samples	26	0	0	0	7	0	7	0	0	3	2	26.9
01 12	Campaign samples	10	0	0	0	0	0	0	0	0	2	0	0.0
	Other "land" animals and products thereof (incl. insects, grubs/ maggots....)	2	0	0	0	1	0	1	0	0	0	0	RS too small
	SIHP	2	0	0	0	1	0	1	0	0	0	0	RS too small

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	0	0	0	0	0	0	0	0	0	0	0	-
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
01	Meat, meat preparations and products	1,842	7	38	45	191	34	295	50	13	201	55	16.0
	SIHP	1,049	4	17	39	104	20	170	25	7	33	9	16.2
	Market samples	617	3	18	6	82	14	117	22	6	133	42	19.0
	Campaign samples	176	0	3	0	5	0	8	3	0	35	4	4.5
02 01	Sea fish fresh or frozen	86	0	2	0	8	1	10	1	0	71	9	11.6
	SIHP	5	0	0	0	0	1	1	0	0	0	0	20.0
	Market samples	80	0	2	0	8	0	9	1	0	70	9	11.2
	Campaign samples	1	0	0	0	0	0	0	0	0	1	0	RS too small
02 02	Sea fish products (no tins/conserves)	120	0	0	1	7	0	7	0	0	59	5	5.8
	SIHP	4	0	0	0	1	0	1	0	0	0	0	RS too small
	Market samples	65	0	0	0	5	0	5	0	0	42	4	7.7
	Campaign samples	51	0	0	1	1	0	1	0	0	17	1	2.0
02 03	Freshwater fish fresh or frozen	113	0	1	12	3	1	16	2	12	46	12	14.2
	SIHP	27	0	0	0	0	0	0	0	0	2	0	0.0
	Market samples	46	0	1	1	3	1	5	2	1	16	1	10.9
	Campaign samples	40	0	0	11	0	0	11	0	11	28	11	27.5
02 04	Freshwater fish products	102	2	2	0	7	6	16	8	2	23	3	15.7
	SIHP	38	2	1	0	3	2	7	3	2	2	0	18.4
	Market samples	38	0	0	0	4	4	8	4	0	20	3	21.1
	Campaign samples	26	0	1	0	0	0	1	1	0	1	0	3.8
02 05	Shellfish, crustaceans, molluscs, derivative products	60	0	0	0	8	3	11	2	0	44	7	18.3

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	6	0	0	0	0	1	1	0	0	0	0	16.7
	Market samples	54	0	0	0	8	2	10	2	0	44	7	18.5
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
02 06	Other aquatic animals and derivative products	0	0	0	0	0	0	0	0	0	0	0	-
	SIHP	0	0	0	0	0	0	0	0	0	0	0	-
	Market samples	0	0	0	0	0	0	0	0	0	0	0	-
02 07	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
	Preserves and semi-preserves and marinades of the whole product group (no ready-made foods)	44	0	0	0	2	0	2	0	0	35	2	4.5
	SIHP	4	0	0	0	0	0	0	0	0	0	0	RS too small
02	Market samples	24	0	0	0	2	0	2	0	0	22	2	8.3
	Campaign samples	16	0	0	0	0	0	0	0	0	13	0	0.0
	Fish	525	2	5	13	35	11	62	13	14	278	38	11.8
	SIHP	84	2	1	0	4	4	10	3	2	4	0	11.9
	Market samples	307	0	3	1	30	7	39	9	1	214	26	12.7
	Campaign samples	134	0	1	12	1	0	13	1	11	60	12	9.7
03 01	Milk	853	0	0	0	14	47	54	36	0	16	1	6.3
	SIHP	148	0	0	0	13	17	23	12	0	0	0	15.5
	Market samples	38	0	0	0	1	2	3	1	0	10	1	7.9
	Campaign samples	667	0	0	0	0	28	28	23	0	6	0	4.2
03 02	Milk and dairy products (except cheese – (cream cheese, curd cheese, ...) and butter)	391	0	0	0	46	27	65	4	0	38	0	16.6
	SIHP	224	0	0	0	45	17	54	4	0	0	0	24.1
	Market samples	71	0	0	0	1	0	1	0	0	28	0	1.4
	Campaign samples	96	0	0	0	0	10	10	0	0	10	0	10.4

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			
03 03	Cheese, cheese preparations and products	658	4	22	0	61	22	108	22	5	41	5	16.4
	SIHP	318	1	16	0	33	13	62	14	4	2	0	19.5
	Market samples	119	0	0	0	22	5	27	0	0	39	5	22.7
	Campaign samples	221	3	6	0	6	4	19	8	1	0	0	8.6
03 04	Butter, butter products and clarified butter	131	0	11	7	3	4	24	8	1	24	3	18.3
	SIHP	57	0	5	7	2	2	15	3	1	3	2	26.3
	Market samples	37	0	1	0	1	1	3	0	0	21	1	8.1
	Campaign samples	37	0	5	0	0	1	6	5	0	0	0	16.2
03	Milk and dairy products	2,033	4	33	7	124	100	251	70	6	119	9	12.3
	SIHP	747	1	21	7	93	49	154	33	5	5	2	20.6
	Market samples	265	0	1	0	25	8	34	1	0	98	7	12.8
	Campaign samples	1,021	3	11	0	6	43	63	36	1	16	0	6.2
04 01	Raw poultry fresh, frozen	1,017	0	27	0	2	3	31	27	0	311	14	3.0
	SIHP	43	0	1	0	2	1	4	2	0	2	0	9.3
	Market samples	94	0	7	0	0	0	7	7	0	25	2	7.4
	Campaign samples	880	0	19	0	0	2	20	18	0	284	12	2.3
04 02	Raw poultry preparations and products	146	0	24	1	2	3	29	26	0	32	5	19.9
	SIHP	33	0	5	0	0	1	6	6	0	2	0	18.2
	Market samples	91	0	16	1	1	2	20	17	0	16	3	22.0
	Campaign samples	22	0	3	0	1	0	3	3	0	14	2	13.6
04 03	Sausages and cured poultry products	95	0	0	7	8	2	16	2	0	21	3	16.8
	SIHP	48	0	0	6	4	2	11	2	0	2	0	22.9
	Market samples	40	0	0	1	4	0	5	0	0	16	3	12.5
	Campaign samples	7	0	0	0	0	0	0	0	0	3	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			
04 04	Poultry meat preserves and conserves	15	0	0	1	3	0	3	0	0	11	2	20.0
	SIHP	1	0	0	1	1	0	1	0	0	0	0	RS too small
	Market samples	14	0	0	0	2	0	2	0	0	11	2	14.3
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
04 05	Soups made of/with poultry meat, poultry extracts and soups thereof	33	0	0	0	3	0	3	0	0	22	2	9.1
	SIHP	3	0	0	0	1	0	1	0	0	0	0	RS too small
	Market samples	20	0	0	0	2	0	2	0	0	12	2	10.0
	Campaign samples	10	0	0	0	0	0	0	0	0	10	0	0.0
04	Poultry and poultry products	1,306	0	51	9	18	8	82	55	0	397	26	6.3
	SIHP	128	0	6	7	8	4	23	10	0	6	0	18.0
	Market samples	259	0	23	2	9	2	36	24	0	80	12	13.9
	Campaign samples	919	0	22	0	1	2	23	21	0	311	14	2.5
05 01	Vegetable fats, margarine	100	0	5	0	13	0	18	0	1	22	7	18.0
	SIHP	2	0	0	0	1	0	1	0	0	1	1	RS too small
	Market samples	26	0	0	0	12	0	12	0	0	11	6	46.2
	Campaign samples	72	0	5	0	0	0	5	0	1	10	0	6.9
05 02	Vegetable oils	272	1	1	5	60	0	66	0	5	110	26	24.3
	SIHP	93	1	1	1	35	0	37	0	1	4	3	39.8
	Market samples	128	0	0	0	25	0	25	0	0	75	20	19.5
	Campaign samples	51	0	0	4	0	0	4	0	4	31	3	7.8
05 03	Mayonnaises and related products	27	0	0	1	2	0	2	0	0	11	0	7.4
	SIHP	8	0	0	0	1	0	1	0	0	0	0	12.5
	Market samples	19	0	0	1	1	0	1	0	0	11	0	5.3

