

# FOOD SAFETY REPORT 2020

## 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

AAC-FF	Administrative Assistance and Cooperation Systems Food Fraud
AGES	Österreichische Agentur für Gesundheit und Ernährungssicherheit GmbH (Austrian Agency for Health and Food Safety Ltd.)
BMSGPK	Federal Ministry for Social Affairs, Health, Care and Consumer Protection
$\Delta$ 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-Laktamasen
EU	European Union
EUFIC	Food Information to Consumers Regulation
F	frozen
FA	Food Authority
FAO	Food and Agriculture Organization of the United Nations
FC	Focus Campaign
FS	Food Supplements
FSR	Food Safety Report
FTE	full time equivalent
GE	Glycidyl Fatty Acid Esters
GMO	Genetically Modified Organisms
HACCP	Hazard Analysis Critical Control Point
ICSMS	Information and Communication System on Market Surveillance
IMANCP	Integrated Multi-Annual National Control Plan
LMSVG	Austrian Food Safety and Consumer Protection Act
LU	Livestock Unit
MCPD	Monochloropropanediol
NCP	National Control Plan
ÖLMB	Austrian Food Code (Codex Alimentarius Austriacus)
PA	pyrrolizidine alkaloids
PAA	primary aromatic amines
PAK	polycyclic aromatic hydrocarbons
PFAS	per- and polyfluoroalkyl substances
PG	product group
POP	persistent organic pollutants
RASFF	Rapid Alert System for Food and Feed
RAPEX	Rapid Exchange System (EU Rapid Alert System in line with the Product Safety Directive)
REG	regulation
RS	random sample
SC	sub-committee
SIHP	Samples from In-house Production
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 readers,

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Healthy, safe nutrition is a topic that is very dear to me in my role as the Federal Minister of Labour, Social Affairs, Health and Consumer Protection. This is because it is a key pillar in the long-term improvement and maintenance of the health of the Austrian people. What is important to me is to strengthen and expand the trust that the population has in safe food. This report is designed to serve the reader as a detailed source of information in regard to food safety in Austria, thanks to the data it provides every year.

Austria has been known as a producer, provider, and exporter of food of the highest quality levels, in strict accordance with the most rigorous safety standards, for many years. However, this is only one of several

reasons why more emphasis is being placed on the further development of Austrian standards and of measures to improve food safety.

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

Food safety in Austria is my top priority. This objective will be reached using nationwide, official checks and controls for businesses in the food sector, as well as strict food inspections. Despite the difficult situation caused by COVID-19 – businesses were closed over a long period of time, and staff of government agencies were appointed to crisis committees - detailed results from the data garnered can be found in this latest annual report on food safety -- listing, among other things, the 38,941 on-site inspections carried out by the regional food authorities during which 21,779 samples were taken and tested. One chapter has been dedicated exclusively to the exact analysis of harmful samples.

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,

Dr. Wolfgang Mückstein

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

# 1 SUMMARY

The 2020 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 2020. 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 Labour, 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.

The Austrian food authorities carried out 29,191 inspections at 24,576 businesses in 2020. Violations of the regulations were found at a total of 3,888 businesses (15.8 % of businesses inspected), which was significantly higher than in previous years. The number of businesses inspected was considerably lower in 2020, as a result of the Coronavirus pandemic. Inspections were conducted primarily at businesses where problems were suspected or reported, which is reflected in the higher number of businesses with reported violations. The official, regional veterinary bodies carried out 8,099 inspections at meat processing establishments and 1,651 inspections at dairy producers.

Table 1: Businesses with violations found during audits carried out by food inspection authorities.

Year	Businesses Inspected	Businesses with violations	Businesses with violations in %
2018	33,187	2,824	8.5
2019	34,722	2,444	7.0
2020	29,191	3,888	15.8

A total of 21,779 samples were analysed and tested by AGES or the respective regional examination centres in Carinthia and Vorarlberg. In 2020, the complaint rate for samples tested was 15.2 %, a continuation of the declining trend seen in previous years.

Table 2: Complaint rates for total samples

Year	Total	Harmful	Unsuitable	Complaint rate in %		
				Composition	Labelling/ misleading information	Other
2018	16.9	0.5	2.8	1.5	10.1	3.7
2019	15.7	0.5	3.0	1.9	8.7	3.5
2020	15.2	0.3	2.9	1.5	9.2	3.0

The analysis and assessment showed no reason for complaint in 18,469 of the samples taken (84.8 %). A total of 76 samples (0.3 %) were classified as harmful to health, 638 samples (2.9 %) were judged as unsuitable for human consumption/for their intended purpose. The most common reasons for complaints were relating to labelling and information that might be misleading to consumers: found in 1,994 samples (9.2 %). In 325 samples (1.5 %), the composition did not meet the required standards and 643 samples (3.0 %) were seen as unstable for various

other reasons (e.g. depreciation in line with Art. 5 Para. 5 Item 4 LMSVG, Hygiene Regulation, Novel Food Regulation). The total rate of complaints amounted to 15.2 %.