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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			
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
05 04	Delicatessen products and similar products	101	0	0	0	5	0	5	0	0	22	0	5.0
	SIHP	44	0	0	0	3	0	3	0	0	2	0	6.8
	Market samples	57	0	0	0	2	0	2	0	0	20	0	3.5
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
05 05	Marinades, dressings, emulsified sauces without egg	27	0	0	0	4	0	4	0	0	10	0	14.8
	SIHP	10	0	0	0	4	0	4	0	0	0	0	40.0
	Market samples	17	0	0	0	0	0	0	0	0	10	0	0.0
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
05	Fats, oils and related products	527	1	6	6	84	0	95	0	6	175	33	18.0
	SIHP	157	1	1	1	44	0	46	0	1	7	4	29.3
	Market samples	247	0	0	1	40	0	40	0	0	127	26	16.2
	Campaign samples	123	0	5	4	0	0	9	0	5	41	3	7.3
06 01	Cereals	165	0	0	0	6	0	6	0	0	94	5	3.6
	SIHP	30	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	40	0	0	0	5	0	5	0	0	28	5	12.5
	Campaign samples	95	0	0	0	1	0	1	0	0	66	0	1.1
06 02	Cereal products	245	4	7	0	12	0	21	5	1	48	5	8.6
	SIHP	97	3	3	0	4	0	9	5	0	0	0	9.3
	Market samples	54	0	4	0	8	0	11	0	0	27	5	20.4
	Campaign samples	94	1	0	0	0	0	1	0	1	21	0	1.1
06 03	Starch and starch products	6	0	0	0	1	0	1	0	0	2	1	16.7
	SIHP	4	0	0	0	0	0	0	0	0	0	0	RS too small

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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	2	0	0	0	1	0	1	0	0	2	1	RS too small
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
06 04	Custard/pudding powder	23	0	0	0	0	0	0	0	0	12	0	0.0
	SIHP	7	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	16	0	0	0	0	0	0	0	0	12	0	0.0
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
06 05	Muesli, muesli bars	96	0	1	0	13	0	14	1	0	39	2	14.6
	SIHP	31	0	0	0	6	0	6	0	0	1	0	19.4
	Market samples	62	0	1	0	7	0	8	1	0	38	2	12.9
	Campaign samples	3	0	0	0	0	0	0	0	0	0	0	RS too small
06	Cereals and cereal products	535	4	8	0	32	0	42	6	1	195	13	7.9
	SIHP	169	3	3	0	10	0	15	5	0	1	0	8.9
	Market samples	174	0	5	0	21	0	25	1	0	107	13	14.4
	Campaign samples	192	1	0	0	1	0	2	0	1	87	0	1.0
07 01	Bread, baked goods and bakery products	186	0	1	0	9	0	10	0	1	22	2	5.4
	SIHP	137	0	0	0	5	0	5	0	0	0	0	3.6
	Market samples	48	0	1	0	4	0	5	0	1	22	2	10.4
	Campaign samples	1	0	0	0	0	0	0	0	0	0	0	RS too small
07 02	Fine baked goods, confectionery	459	0	7	1	23	8	37	13	1	44	6	8.1
	SIHP	273	0	4	1	12	5	21	9	0	1	0	7.7
	Market samples	140	0	3	0	11	3	16	4	1	30	6	11.4
	Campaign samples	46	0	0	0	0	0	0	0	0	13	0	0.0
07 03	Pasta	199	0	4	2	37	4	43	6	0	70	10	21.6
	SIHP	106	0	2	2	27	4	31	4	0	7	3	29.2

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			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
	Market samples	87	0	2	0	8	0	10	2	0	62	7	11.5
	Campaign samples	6	0	0	0	2	0	2	0	0	1	0	33.3
07 04	Baking agents	5	0	0	0	3	0	3	0	0	1	0	60.0
	SIHP	2	0	0	0	1	0	1	0	0	0	0	RS too small
	Market samples	3	0	0	0	2	0	2	0	0	1	0	RS too small
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
07 05	Crackers, nibbles, salted goods	63	0	1	0	2	0	3	0	1	42	3	4.8
	SIHP	2	0	0	0	0	0	0	0	0	0	0	RS too small
	Market samples	27	0	1	0	1	0	2	0	1	19	2	7.4
	Campaign samples	34	0	0	0	1	0	1	0	0	23	1	2.9
07 06	Dried and long-life baked products	90	0	2	0	15	0	17	1	0	33	2	18.9
	SIHP	34	0	0	0	9	0	9	0	0	0	0	26.5
	Market samples	53	0	2	0	5	0	7	1	0	33	2	13.2
	Campaign samples	3	0	0	0	1	0	1	0	0	0	0	RS too small
07 07	Ready-made doughs and fillings	70	0	0	0	0	0	0	0	0	8	0	0.0
	SIHP	37	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	31	0	0	0	0	0	0	0	0	8	0	0.0
	Campaign samples	2	0	0	0	0	0	0	0	0	0	0	RS too small
07	Bread and baked products	1.072	0	15	3	89	12	113	20	3	220	23	10.5
	SIHP	591	0	6	3	54	9	67	13	0	8	3	11.3
	Market samples	389	0	9	0	31	3	42	7	3	175	19	10.8
	Campaign samples	92	0	0	0	4	0	4	0	0	37	1	4.3
08 01	Sugar and types of sugar	33	0	0	0	1	0	1	0	0	16	1	3.0
	SIHP	7	0	0	0	0	0	0	0	0	0	0	0.0

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			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
	Market samples	16	0	0	0	1	0	1	0	0	13	1	6.2
	Campaign samples	10	0	0	0	0	0	0	0	0	3	0	0.0
08 02	Honey	366	0	1	6	20	0	26	0	2	42	7	7.1
	SIHP	90	0	0	3	9	0	12	0	0	2	1	13.3
	Market samples	51	0	0	1	7	0	8	0	0	14	4	15.7
	Campaign samples	225	0	1	2	4	0	6	0	2	26	2	2.7
	Sugar and honey	399	0	1	6	21	0	27	0	2	58	8	6.8
08	SIHP	97	0	0	3	9	0	12	0	0	2	1	12.4
	Market samples	67	0	0	1	8	0	9	0	0	27	5	13.4
	Campaign samples	235	0	1	2	4	0	6	0	2	29	2	2.6
09 01	Ice cream from industrial production	67	0	0	1	12	0	13	0	0	31	5	19.4
	SIHP	26	0	0	0	9	0	9	0	0	1	1	34.6
	Market samples	36	0	0	1	3	0	4	0	0	26	4	11.1
	Campaign samples	5	0	0	0	0	0	0	0	0	4	0	0.0
09 02	Ice cream from artisan production	587	0	11	19	27	20	76	18	17	6	0	12.9
	SIHP	532	0	11	18	23	18	69	16	16	3	0	13.0
	Market samples	55	0	0	1	4	2	7	2	1	3	0	12.7
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
09	Ice cream	654	0	11	20	39	20	89	18	17	37	5	13.6
	SIHP	558	0	11	18	32	18	78	16	16	4	1	14.0
	Market samples	91	0	0	2	7	2	11	2	1	29	4	12.1
	Campaign samples	5	0	0	0	0	0	0	0	0	4	0	0.0
10 01	Cocoa and cocoa products	149	0	0	0	33	1	33	0	0	75	16	22.1
	SIHP	57	0	0	0	17	1	17	0	0	2	0	29.8