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

Thus, taking a differentiated view of the samples classified as harmful, shows – for instance -- that the



rate of complaint for suspect samples was 1.6 %, while only 0.2 % of standard samples were found to have adverse health effects. Twenty-four of the 76 harmful samples (31.6 %) faced complaints because of microbial contamination, in particular with *Bacillus cereus* and also VTEC/STEC, as well as staphylococcus (with toxin formation). Twenty-two contaminant complaints (28.9 %) were related mainly to PAH, but also to Δ9-THC, lead, iodine and glycidyl fatty acid esters (GE). The 15 harmful samples revealed safety

deficiencies (19.7 %) found exclusively in toys. Nine samples (11.8 %) were classified as harmful to human health based on their ingredients or their composition (e.g. the danger of confusing shower gels with food products, or kitchen equipment that releases excessive levels of primary aromatic amines). Harmful foreign matter and contaminants were found in six samples (7.9 %). No samples were classified as harmful due to pesticide contamination.

Table 3: Complaint rates due to harmful health effects

	Year	Number of samples	Harmful	Complaint rate
<b>Total samples</b>	2018	25,743	120	0.5 %
	2019	25,752	128	0.5 %
	2020	21,779	76	0.3 %
<b>Samples</b>	2018	21,941	63	0.3 %
	2019	21,850	62	0.3 %
	2020	19,534	41	0.2 %
<b>Suspected samples</b>	2018	3,802	57	1.5 %
	2019	3,902	66	1.7 %
	2020	2,245	35	1.6 %

All in all, the results show that the risk-based approach used for the planning and carrying out of official food inspections works well in exposing deficiencies and guarantees safety to the highest extent possible.

More samples does not necessarily equal more safety. Risk-based audits, the "correct" samples -- statistically valid in terms of the sample numbers and randomness -- and targeted suspect samples are crucial for effective and efficient controls.

## 2 INTRODUCTION

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

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

The official control system checks and ensures that the food operators perform their duties. Moreover, there is an obligation to inform the public in specific circumstances.

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

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

### 3 FOOD CONTROL SYSTEM

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

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

Food Law is harmonised within the EU. Thus, all foods in the entire EU market are subject to the same safety and labelling regulations. Goods can be moved freely and actively between EU Member States. The

control of compliance with the regulations is the national responsibility of the Member States, which are themselves subject to regular audits carried out by the European Commission (EC). This should guarantee that regulation compliance is checked equally reliably and sufficiently in all Member States. The reports are published by the EC ([Country Profiles](#)). Should the EC find any deficiencies in any national control systems during its audits, the Member States will be asked to remedy such issues. This will be checked during the subsequent EC audit.

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

([RAPEX notifications](#))

([RASFF portal](#))

([ICSMS website](#))

Figure 1: Food Control System in Austria

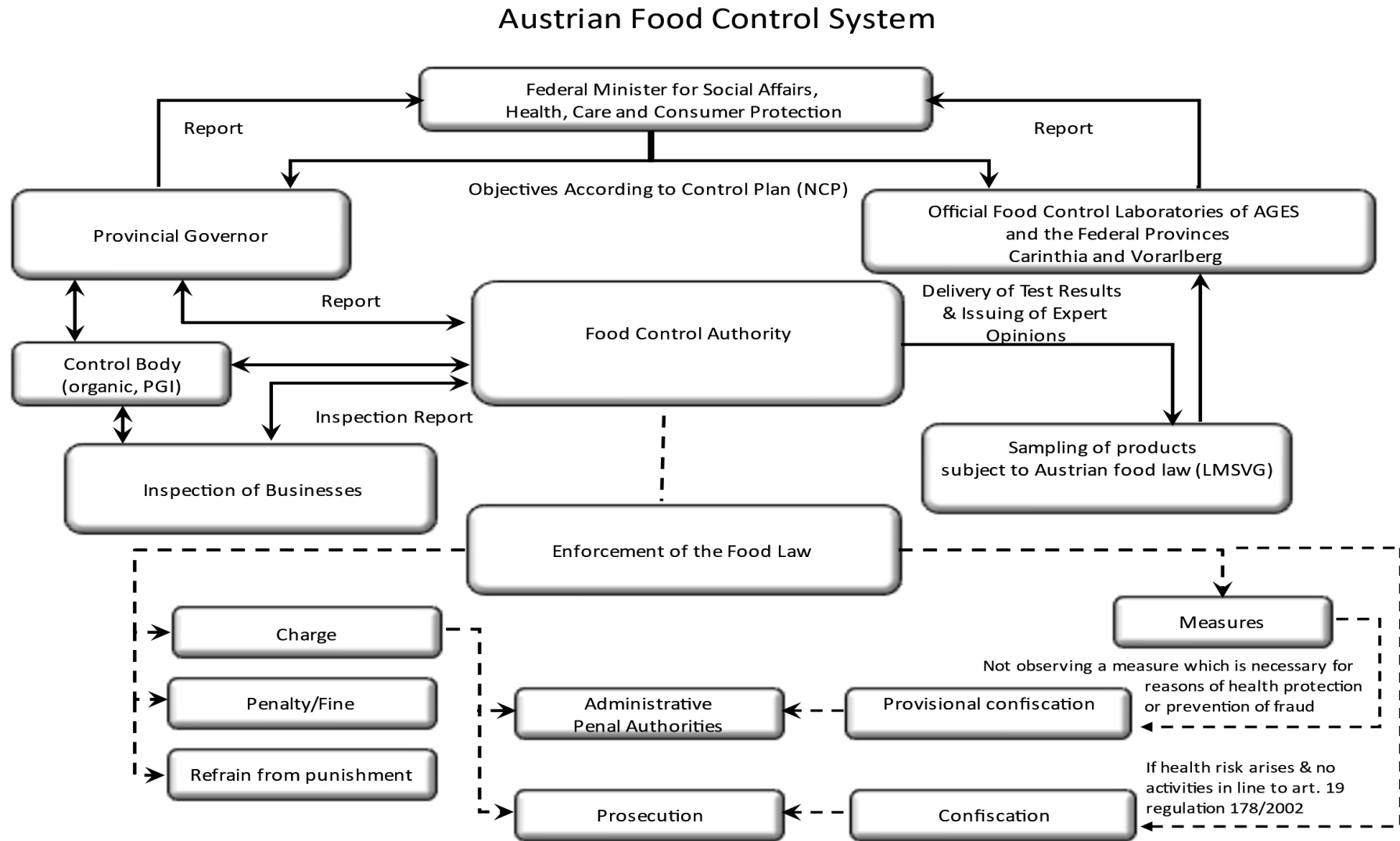


Figure 2: Border Control System in Austria