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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	62	0	0	0	16	0	16	0	0	54	16	25.8
	Campaign samples	30	0	0	0	0	0	0	0	0	19	0	0.0
10 02	Sweets and confectionery	129	0	2	2	22	0	25	0	2	82	17	19.4
	SIHP	26	0	0	0	5	0	5	0	0	3	0	19.2
	Market samples	102	0	2	2	17	0	20	0	2	79	17	19.6
	Campaign samples	1	0	0	0	0	0	0	0	0	0	0	RS too small
	10	Cocoa, sweets and confectionery	278	0	2	2	55	1	58	0	2	157	33
	SIHP	83	0	0	0	22	1	22	0	0	5	0	26.5
	Market samples	164	0	2	2	33	0	36	0	2	133	33	22.0
	Campaign samples	31	0	0	0	0	0	0	0	0	19	0	0.0
11 01	Fresh/frozen vegetables, potatoes, pulses, and legumes	675	0	8	14	12	4	34	1	22	299	19	5.0
	SIHP	71	0	0	0	4	1	5	0	1	0	0	7.0
	Market samples	110	0	5	0	8	3	15	1	7	59	11	13.6
	Campaign samples	494	0	3	14	0	0	14	0	14	240	8	2.8
11 02	Vegetable, potato and pulse and legume products	302	1	1	0	35	0	36	2	0	106	9	11.9
	SIHP	70	0	1	0	18	0	18	1	0	3	0	25.7
	Market samples	81	1	0	0	17	0	18	1	0	39	9	22.2
	Campaign samples	151	0	0	0	0	0	0	0	0	64	0	0.0
11 03	Fruit fresh or frozen	529	1	9	14	6	10	38	1	29	430	30	7.2
	SIHP	43	0	1	0	0	1	2	1	1	0	0	4.7
	Market samples	97	0	7	0	6	9	22	0	14	70	16	22.7
	Campaign samples	389	1	1	14	0	0	14	0	14	360	14	3.6
11 04	Fruit products	227	0	3	2	53	0	57	2	2	101	9	25.1

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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	77	0	1	0	34	0	35	1	0	3	1	45.5
	Market samples	93	0	2	0	18	0	19	1	0	59	6	20.4
	Campaign samples	57	0	0	2	1	0	3	0	2	39	2	5.3
11 05	Mushrooms	90	0	0	0	3	0	3	0	0	35	2	3.3
	SIHP	13	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	38	0	0	0	3	0	3	0	0	26	2	7.9
	Campaign samples	39	0	0	0	0	0	0	0	0	9	0	0.0
11 06	Mushroom products	47	0	2	0	5	0	7	2	0	28	6	14.9
	SIHP	5	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	42	0	2	0	5	0	7	2	0	28	6	16.7
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
11 07	Soups (without meat or poultry)	40	0	0	0	2	0	2	0	0	28	2	5.0
	SIHP	8	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	15	0	0	0	2	0	2	0	0	11	2	13.3
	Campaign samples	17	0	0	0	0	0	0	0	0	17	0	0.0
11 08	Nuts, peanuts in shells ...	129	0	1	0	11	0	12	0	1	77	7	9.3
	SIHP	11	0	0	0	1	0	1	0	0	0	0	9.1
	Market samples	93	0	1	0	10	0	11	0	1	62	7	11.8
	Campaign samples	25	0	0	0	0	0	0	0	0	15	0	0.0
11 09	Ground/roasted nuts, desiccated coconut, salted nuts	62	1	1	0	5	0	7	0	1	39	4	11.3
	SIHP	5	0	1	0	0	0	1	0	0	0	0	20.0
	Market samples	34	0	0	0	5	0	5	0	0	22	3	14.7
	Campaign samples	23	1	0	0	0	0	1	0	1	17	1	4.3

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 10	Grains and seeds	124	0	0	2	16	0	17	0	2	28	6	13.7
	SIHP	31	0	0	1	5	0	5	0	1	0	0	16.1
	Market samples	55	0	0	0	11	0	11	0	0	20	6	20.0
	Campaign samples	38	0	0	1	0	0	1	0	1	8	0	2.6
11 11	Other edible plant materials	18	0	1	7	3	0	10	1	7	16	9	55.6
	SIHP	0	0	0	0	0	0	0	0	0	0	0	-
	Market samples	5	0	1	0	3	0	3	1	0	3	2	60.0
	Campaign samples	13	0	0	7	0	0	7	0	7	13	7	53.8
11 12	Vegan substitutes for animal protein	72	0	0	1	6	0	7	0	0	47	2	9.7
	SIHP	3	0	0	0	0	0	0	0	0	0	0	RS too small
	Market samples	62	0	0	1	6	0	7	0	0	40	2	11.3
	Campaign samples	7	0	0	0	0	0	0	0	0	7	0	0.0
11	Fruit and vegetables	2,315	3	26	40	157	14	230	9	64	1,234	105	9.9
	SIHP	337	0	4	1	62	2	67	3	3	6	1	19.9
	Market samples	725	1	18	1	94	12	123	6	22	439	72	17.0
	Campaign samples	1,253	2	4	38	1	0	40	0	39	789	32	3.2
12 01	Spices, seasonings, condiments and herbs	241	0	1	0	45	2	48	1	0	117	24	19.9
	SIHP	46	0	0	0	9	0	9	0	0	2	0	19.6
	Market samples	100	0	1	0	34	2	37	1	0	60	23	37.0
	Campaign samples	95	0	0	0	2	0	2	0	0	55	1	2.1
12 02	Mustards	41	0	0	1	12	0	13	0	0	14	8	31.7
	SIHP	25	0	0	1	5	0	6	0	0	3	1	24.0
	Market samples	16	0	0	0	7	0	7	0	0	11	7	43.8
	Campaign samples	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			
12 03	Powdered and dried basis mixes and stocks	19	0	0	0	2	0	2	0	0	4	1	10.5
	SIHP	8	0	0	0	1	0	1	0	0	0	0	12.5
	Market samples	11	0	0	0	1	0	1	0	0	4	1	9.1
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
12	Spices, seasonings and condiments	301	0	1	1	59	2	63	1	0	135	33	20.9
	SIHP	79	0	0	1	15	0	16	0	0	5	1	20.3
	Market samples	127	0	1	0	42	2	45	1	0	75	31	35.4
	Campaign samples	95	0	0	0	2	0	2	0	0	55	1	2.1
13 01	Fruit juice, fruit syrups, fruit concentrates	220	0	3	5	70	6	76	9	0	32	5	34.5
	SIHP	136	0	1	5	52	6	58	7	0	0	0	42.6
	Market samples	77	0	2	0	18	0	18	2	0	29	5	23.4
	Campaign samples	7	0	0	0	0	0	0	0	0	3	0	0.0
13 02	Non-alcoholic beverages and refreshments	138	0	0	1	15	1	16	1	0	39	8	11.6
	SIHP	45	0	0	0	7	0	7	0	0	2	0	15.6
	Market samples	44	0	0	1	8	1	9	1	0	24	8	20.5
	Campaign samples	49	0	0	0	0	0	0	0	0	13	0	0.0
13	Fruit juices, non-alcoholic refreshments and beverages	358	0	3	6	85	7	92	10	0	71	13	25.7
	SIHP	181	0	1	5	59	6	65	7	0	2	0	35.9
	Market samples	121	0	2	1	26	1	27	3	0	53	13	22.3
	Campaign samples	56	0	0	0	0	0	0	0	0	16	0	0.0
14 01	Coffee, coffee substitutes; derivative products	89	0	0	0	23	0	23	0	0	41	3	25.8
	SIHP	37	0	0	0	18	0	18	0	0	1	0	48.6
	Market samples	49	0	0	0	5	0	5	0	0	37	3	10.2

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			
14 02	Campaign samples	3	0	0	0	0	0	0	0	0	3	0	RS too small
	Teas, tea-like products and infusions, products, derivative products	210	0	0	1	37	2	39	0	1	77	11	18.6
	SIHP	48	0	0	0	21	1	21	0	0	1	1	43.8
	Market samples	63	0	0	1	16	1	18	0	1	32	10	28.6
	Campaign samples	99	0	0	0	0	0	0	0	0	44	0	0.0
14	Coffee and tea	299	0	0	1	60	2	62	0	1	118	14	20.7
	SIHP	85	0	0	0	39	1	39	0	0	2	1	45.9
	Market samples	112	0	0	1	21	1	23	0	1	69	13	20.5
	Campaign samples	102	0	0	0	0	0	0	0	0	47	0	0.0
15 01	Beer	205	0	3	0	55	22	66	25	0	18	4	32.2
	SIHP	122	0	3	0	49	16	54	19	0	1	0	44.3
	Market samples	30	0	0	0	5	0	5	0	0	13	3	16.7
	Campaign samples	53	0	0	0	1	6	7	6	0	4	1	13.2
15 02	Unused product category	-	-	-	-	-	-	-	-	-	-	-	-
15 03	Spirits	336	0	6	14	117	2	126	0	6	66	6	37.5
	SIHP	123	0	1	11	58	1	63	0	1	0	0	51.2
	Market samples	88	0	0	1	15	1	15	0	0	44	6	17.0
	Campaign samples	125	0	5	2	44	0	48	0	5	22	0	38.4
15 04	Other alcoholic beverages with more than 1.2 ABV and under 15 ABV alcohol	62	0	0	0	12	0	12	0	0	23	4	19.4
	SIHP	23	0	0	0	7	0	7	0	0	1	1	30.4
	Market samples	38	0	0	0	5	0	5	0	0	21	3	13.2
	Campaign samples	1	0	0	0	0	0	0	0	0	1	0	RS too small
15	Alcoholic beverages	603	0	9	14	184	24	204	25	6	107	14	33.8

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	268	0	4	11	114	17	124	19	1	2	1	46.3
	Market samples	156	0	0	1	25	1	25	0	0	78	12	16.0
	Campaign samples	179	0	5	2	45	6	55	6	5	27	1	30.7
16 01	Natural mineral water, spring water	97	0	1	0	10	1	12	1	0	22	5	12.4
	SIHP	27	0	0	0	1	0	1	0	0	0	0	3.7
	Market samples	70	0	1	0	9	1	11	1	0	22	5	15.7
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
16 02	Table water, packaged drinking water, soda water	40	0	0	0	0	0	0	0	0	0	0	0.0
	SIHP	9	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	31	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	-
16 03	Ice cubes	90	0	8	0	0	13	21	7	0	8	0	23.3
	SIHP	32	0	4	0	0	8	12	4	0	1	0	37.5
	Market samples	58	0	4	0	0	5	9	3	0	7	0	15.5
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
16 04	Drinking water	816	0	53	0	0	5	58	54	3	0	0	7.1
	SIHP	25	0	5	0	0	1	6	5	0	0	0	24.0
	Market samples	12	0	0	0	0	0	0	0	0	0	0	0.0
	Campaign samples	779	0	48	0	0	4	52	49	3	0	0	6.7
16	Drinking water and packaged water	1,043	0	62	0	10	19	91	62	3	30	5	8.7
	SIHP	93	0	9	0	1	9	19	9	0	1	0	20.4
	Market samples	171	0	5	0	9	6	20	4	0	29	5	11.7
	Campaign samples	779	0	48	0	0	4	52	49	3	0	0	6.7
17 01	Vinegar	90	0	0	3	19	0	21	0	0	30	4	23.3

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	30	0	0	3	11	0	13	0	0	1	1	43.3
	Market samples	60	0	0	0	8	0	8	0	0	29	3	13.3
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
17 02	Table salt	52	0	0	7	14	0	18	0	0	27	10	34.6
	SIHP	10	0	0	1	3	0	3	0	0	0	0	30.0
	Market samples	42	0	0	6	11	0	15	0	0	27	10	35.7
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
17 03	Additives and flavours	118	0	0	1	12	0	13	0	0	65	9	11.0
	SIHP	22	0	0	0	0	0	0	0	0	8	0	0.0
	Market samples	32	0	0	0	5	0	5	0	0	18	4	15.6
	Campaign samples	64	0	0	1	7	0	8	0	0	39	5	12.5
17	Vinegar, salt and additives	260	0	0	11	45	0	52	0	0	122	23	20.0
	SIHP	62	0	0	4	14	0	16	0	0	9	1	25.8
	Market samples	134	0	0	6	24	0	28	0	0	74	17	20.9
	Campaign samples	64	0	0	1	7	0	8	0	0	39	5	12.5
18 01	Children's and baby foods	267	1	0	2	46	0	49	0	0	163	41	18.4
	SIHP	2	0	0	0	0	0	0	0	0	0	0	RS too small
	Market samples	30	0	0	0	4	0	4	0	0	25	4	13.3
	Campaign samples	235	1	0	2	42	0	45	0	0	138	37	19.1
18 02	Food supplements (FS)	310	0	3	2	80	10	85	0	20	147	29	27.4
	SIHP	85	0	2	1	32	3	32	0	13	5	1	37.6
	Market samples	168	0	1	1	26	4	30	0	2	121	16	17.9
	Campaign samples	57	0	0	0	22	3	23	0	5	21	12	40.4

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			
18 03	Foods for special medical purposes or total diet replacements for weight control	25	0	1	10	11	0	17	0	0	14	6	68.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	-
	Market samples	4	0	0	2	1	0	2	0	0	4	2	RS too small
	Campaign samples	21	0	1	8	10	0	15	0	0	10	4	71.4
18	Foods for special target groups	602	1	4	14	137	10	151	0	20	324	76	25.1
	SIHP	87	0	2	1	32	3	32	0	13	5	1	36.8
	Market samples	202	0	1	3	31	4	36	0	2	150	22	17.8
	Campaign samples	313	1	1	10	74	3	83	0	5	169	53	26.5
19 01	Cosmetic products	654	5	3	29	144	61	177	1	1	478	125	27.1
	SIHP	101	0	1	3	24	11	29	0	1	3	0	28.7
	Market samples	351	1	1	13	58	24	74	1	0	313	65	21.1
	Campaign samples	202	4	1	13	62	26	74	0	0	162	60	36.6
19	Cosmetic products	654	5	3	29	144	61	177	1	1	478	125	27.1
	SIHP	101	0	1	3	24	11	29	0	1	3	0	28.7
	Market samples	351	1	1	13	58	24	74	1	0	313	65	21.1
	Campaign samples	202	4	1	13	62	26	74	0	0	162	60	36.6
20 01	Food contact materials (except 20 03)	315	2	0	30	12	3	45	0	0	219	29	14.3
	SIHP	32	0	0	1	0	0	1	0	0	3	0	3.1
	Market samples	103	0	0	6	6	1	12	0	0	85	10	11.7
	Campaign samples	180	2	0	23	6	2	32	0	0	131	19	17.8
20 02	Toys	560	42	3	56	91	174	246	0	0	548	239	43.9
	SIHP	2	1	0	0	1	1	2	0	0	0	0	RS too small
	Market samples	253	10	1	18	30	74	100	0	0	244	96	39.5

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				
20 03	Campaign samples	305	31	2	38	60	99	144	0	0	304	143	47.2	
	Equipment for food preparation	0	0	0	0	0	0	0	0	0	0	0	-	
	SIHP	0	0	0	0	0	0	0	0	0	0	0	-	
	Market samples	0	0	0	0	0	0	0	0	0	0	0	-	
20 04	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-	
	Other objects for daily use	37	0	0	0	1	0	1	0	0	31	1	2.7	
	SIHP	4	0	0	0	0	0	0	0	0	0	0	RS too small	
	Market samples	33	0	0	0	1	0	1	0	0	31	1	3.0	
20	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-	
	Objects for daily use	912	44	3	86	104	177	292	0	0	798	269	32.0	
	SIHP	38	1	0	1	1	1	3	0	0	3	0	7.9	
	Market samples	389	10	1	24	37	75	113	0	0	360	107	29.0	
21	Campaign samples	485	33	2	61	66	101	176	0	0	435	162	36.3	
	Unused product category	-	-	-	-	-	-	-	-	-	-	-	-	
	22 01	Packaged ready meals (sterilised, cooled, frozen)	255	0	1	0	59	4	62	5	0	47	7	24.3
		SIHP	137	0	0	0	42	1	42	1	0	0	0	30.7
Market samples		106	0	1	0	17	3	20	4	0	47	7	18.9	
Campaign samples		12	0	0	0	0	0	0	0	0	0	0	0.0	
22 02	Ready-to-eat foods for direct consumption	1,773	5	14	1	43	43	102	53	1	94	12	5.8	
	SIHP	0	0	0	0	0	0	0	0	0	0	0	-	
	Market samples	48	0	3	1	0	4	8	7	1	10	3	16.7	
	Campaign samples	1,725	5	11	0	43	39	94	46	0	84	9	5.4	
22	Ready-to-eat foods	2,028	5	15	1	102	47	164	58	1	141	19	8.1	
	SIHP	137	0	0	0	42	1	42	1	0	0	0	30.7	