## Border Inspection System in Austria

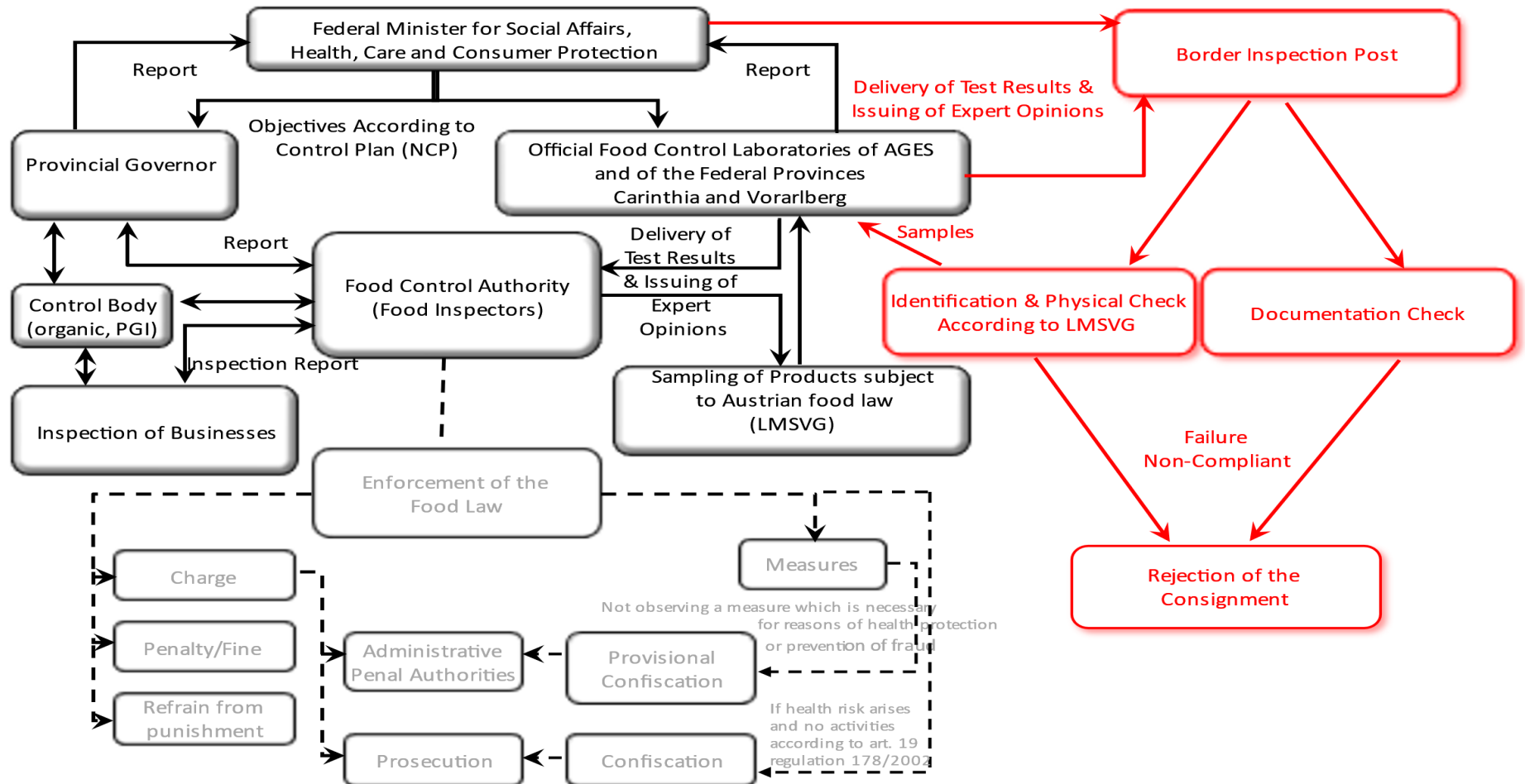
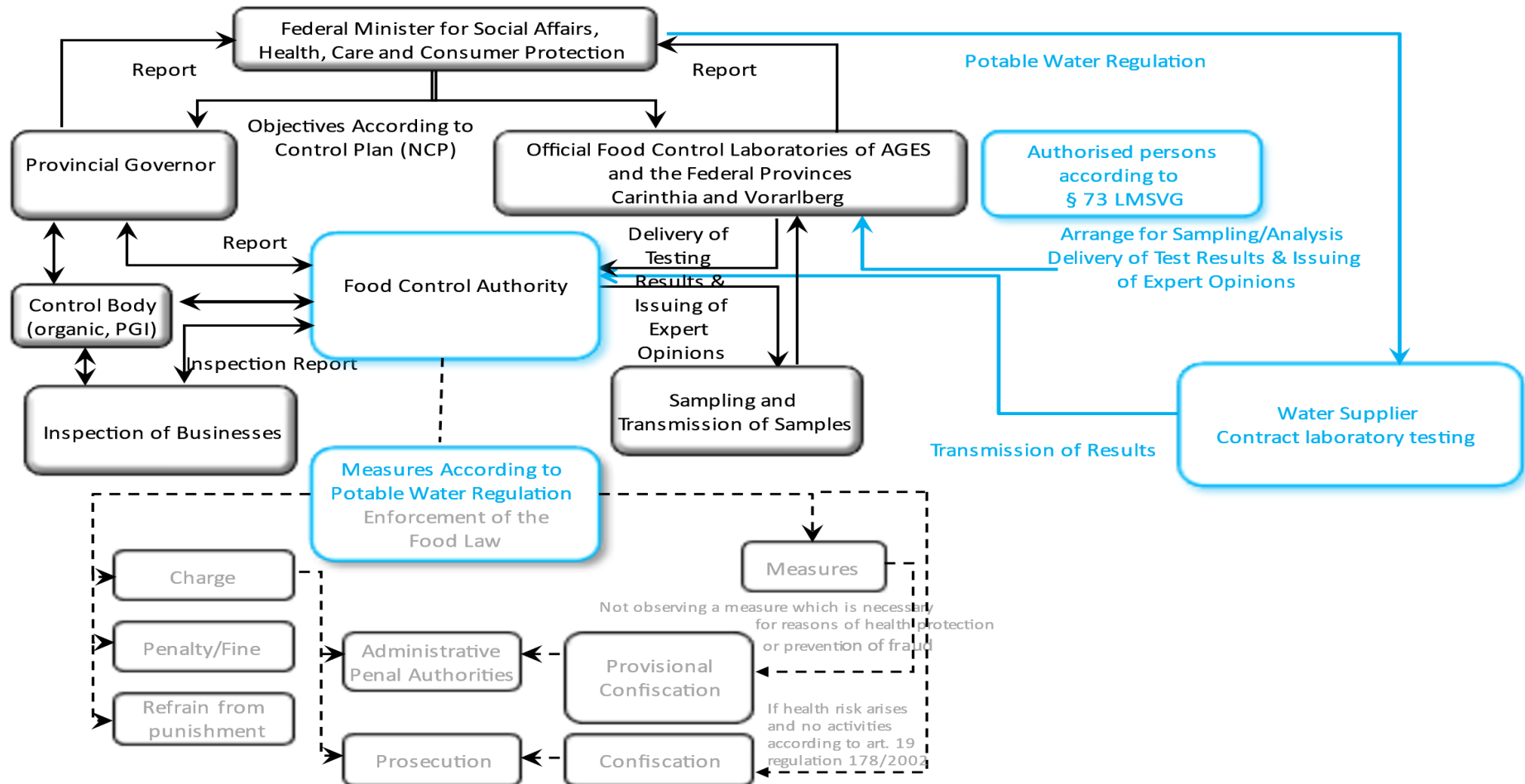