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			
	Market samples	154	0	4	1	17	7	28	11	1	57	10	18.2
	Campaign samples	1,737	5	11	0	43	39	94	46	0	84	9	5.4
23 01	Raw eggs, liquid eggs	366	0	0	0	10	0	10	0	0	4	1	2.7
	SIHP	105	0	0	0	6	0	6	0	0	0	0	5.7
	Market samples	29	0	0	0	4	0	4	0	0	3	1	13.8
	Campaign samples	232	0	0	0	0	0	0	0	0	1	0	0.0
23 02	Egg products	38	0	0	0	2	1	3	1	0	21	2	7.9
	SIHP	10	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	28	0	0	0	2	1	3	1	0	21	2	10.7
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
23 03	Cooked eggs	25	0	0	0	3	0	3	0	0	3	1	12.0
	SIHP	9	0	0	0	1	0	1	0	0	0	0	11.1
	Market samples	16	0	0	0	2	0	2	0	0	3	1	12.5
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	-
23	Eggs and egg products	429	0	0	0	15	1	16	1	0	28	4	3.7
	SIHP	124	0	0	0	7	0	7	0	0	0	0	5.6
	Market samples	73	0	0	0	8	1	9	1	0	27	4	12.3
	Campaign samples	232	0	0	0	0	0	0	0	0	1	0	0.0
	Total	18,975	76	296	314	1,790	550	2,708	399	160	5,423	943	14.3
	SIHP	5,255	12	87	105	790	156	1,056	144	49	113	26	20.1
	Market samples	5,295	15	94	66	678	170	940	93	39	2,847	558	17.8
	Campaign samples	8,425	49	115	143	322	224	712	162	72	2,463	359	8.5

RS too small: random sample too small for a % based evaluation (fewer than five samples tested)

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/ Mis-leading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
01 01	Raw meat fresh or frozen	63	0	13	0	0	4	17	7	3	8	1	27.0
01 02	Raw meat chopped, unseasoned	43	0	3	1	2	2	7	4	0	3	0	16.3
01 03	Meat preparations and products	75	0	10	1	2	5	18	6	0	9	4	24.0
01 04	Cured and smoked meats	67	2	11	0	2	2	14	9	1	9	4	20.9
01 05	Sausages (excl. game and poultry sausages)	98	5	4	0	7	1	16	6	4	14	4	16.3
01 06	Meat conserves/tins incl. game conserves	2	0	0	0	1	0	1	0	0	2	1	RS too small
01 07	Soups made from/with meat, meat extracts and soups thereof	2	0	0	0	0	0	0	0	0	0	0	RS too small
01 08	Natural sausage casings	0	0	0	0	0	0	0	0	0	0	0	
01 09	Game fresh or frozen	3	0	0	0	0	0	0	0	0	1	0	RS too small
01 10	Game products (incl. sausages and cured products)	8	0	0	0	2	0	2	0	0	0	0	25.0
01 11	Other meat products	11	0	3	0	0	0	3	2	0	0	0	27.3
01 12	Other "land" animals and products thereof (incl. insects, grubs/ maggots....)	0	0	0	0	0	0	0	0	0	0	0	
01	Meat und meat preparations	372	7	44	2	16	14	78	34	8	46	14	21.0
02 01	Butter, butter products and clarified butter	57	0	6	0	2	7	14	1	1	19	6	24.6
02 02	Sea fish products (no tins/conserves)	70	1	4	0	1	1	7	4	1	32	1	10.0
02 03	Freshwater fish fresh or frozen	8	0	0	2	1	2	5	0	2	5	3	62.5
02 04	Freshwater fish products	8	0	0	0	1	0	1	0	0	6	1	12.5
02 05	Shellfish, crustaceans, molluscs, products	38	0	3	0	1	0	4	1	0	27	3	10.5
02 06	Other aquatic animals and derivate products	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)	6	0	0	0	1	0	1	0	0	4	0	16.7
02	Fish	187	1	13	2	7	10	32	6	4	93	14	17.1

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/ Mis-leading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
03 01	Milk	33	0	2	1	0	1	4	1	2	0	0	12.1
03 02	Milk and dairy products (except cheese – cream cheese, curd cheese, ...) and butter)	57	3	3	0	3	0	9	6	0	12	1	15.8
03 03	Cheese, cheese preparations and cheese products	147	1	11	0	5	3	20	10	0	46	8	13.6
03 04	Butter, butter products and clarified butter	2	0	0	0	1	0	1	0	0	1	1	RS too small
03	Milk and dairy products	239	4	16	1	9	4	34	17	2	59	10	14.2
04 01	Raw poultry fresh or frozen	75	0	21	0	3	7	26	20	0	33	14	34.7
04 02	Raw poultry meat preparations and products	35	0	9	0	0	2	10	9	0	2	0	28.6
04 03	Sausages and cured products from poultry	26	0	1	0	5	2	8	3	0	5	2	30.8
04 04	Poultry meat preserves and conserves	1	0	0	0	0	0	0	0	0	1	0	RS too small
04 05	Soups made from/with poultry, poultry extract and soups thereof	1	0	0	0	0	0	0	0	0	0	0	RS too small
04	Poultry and poultry meat products	138	0	31	0	8	11	44	32	0	41	16	31.9
05 01	Vegetable fats, margarine	22	0	2	0	2	0	4	0	0	9	1	18.2
05 02	Vegetable oil	8	0	1	0	4	0	5	0	0	2	2	62.5
05 03	Mayonnaises and related products	9	0	0	0	0	0	0	0	0	0	0	0.0
05 04	Delicatessen products and similar goods	15	0	1	0	2	0	3	1	0	2	1	20.0
05 05	Marinades, dressings, emulsified sauces without egg	1	0	0	0	0	0	0	0	0	0	0	RS too small
05	Fats, oils and related products	55	0	4	0	8	0	12	1	0	13	4	21.8
06 01	Cereals	42	0	1	3	1	0	4	0	3	35	3	9.5
06 02	Cereal products	31	1	6	1	0	0	7	1	6	6	0	22.6
06 03	Starches and starch products	0	0	0	0	0	0	0	0	0	0	0	
06 04	Custard/pudding powders	0	0	0	0	0	0	0	0	0	0	0	
06 05	Muesli, muesli bars	15	0	0	0	1	0	1	0	0	10	0	6.7

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/ Mis-leading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
06	Cereals and cereal products	88	1	7	4	2	0	12	1	9	51	3	13.6
07 01	Bread, baked goods, bakery products	45	1	10	0	1	0	12	2	5	14	4	26.7
07 02	Fine baked goods – confectionery	61	2	5	1	15	0	20	5	1	12	6	32.8
07 03	Pasta	11	0	0	0	0	1	1	0	0	3	0	9.1
07 04	Baking agents	0	0	0	0	0	0	0	0	0	0	0	
07 05	Crackers, nibbles, salted goods	5	0	1	0	1	1	3	0	2	4	2	60.0
07 06	Dried and long-life baked products	6	0	0	1	2	0	3	0	1	1	1	50.0
07 07	Ready-made doughs and fillings	8	0	0	0	0	0	0	0	0	1	0	0.0
07	Bread and baked products	136	3	16	2	19	2	39	7	9	35	13	28.7
08 01	Sugar and types of sugar	4	0	1	0	0	0	1	0	0	0	0	RS too small
08 02	Honey	13	0	0	0	3	0	3	0	0	4	1	23.1
08	Sugar and honey	17	0	1	0	3	0	4	0	0	4	1	23.5
09 01	Ice cream from industrial production	7	0	1	0	0	4	5	1	1	4	2	71.4
09 02	Ice cream from artisan production	32	0	1	0	0	0	1	1	0	0	0	3.1
09	Ice cream	39	0	2	0	0	4	6	2	1	4	2	15.4
10 01	Cocoa and cocoa products	84	0	2	0	5	1	8	0	0	46	5	9.5
10 02	Sweets and confectionery	19	2	1	0	5	1	7	2	1	18	6	36.8
10	Cocoa, sweets and confectionery	103	2	3	0	10	2	15	2	1	64	11	14.6
11 01	Vegetables fresh/frozen; potatoes, pulses and legumes	68	0	5	0	0	2	7	1	6	11	4	10.3
11 02	Vegetable, potato, pulse and legume products	48	0	1	0	7	1	9	1	0	29	6	18.8
11 03	Fruit fresh or frozen	50	0	10	1	0	2	12	0	11	38	10	24.0
11 04	Fruit products	40	1	3	0	9	2	14	0	1	25	9	35.0
11 05	Mushrooms	10	0	1	0	0	0	1	0	0	5	0	10.0
11 06	Mushroom products	3	0	0	0	0	0	0	0	0	1	0	RS too small

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/ Mis-leading information	Other		Impurities		Imported products	Complaints/Imported products		
									Microbiological	Other				
11 07	Soups (without meat or poultry)	2	0	1	0	0	0	1	0	0	0	0	0	RS too small
11 08	Nuts, peanuts in shells...	25	1	7	0	1	1	10	0	1	21	7	7	40.0
11 09	Ground/roasted nuts, desiccated coconut, salted nuts	24	0	9	0	0	0	9	1	1	21	9	9	3.5
11 10	Grains and seeds	12	0	1	0	0	0	1	1	0	4	1	1	8.3
11 11	Other edible plant materials	0	0	0	0	0	0	0	0	0	0	0	0	
11 12	Vegan substitutes for animal protein	6	0	0	0	1	0	1	0	0	3	0	0	16.7
11	Fruit and vegetables	288	2	38	1	18	8	65	4	20	158	46	46	22.6
12 01	Spices, seasonings, condiments, and herbs	27	4	0	3	6	2	12	1	3	16	10	10	44.4
12 02	Mustards	0	0	0	0	0	0	0	0	0	0	0	0	
12 03	Powdered and dried ready products, mixes, stocks	0	0	0	0	0	0	0	0	0	0	0	0	
12	Spices, seasonings, and condiments	27	4	0	3	6	2	12	1	3	16	10	10	44.4
13 01	Fruit juices, fruit syrups, fruit concentrates	20	0	1	0	1	3	5	4	0	3	1	1	25.0
13 02	Non-alcoholic beverages and refreshments	22	2	1	0	7	3	13	2	0	9	9	9	59.1
13	Fruit juice, non-alcoholic refreshments and beverages	42	2	2	0	8	6	18	6	0	12	10	10	42.9
14 01	Coffee, coffee substitutes; derivative products	3	0	1	0	0	0	1	0	1	2	1	1	RS too small
14 02	Tea, tea-like products, and infusions; derivative products	16	0	0	0	7	1	7	0	0	7	4	4	43.8
14	Coffee and tea	19	0	1	0	7	1	8	0	1	9	5	5	42.1
15 01	Beer	3	0	0	0	1	0	1	0	0	2	0	0	RS too small
15 02	Unused product category	0	0	0	0	0	0	0	0	0	0	0	0	
15 03	Spirits	5	0	1	1	2	0	2	0	1	0	0	0	40.0
15 04	Other alcoholic beverages with more than 1.2 ABV and under 15 ABV	1	0	0	0	0	0	0	0	0	0	0	0	RS too small
15	Alcoholic beverages	9	0	1	1	3	0	3	0	1	2	0	0	33.3

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/ Mis-leading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
16 01	Natural mineral water, spring water	22	0	3	1	0	1	5	1	1	0	0	22.7
16 02	Table water, packaged drinking water, soda water	1	0	1	0	0	0	1	0	1	0	0	RS too small
16 03	Ice cubes	15	0	4	0	0	1	5	2	0	1	0	33.3
16 04	Drinking water	142	0	12	0	0	2	14	12	2	0	0	9.9
16	Drinking water and packaged water	180	0	20	1	0	4	25	15	4	1	0	13.9
17 01	Vinegar	0	0	0	0	0	0	0	0	0	0	0	
17 02	Table salt	0	0	0	0	0	0	0	0	0	0	0	
17 03	Additives and flavours	5	0	0	1	0	0	1	0	0	4	1	20.0
17	Vinegar, salt and additives	5	0	0	1	0	0	1	0	0	4	1	20.0
18 01	Children's and baby foods	5	0	0	0	0	0	0	0	0	3	0	0.0
18 02	Food supplements (FS)	51	0	1	1	22	14	33	1	7	29	20	64.7
18 03	Foods for special medical purposes or total diet replacements for weight control	2	1	0	1	1	0	2	0	1	1	1	RS too small
18	Foods for special target groups	58	1	1	2	23	14	35	1	8	33	21	60.3
19 01	Cosmetic products I	36	0	1	5	22	15	26	0	0	19	14	72.2
19	Cosmetic products	36	0	1	5	22	15	26	0	0	19	14	72.2
20 01	Food contact materials (except 20 03)	27	0	0	1	6	0	7	0	0	26	6	25.9
20 02	Toys	26	0	1	7	12	17	20	0	0	25	20	76.9
20 03	Equipment for food preparation	62	0	0	0	0	57	57	0	0	26	25	91.9
20 04	Other objects for daily use	1	1	0	1	0	0	1	0	0	1	1	RS too small
20	Objects for daily use	116	1	1	9	18	74	85	0	0	78	52	73.3
21	Unused product category	0	0	0	0	0	0	0	0	0	0	0	-
22 01	Packaged ready meals (sterilised, cooled, frozen)	41	0	11	0	10	0	15	10	0	16	2	36.6
22 02	Ready-to-eat foods for direct consumption	998	6	27	0	6	44	82	48	3	75	7	8.2
22	Ready-to-eat foods	1,039	6	38	0	16	44	97	58	3	91	9	9.3

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/ Mis-leading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
23 01	Raw eggs, liquid eggs	22	0	0	0	0	0	0	0	0	1	0	0.0
23 02	Egg products	1	0	0	0	0	0	0	0	0	1	0	RS too small
23 03	Cooked eggs	9	0	0	0	0	0	0	0	0	0	0	0.0
23	Eggs and egg products	32	0	0	0	0	0	0	0	0	2	0	0.0
	Total	3,225	34	240	34	203	215	651	187	74	835	256	20.2

RS too small: random sample too small for a % based evaluation (fewer than five samples tested)

Table 18: 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	
01 01	Butchers, meat processors	2,605	799	665	175	5	50	5	12	6	26.3
01 02	Game meat processors and retailers	145	20	18	7	0	1	0	0	0	38.9
01 06	Wholesalers of meat, sausages, intestines and offal	60	19	9	2	0	0	0	0	0	22.2
01 07	Points of sale for meat, sausages	1,050	290	255	60	1	21	0	2	3	23.5
01 08	Wholesalers for sausage casings	14	1	1	0	0	0	0	0	0	RS too small
02 01	Fish handlers and processing establishments (ROA)	62	82	52	12	0	1	0	0	0	23.1
02 02	Wholesalers of fish products	22	5	4	3	0	0	0	1	0	RS too small
02 03	Retailers of fish	171	30	26	1	0	0	0	0	0	3.8
02 04	Fish handlers and processing establishments	188	59	45	7	0	1	0	1	0	15.6
02 05	Manufacturers and processing enterprises for frog legs and escargot/snails (ROA)	7	4	3	3	1	0	0	0	0	RS too small
03 01	Milk handling and processing enterprises (ROA)	657	624	422	83	1	7	0	14	3	19.7
03 02	Milk handling and processing enterprises	1,484	613	533	88	1	7	0	1	2	16.5
03 03	Wholesalers of dairy products	11	0	0	0	0	0	0	0	0	-
03 06	Manufacturers of milk and colostrum	3	0	0	0	0	0	0	0	0	-
04 02	Wholesalers for poultry meat	12	3	2	1	1	0	0	0	0	RS too small