Figure 3: Potable Water Control System in Austria

### Drinking Water Control System in Austria



## 3.1 Coordination of Monitoring and Control Plans

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

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

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

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).

Businesses 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 businesses.

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

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

## 3.2 Conducting Controls

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

### 3.2.1 Inspections

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

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

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

### 3.2.2 Sampling

Samples are taken by the regional authorities in line with the specifications of the sample portion of the NCP (e.g. according to company type, such as retailers, wholesalers, importers, and caterers; or according to product group, such as meat, 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 illustrates the fulfilment level for the taking of plan samples and company inspections in relation

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

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

Federal Province	Samples	Businesses	Meat Plants
Burgenland	101.3	70.7	112.4
Carinthia	80.8	64.8	115.6
Lower Austria	105.1	54.4	84.6
Upper Austria	98.5	76.7	120.4
Salzburg	96.9	31.7	34.2
Styria	101.1	71.0	100.9
Tyrol	99.0	56.5	104.9
Vorarlberg	101.3	59.2	75.1
Vienna	109.9	69.1	69.7
<b>Austria</b>	<b>101.2</b>	<b>62.5</b>	<b>99.9</b>

### 3.2.3 Inspections of products from organic production and with protected labelling

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

### 3.2.4 Ante-mortem and post-mortem inspections

One basic objective of ante-mortem and post-mortem inspections is guaranteeing meat that is fit for human consumption. The organisation of ante-mortem and post-mortem inspections in Austria’s provinces is organised by the respective provincial government. Official veterinarians are required for the conducting of these examinations, who are also responsible for hygiene inspections at slaughterhouses. The provincial government may train “official auxiliaries” to assist them and who are subject to

professional supervision and instruction by the official veterinarians. This option is applied to some of the larger abattoirs.

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

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

Meat that is deemed suitable for consumption is labelled with a health mark at the slaughterhouse. This labelling is standard throughout the EU. It is an oval



stamp which starts in Austrian abattoirs with the letters AT. Only meat with this mark may be used as food, processed into food, and used as a food ingredient. The health mark allows the tracing of the abattoir and the post-mortem inspection body, but does not give information on the place of origin.

### 3.2.5 Import Controls

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

#### 3.2.5.1 Controls of foods of animal origin

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

#### 3.2.5.2 Controls of foods of non-animal origin

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

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

### 3.2.6 Control of Potable Water

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

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

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

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

## 3.3 Examination and Evaluation

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

The examinations encompass a wide range of test aspects that are rather complex in part. Risk, origin,

type, composition, and apparent quality of the sample determine the types of analyses that will be carried out.

Smell, flavour, visual appearance (organoleptic findings) and labelling are always assessed (compliance with the respective regulations, fraud control). Other tests may be mandatory for special food groups. Meat and meat products, milk and dairy products and

fish are tested for harmful pathogens (e.g. Salmonella, Listeria), for instance. Moreover, tests for heavy metals (lead, cadmium, or mercury), pesticide residues, contaminants or additives are also conducted, among others. New scientific findings, new laws, newly occurring hazards, specific presentation or specific composition often result in an ad-hoc examination.

### 3.3.1 Reasons for Complaints in Line with the LMSVG:

The following reasons for complaints are stated in the LMSVG:

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

**Unsuitable or unfit 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 warranted. This is the case if a product has become unsuitable for human consumption/purpose following the contamination of a product with foreign bodies, rot, decay, or decomposition (e.g. meat that makes a negative impression at the organoleptic examination).

**Adulterated** foods are foods that lack or contain insufficient quantities quality-determining constituents, the content of which is usually expected or that have been removed entirely or in parts; or that have been impaired by adding or not removing quality-reducing articles or substances; or are made to appear of better quality using additives or manipulation; or whose inferior quality is masked; or have been produced using illegal production methods.

**Reduced quality** food is food that displays a considerable reduction in quality-determining constituents or in its specific, quality-determining effects or

properties after production (without further treatment), unless it is unsuitable for human consumption (e.g. loss of aroma).

**Mislabeled.** Foods that are mislabelled which 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).

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

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

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

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

Food that is harmful or unsuitable for human consumption is referred to as "**unsafe**" food, in general.

## 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 199.9 food authority officers and 18.4 special food authority officers for conducting the Potable

Water Regulation (shown in full time equivalents/FTEs) and 851 veterinarians (shown as individuals) for ante-mortem and post-mortem inspections across Austria. However, these veterinarians are not exclusively active in this field (Source: MANCP 2020-2022).

AGES and the regional examination centres (Source: MANCP 2020-2022) have 195.6 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	171.6
Vorarlberg State Institute for the Environment and Food Safety	13.3
Carinthia State Institute for Food Safety, Veterinary Medicine, and the Environment	13.9

### 3.5 Measures

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

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

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

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

### 3.6 Austrian Food Code and Codex Commission

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

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

A commission (Codex Commission) was established as a counsel for the Minister of Social Affairs, Health, Care and Consumer Protection for all issues pertaining to regulations on food law and to prepare and update the ÖLMB. Pursuant to Art. 77 LMSVG, the commission consists of the Austrian provincial governments and the social partners, in addition to staff members of the BMSGPK and AGES, or the provincial

examination centres respectively, and representatives of certain Federal Ministries, who are authorised to participate in line with Art. 73 LMSVG. The work of the Codex Commission follows procedural rules issued by the Federal Ministry of Health and Women's Affairs in line with Art. 77 Para. 8.

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

Various guidelines regarding good hygiene practice and the application of the principles of the self-monitoring system (Hazard Analysis Critical Control Point

(HACCP)) (Table 7) are developed, in addition to the continuous update of the chapters in the Austrian Food Code (Table 6).

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

Two recommendations were released as a new edition in the "SC Hygiene" and as a new chapter in the "SC Spirits", in 2020:

- Recommendation for good hygiene practice in the making of primary products for apiaries with up to 20 beehives.
- Recommendation of the Austrian Food Code for COVID-19 management during slaughtering and meat processing.
- Chapter B 23 "Spirits"; the amended version has been valid since 25.05.2021, as the relevant regulation in line with Art. 51 Para. 3 of Regulation (EU) 2019/787 (new spirit drinks regulation) only came into effect on this date.

Changes were made in chapter B 5 "Preserves and other Fruit Products" to paragraphs 1.1 General, 2.1.8 Use of Acerola Powder and 2.3.1.2 Compotes from Stone Fruit.

Changes in chapter B 12 "Coffee and Coffee products" were made to paragraphs 1.1.1.4 Water and Caffein Content, 1.2.1.2 Water and Ash Content, 1.3.1.3 Content of water-soluble substances, 1.5.2.4 Use of Coffee substances and 2.1.1.9 Caffein-free substitutes and additives.

A change was made in chapter B 14 "Meat and Meat Products" to paragraph C.1.6 Dried and concentrated food.

Changes were made in the existing Chapter B 23 "Spirits" to section 8 protected information of regional significance and to Annex 1 Protected Information of regional significance – detailed specifications (The existing version will be valid until 24.05.2021.).

Paragraph 4 aromatic oils and their use as or in a cosmetic product was amended in chapter B 33 "Cosmetic Products".

Annex 6 Guidelines on the non-fraudulent presentation of voluntary information pertaining to the origin of the food product in chapter A 5 "Labelling, Presentation" has been amended.

Paragraph 1 / Cones in the guideline "Ice cream production" was amended.

Changes were made to the recommendation "for the use of plants and plant parts in food supplements".

The paragraphs preamble/need for regulation and sampling, transport, and examination in the guideline "Examination and assessment of ice" (frozen drinking water) has been revised.

Changes to the guideline for "Wine mixers" were made in point 1. Definition, point 2. Base wine, point 3. Processing methods and point 4. Labelling regulations.