Annex: Inspections

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	
04 03	Retailers of eggs and poultry	99	12	9	1	0	0	0	0	0	11.1
04 04	Egg product manufacturers (ROA)	12	13	9	1	0	1	0	0	0	11.1
04 05	Liquid egg manufacturers (ROA)	20	7	7	0	0	0	0	0	0	
04 06	Egg packaging points (ROA)	479	227	196	8	0	2	0	0	0	4.1
05 01	Manufacturers and bottlers of cooking oil	364	82	79	18	0	0	0	4	0	22.8
05 02	Manufacturers of margarine	2	1	1	1	0	0	0	0	0	RS too small
05 03	Wholesalers for cooking oil and vegetable oil	23	2	2	0	0	0	0	0	0	RS too small
05 04	Manufacturers of mayonnaise	6	5	5	2	0	0	0	0	0	40.0
05 05	Manufacturers of delicatessen products	50	35	27	15	2	14	0	0	0	55.6
06 01	Mills	163	50	43	12	0	0	0	0	0	27.9
06 02	Wholesalers for cereal and milled products	63	11	10	2	0	0	0	0	0	20.0
06 03	Starch producers	7	2	2	0	0	0	0	0	0	RS too small
07 01	Bread and baked goods factories	57	34	26	7	0	4	0	0	0	26.9
07 02	Pasta factories and makers	292	178	162	40	5	7	0	4	2	24.7
07 03	Bakeries	2,073	658	516	138	15	117	0	1	20	26.7
07 04	Pastry shops	1,093	723	619	180	15	111	0	12	16	29.1
08 01	Sugar producers	4	1	1	0	0	0	0	0	0	RS too small
08 02	Bottlers and wholesalers of honey, beekeepers	3,516	204	200	35	0	1	0	5	0	17.5
09 01	Industrial ice cream makers	7	6	5	1	0	0	0	0	0	20.0
09 02	Artisan ice cream makers	670	453	407	152	9	78	0	1	12	37.3

Annex: Inspections

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	
09 03	Stationary and moving ice cream points of sale (un-packaged ice cream)	324	88	76	27	1	16	0	0	1	35.5
10 01	Chocolate product factories and makers	67	29	29	9	0	0	0	0	0	31.0
10 02	Sugar product factories & confectionery makers	30	11	5	5	0	1	0	0	0	100.0
10 03	Retailers of chocolate, confectionery, and sugar products	167	40	31	6	0	0	0	0	4	19.4
11 01	Wholesalers of fruit, vegetables, and mushrooms	373	87	76	17	1	2	1	0	0	22.4
11 02	Retailers of fruit, vegetables, and mushrooms	360	59	48	7	0	2	0	0	0	14.6
11 03	Fruit processors	715	158	136	35	0	7	0	8	0	25.7
11 04	Vegetable processors	348	85	74	26	0	5	0	0	0	35.1
11 05	Mushroom processors	37	13	10	1	0	0	0	0	0	10.0
11 06	Vegetable producers (ROA)	17	7	5	1	0	0	0	0	0	20.0
11 07	Producers of fruit and vegetables with small-scale direct marketing	214	48	46	4	0	0	0	0	1	8.7
12 01	Producers of spices	141	30	26	4	0	0	0	0	0	15.4
12 02	Wholesalers of spices	28	6	6	2	0	1	0	0	0	33.3
12 03	Mustard producers	21	10	9	5	0	0	0	1	0	55.6
13 01	Makers of non-alcoholic refreshments and beverages	278	47	40	22	0	0	0	0	0	55.0
14 01	Coffee roasters, manufacturers of coffee substitutes	173	48	41	15	0	1	0	3	0	36.6
14 02	Tea packers	196	21	21	8	0	0	0	1	0	38.1
15 01	Breweries	399	89	72	32	1	3	0	4	0	44.4
15 02	Wine traders	26	0	0	0	0	0	0	0	0	

Annex: Inspections

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	
15 03	Spirits producers	1,204	140	127	35	0	1	0	14	0	27.6
15 04	Makers of other alcoholic beverages	107	14	14	4	0	0	0	0	0	28.6
16 01	Bottlers of natural mineral and spring water	22	4	3	3	0	0	0	0	0	RS too small
16 02	Bottlers of table water, drinking water and soda water	38	8	4	1	1	2	0	0	2	RS too small
17 01	Vinegar producers	78	15	14	10	0	0	0	2	3	71.4
17 02	Manufacturers of dough and baking mixtures, raising agents	18	10	8	3	0	0	0	0	0	37.5
17 03	Salt makers	5	2	2	0	0	0	0	0	0	RS too small
17 04	Manufacturers of additives	41	15	9	2	0	0	0	0	0	22.2
17 05	Wholesalers of additives and flavourings	19	0	0	0	0	0	0	0	0	
18 01	Manufacturers of dietary foods, children's foods, FS	15	4	4	0	0	0	0	0	0	RS too small
18 02	Wholesalers of dietary foods, children's foods, FS	213	12	11	10	0	0	1	10	7	90.9
18 03	Health product retailers, retailers with food supplements (FS)	751	108	105	34	0	4	0	7	9	32.4
18 04	Gyms and fitness studios	443	49	48	4	0	1	0	0	0	8.3
18 05	Manufacturers of children's foods	4	13	4	3	0	0	0	0	0	RS too small
18 06	Manufacturers of food supplements (FS)	133	69	64	27	0	6	0	2	0	42.2
19 01	Manufacturers of cosmetics	680	149	141	44	1	1	0	4	4	31.2
19 02	Wholesalers of cosmetics	285	15	13	6	0	0	0	0	0	46.2

Annex: Inspections

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	
19 03	Drugstores, perfumeries, retailers of cosmetic products	2,153	169	152	76	0	0	1	8	4	50.0
19 04	Hairdressers, beauty salons, massage, pedicure and tanning enterprises	4,015	72	72	11	0	0	0	0	0	15.3
19 05	Pharmacies	1,107	48	48	19	0	0	0	1	1	39.6
20 01	Manufacturers of materials and items that are in contact with food	192	44	40	4	0	0	0	0	0	10.0
20 02	Manufacturers of toys	83	8	7	2	0	0	0	0	0	28.6
20 03	Manufacturers of other objects for daily use	24	3	3	0	0	0	0	0	0	RS too small
20 04	Wholesalers of materials and items that are in contact with food	212	26	26	8	0	0	0	0	0	30.8
20 05	Wholesalers of toys	77	8	7	4	0	0	0	0	0	57.1
20 06	Wholesalers of other objects for everyday use	87	6	6	1	0	0	0	0	0	16.7
20 07	Retailers of materials and items that are in contact with food	720	113	105	27	2	1	0	1	0	25.7
20 08	Retailers of toys	867	105	100	41	0	0	2	6	8	41.0
20 09	Retailers of other objects for everyday use	1,111	121	115	40	0	1	0	2	2	34.8
22 01	Food producing establishments in the community care sector	2,824	2,381	2,229	541	15	251	0	0	17	24.3
22 02	Food distributing establishments in the community care sector	4,293	1,280	1,247	342	16	65	0	0	5	27.4

Annex: Inspections

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 03	Bed & Breakfast enterprises licensed according to the Trade Regulation Act	4,673	173	168	13	2	4	0	0	3	7.7
22 04	Catering businesses including "Buschenschanken" (wine taverns) with full food menus	21,986	7,875	6,261	1,894	296	1,987	0	49	342	30.3
22 05	Catering businesses including "Buschenschanken" (wine taverns) with limited food menus	36,630	8,728	7,469	1,732	258	1,191	1	47	310	23.2
22 06	Producers of ready-made food (not 22 01 to 22 05)	749	423	320	110	3	52	0	5	3	34.4
22 07	Food producing establishments in the community care sector with low staff numbers	842	283	266	50	4	18	0	0	4	18.8
22 08	Food distributing establishments in the community care sector with low staff numbers	2,462	511	506	61	9	23	0	0	4	12.1
23 01	Warehouses and cold storage facilities (not 23 02 to 23 05 – logistic centres, also storage, carriers)	554	115	76	24	2	10	0	1	2	31.6
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)	9	2	2	0	0	0	0	0	0	RS too small
23 06	Hypermarkets, distribution centres	64	17	15	10	0	0	0	1	0	66.7

Annex: Inspections

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	
24 01	Food wholesalers	929	184	138	63	2	22	0	4	2	45.7
24 02	Food retailers	16,867	5,434	4,313	1,303	85	499	4	147	336	30.2
24 03	Beverage wholesalers	446	24	24	2	0	0	0	2	0	8.3
25 01	Inspections of movable points of sale	2,642	536	416	67	2	33	0	0	12	16.1
26 01	Inspections of other enterprises	2,551	299	260	44	1	6	2	25	6	16.9
26 02	Inspections of town and village festivals and other comparable events	1,948	240	199	10	0	1	0	0	1	5.0
27 02	Direct marketers of fish	183	18	15	0	0	0	0	0	0	
27 03	Direct marketers of raw milk	281	116	104	18	2	2	0	0	0	17.3
27 05	Direct marketers of eggs	1,512	132	127	7	0	0	0	0	0	5.5
27 06	Direct marketers of other goods	3,208	256	232	29	1	3	4	13	15	12.5
28 01	Inspections of WSPs with > 1000 m ³ of water distributed per day or more than 5,000 people supplied	281	4	4	0	0	0	0	0	0	RS too small
28 02	Inspections of WSPs of > 100 and ≤ 1,000 m ³ of water distributed per day	698	31	29	3	0	0	0	0	1	10.3
28 03	Inspections of WSPs of ≤ 100 m ³ of water distributed per day	0	0	0	0	0	0	0	0	0	
Total		140,744	36,541	30,784	8,023	761	4,645	21	426	1,173	26.1

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	48	54	9	22	1	12	5	0	4
	Cold storage facilities and frozen goods storage facilities (also with unwrapped goods)	61	56	171	19	60	9	28	14	0	9
	Seasonal game collection facilities (up to 6 months)	13	11	12	5	8	3	5	0	0	0
	Year-round game collection facilities (more than 6 months)	38	30	48	9	16	3	7	6	0	0
I/III	Slaughterhouses for farm game/hooved animals										
	Slaughter up to 20 LSU/a	2,124	1,004	1,046	336	686	232	209	151	26	68
	Slaughter 21-100 LSU/a	646	518	542	163	469	143	168	97	21	40
	Slaughter 101-500 LSU/a	215	177	323	84	263	55	108	68	13	19
	Slaughter 501-1,000 LSU/a	26	26	118	17	91	7	46	23	4	11
	Slaughter 1,001-5,000 LSU/a	25	25	206	16	122	6	83	18	1	14
	Slaughter 5,001-20,000 LSU/a	17	17	213	10	160	12	99	24	11	14
	Slaughter more than 20,000 LSU/a	19	19	448	16	485	15	314	75	26	55
II	Poultry and rabbit slaughterhouses										
	Up to 10,000 units of poultry or rabbits/a	29	21	25	7	12	6	4	0	0	2
	10,001-150,000 units of poultry or rabbits/a	7	6	15	3	4	1	1	2	0	0
	150,001-1,000,000 units of poultry or rabbits/a	2	2	23	2	13	0	6	2	0	5
	More than 1,000,000 units of poultry or rabbits/a	6	6	157	3	65	4	43	7	7	4
I/II/III	Hooved animals/poultry/farmed game dressing and cutting enterprises										

Annex: 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 up to 100 t deboned meat/a	1,143	648	758	172	449	143	166	97	0	43
	Production of more than 100-400 t deboned meat/a	90	73	194	41	127	23	71	21	0	12
	Production of more than 400-1,000 t deboned meat/a	38	36	170	14	60	9	36	7	0	8
	Production of more than 1,000-10,000 t deboned meat/a	52	49	445	23	257	15	202	22	0	18
	Processing of more than 10,000 t deboned meat/a	23	23	574	14	215	4	177	15	0	19
IV	Game processing enterprises										
	Processing of up to 10 t game/a	294	187	242	60	113	31	41	26	0	15
	Processing of more than 10-40 t game/a	5	5	16	2	9	4	3	2	0	0
	Processing of more than 40-100 t game/a	2	2	8	1	3	0	1	1	0	1
	Processing of more than 100-1,000 t game/a	4	4	43	2	32	0	31	1	0	0
	Processing of more than 1,000 t game/a	1	1	12	1	8	1	2	1	0	4
V	Production of minced meat										
	Production up to 10 t/a	34	26	57	4	10	2	5	2	0	1
	Production of more than 10-40 t/a	11	9	38	4	10	1	7	0	0	2
	Production of more than 40-100 t/a	7	7	45	2	26	14	8	2	0	2
	Production of more than 100-1,000 t/a	17	17	226	10	40	4	26	8	0	2
	Production of more than 1,000 t/a	12	12	244	9	214	2	184	3	0	25
VI	Meat processing/preservation factories										
	Production of up to 100 t meat products/a	665	422	502	120	314	88	112	82	0	32
	Production of more than 100-400 t meat products/a	64	48	181	32	195	32	100	34	0	29
	Production of more than 400-1,000 t meat products /a	21	16	98	9	63	7	35	16	0	5

Annex: 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	34	32	448	20	181	10	145	12	0	14
	Production of more than 10,000 t meat products /a	13	12	528	9	89	14	49	11	0	15
	Makers of instant soups/meat extracts	2	1	1	0	0	0	0	0	0	0
XII	Animal fats and pork rinds										
	Collectors	3	1	2	0	0	0	0	0	0	0
	Processors	3	2	3	1	2	0	0	2	0	0
XIII	Processing enterprises for stomachs, bladders, and intestines	15	11	12	1	1	0	0	1	0	0
XIV/XV	Gelatine and collagen producers	26	15	19	0	0	0	0	0	0	0
DM	Direct marketers: poultry/rabbits	235	139	141	38	96	27	32	24	0	13
	Total	*	3,764	8,408	1,288	4,990	928	2,566	882	109	505

* In total, there are 6,117 enterprises (divided into enterprise categories) at 3,730 locations

Hygiene inspections in line with Art. 54 LMSVG		Hygiene inspections in line with Art. 31 Para. 1 LMSVG	
Section I	Meat from hooved animals: Slaughtering enterprises, dressing and cutting enterprises	Section 0	Enterprises with general activities; cooling facilities and repackaging centres, wholesalers
Section II	Meat from poultry and rabbits: Slaughtering enterprises, dressing and cutting enterprises	Section VI	Meat products: processing enterprises
Section III	Meat from farmed game: Slaughtering enterprises, dressing and cutting enterprises	Section XII	Rendered animal fats and pork rinds

Hygiene inspections in line with Art. 54 LMSVG	
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 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	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	795	879	20,249	203	179	240
Production enterprises for sheep's milk	24	24	226	0	0	2
Production enterprises for goat's milk	25	25	812	1	0	0
Production enterprises processing raw milk into school milk	51	58	47	1	0	12
Total	895	986	21,334	205	179	254

Table 21: Post-Mortem Examinations

	No of post-mortem examinations	Test Results			Bacteriological test	% Unsuitable for human consumption
		Suitable for human consumption	Suitable for human consumption*	Unsuitable for human consumption		
Foals	134	134	0	0	0	0.0
Horses and other solipeds	278	278	0	0	0	0.0
Solipeds total	412	412	0	0	0	0.0
Veal calves, male	35,948	35,828	0	120	3	0.3
Veal calves, female	20,191	20,141	0	50	2	0.2
Veal calves (under 8 months) total	56,139	55,969	0	170	5	0.3
Veal calves, male	9,375	9,303	3	69	3	0.7
Veal calves, female	8,898	8,862	3	33	1	0.4
Veal calves (8-12 months) total	18,273	18,165	6	102	4	0.6
Bulls	231,662	231,358	6	298	48	0.1
Oxen	37,173	37,152	1	20	11	0.1
Heffers	111,852	111,696	10	146	31	0.1
Cows	185,972	184,595	32	1,345	319	0.7
Older cattle total	566,659	564,801	49	1,809	409	0.3
Cattle total	641,071	638,935	55	2,081	418	0.3
Breeding sows	86,653	85,698	0	955	1	1.1
Pigs total	4,895,532	4,884,658	47	10,827	17	0.2
Lambs	152,252	152,225	0	27	0	0.02
Sheep	16,937	16,895	0	42	0	0.2
Sheep total	169,189	169,120	0	69	0	0.04
Goats	11,769	11,303	0	466	0	4.0
Wild boars (farmed game husbandry)	349	349	0	0	0	0.0
Wild ruminants (farmed game husbandry)	3,167	3,163	0	4	0	0.1
Chickens	99,722,415	98,282,585	0	1,439,830	0	1.4
Turkeys	1,326,386	1,319,207	0	7,179	0	0.5

Annex: Post-Mortem Examinations

	No of post-mortem examinations	Test Results			Bacteriological test	% Unsuitable for human consumption
		Suitable for human consumption	Suitable for human consumption*	Unsuitable for human consumption		
Other poultry	446,688	437,092	4,818	4,778	0	1.1
Domestic rabbits	10	10	0	0	0	0.0

*suitable for human consumption after preparation for suitability

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

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