Changes were also made to the paragraphs 1 Definition Action Value, 8 Acrylamide and 11 Legal Principles (as of 04/2019) in the document relating to action values "for specific contaminants in foods".

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	Title of Chapter
A 1	Judication for goods in line with the regulations of the LMSVG
A 3	General assessment principles
A 4	Flavourings, enzymes, additives
A 5	Labelling, presentation
B 1	Drinking water
B 2	Ice cream
B 3	Honey and other apiculture products

Number	Title of Chapter
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	Soup articles and related products
B 12	Coffee and coffee substances
B 13	Beer
B 14	Meat and meat products
B 15	Cocoa and chocolate products, food with cocoa products and chocolate
B 16	Confectionery
B 17	Packaged/bottled water
B 18	Bakery products
B 19	Pasta and dough products
B 20	Grains and ground products
B 21	Table salt
B 22	Sugar and types of sugar
B 23	Spirits
B 24	Vegetables and preserved vegetables
B 25	Mayonnaises and delicatessen products
B 26	Soft drinks
B 27	Mushrooms and mushroom products
B 28	Herbs and spices
B 29	Mustard
B 30	Cooking fats, cooking oil, spreadable fats and other fat products
B 31	Tea, tea-like products and infusions
B 32	Milk and dairy products
B 33	Cosmetic products
B 34	Cakes and pastries
B 35	Fish, crustaceans, molluscs and derivative products
B 36	Objects for daily use

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

Hygiene Directives
Directive for ensuring health requirements
Directive for staff training
Directive for retailers
Directive for large-scale catering, catering in the health sector and similar community care facilities
Directive for good hygiene practice in shelters in extreme locations (simple shelters for mountaineers in the mountains) and seasonally operated Alpine pastures
Directive for the slaughtering and dressing of cattle, pigs, sheep, goats and solipeds and the production of meat products
Directive for the slaughtering and dressing of poultry
Directive for rural poultry and rabbit slaughtering businesses

## Hygiene Directives

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 businesses
Directive for milk processing on Alpine pastures
Directive for microbiological criteria in milk
Directive for egg packaging and egg collection facilities
Directive for beekeeping
Directive for commercial milling businesses
Directive for commercial bakeries
Directive for commercial pastry shops
Directive for pasta and dough products
Directive for ice cream production
Directive for commercial beverage production businesses
Directive for oil bottling in commercial businesses
Directive for rural fruit processing
Directive for good hygiene practice and the application of the HACCP principles in businesses that are involved in the logistics of frozen products
Directive for dispensing systems
Directive for hygiene for caterers
Directive for sprouts and shoots
Directive for food transportation
Hygienic safekeeping of bread and baked goods for self-service
Hygienic safekeeping of pastries and confectionary for self-service
Recommendation on the use of cloth towels as hygienic means for drying hands
Recommendation for sanitary facilities in businesses in line with Reg. (EC) No. 852/2004
Recommendation for self-testing in the production of meat products
Recommendation for the production, storage and preparation of donor kebabs and similar meat preparations
Recommendation for challenge tests and/or storage trials in relation to <i>Listeria monocytogenes</i>
Recommendation for good hygiene practice in the production of primary products for apiaries with up to 20 bee hives
Recommendation of the Austrian Food Code on COVID-19 management for slaughtering and meat cutting
Information sheet: Salmonella: tips for prevention
Information sheet: Correct and safer cooking with raw food
Information sheet on the consumption of raw milk and the handling of animals
Information sheet on the prevention of food-borne botulism
Information sheet on the storage, preparation and consumption of raw fruit and vegetables in households
Information sheet on the supply of food via public fridges and cooling units
Information sheet on the distribution of milk via automatic dispensers or self-service containers
Information sheet on the safety of foods in containers preserved by using heat

## 4 CONTROL RESULTS

The evaluated results of the samples that were assessed in 2020, the findings from company inspections (audits) including dairies and meat establishments and slaughtered animals can be found as tables in the Annex.

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

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

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

### 4.1 Results Plan Samples

The 19,534 plan samples that were analysed and assessed are shown in Table 16 and are categorised in 5,258 SIHP samples, 8,581 market samples and 5,695 samples from campaigns. The findings of and any irregularities in the test results from the SIHP and market samples are described below. Only product groups from which more than 21 samples (equals approx. 10 % of the average number of samples per product group) were taken are used to compare complaint levels. More information on complaints arising from misleading practices and adulteration can be found in section 4.2. The findings of the focus campaign samples are described in more detail in section 4.3.

#### 4.1.1 Meat and Meat Products

A total of 303 (13.4 %) of the 2,266 samples examined resulted in complaints. The complaint level ranged from 2.6 % in samples from soups made of/with meat, meat extracts and soups made of such extracts (one of 39 samples) up to 37.9 % from samples of the product group game preparations and products (including sausages and cured products) (36 of 95 samples). The most common causes of complaints were incorrect labelling and/or misleading information.

Forty-seven samples (2.1 %) -- 40 of which were SIHP (3.4 % of 1,188 samples) and five market samples (0.6 % of 877 samples) resulted in complaints due to inadequate or substandard composition. The samples were mainly classed as adulterated because their composition did not comply with the provisions stated in the Austrian Food Code. Furthermore, the most frequent complaint was the use of additives (nitrate, phosphate) not complying with Regulation (EC) No. 1333/2008. Complaints in 38 cases (1.7 %) because of reduced quality and violations of Hygiene

Directive (EU) No. 852/2004 (Table 16 Reasons for Complaint "Other") resulted mainly from microbial contamination caused by hygiene issues.

Fifty-three samples (2.3 %) were basically unsuitable for human consumption because of microbial contamination and/or organoleptic issues and as a result of excessive levels of lead -- especially in game meat and game meat products. A number of samples were also considered unsuitable for human consumption due to evidence of low levels of *Listeria monocytogenes*.

Ten samples (0.4 %) were classified as harmful to human health (3x sausages and 1x cured meats due to PAH, 2x game meat and game meat products due to lead, 1x sausages and 1x game meat and game meat products due to VTEC/STEC, 1x other meat products due to *Listeria monocytogenes*).

#### 4.1.2 Fish

A total of 84 (13.8 %) of 737 samples examined resulted in complaints, with a spectrum that ranged from 5.7 % in the product group freshwater fish fresh or frozen (8 of 141 samples) to 20.3 % in the product group shellfish, crustaceans, molluscs and derivative products (14 of 69 samples). The most common causes of complaint were labelling infringements and/or misleading information. Twenty-two complaints relating to reduced quality or violations of the Hygiene Directive (EU) No. 852/2004 (3.0 %; Table 16 Reasons for Complaint "Other") resulted from almost exclusively microbial contamination and/or organoleptic deficiencies caused by hygiene issues. Twelve samples (1.6 %) were deemed unsuitable for human consumption (5x microbial contamination and/or organoleptic issues, 2x mercury, 2x histamine, 2x *Listeria monocytogenes*, 1x expiration of

use-by date). The product composition of one sample was complained about (0.1 %) due to its high levels of benzoic acid.

No samples were deemed harmful to human health.

#### 4.1.3 Milk and Dairy Products

A total of 218 of the 1,917 samples (11.4 %) that were analysed resulted in complaints. The complaint rate ranged from 5.3 % in the product group Milk (42 from 792 samples) up to 17.2 % in the product group dairy products (except cheese and butter) (51 from 297 samples). Significantly more SIHP (19.8 %; 124 of 626 samples) were complained about than market samples (10.7 %; 40 of 374 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 73 samples (3.8 %), including 36 SIHP and 34 samples from focus campaigns (Table 16, Cause for Complaint "Other"). These included mainly raw milk samples from milk dispensers and cheese made from raw milk. Thirty-three samples (1.7 %), including 25x cheese (3.6 % of 696 cheese samples), were classified unsuitable for human consumption because of microbial contamination.

There were complaints due to composition deficiencies in nine samples (0.5 %), 4 of which were butter with excessive water content and one cheese product sold as sheep's cheese, but considered an adulteration. Two dairy products and one cheese did not comply with the regulations detailed in the Food Additive Directive (EU) No. 1333/2008 and one dairy product contained residues of cleaning agents.

Two samples (0.1 %) were classified as harmful (2x cheese with *Staphylococcus* toxin).

#### 4.1.4 Poultry and Poultry Products

A total of 76 out of the 1,009 samples (7.5 %) that were analysed resulted in complaints, ranging from 4.4 % in the product group poultry meat fresh, frozen (31 of 702 samples) up to 21.4 % in the product group raw products made of poultry meat (30 of 140 samples). Twenty-four samples (2.4 %) were complained about because of mislabelling and/or misleading information. A total of 43 samples (4.3 %) were classed as unfit for human consumption due to microbial contamination, predominantly because of *Salmonella* and/or *Campylobacter*. Almost all of these unsuitable products were in the product groups raw poultry products (19 of 140 samples; 13.6 %) and raw poultry fresh, frozen (23 of 702 samples;

3.3 %). Ten samples (1.0 %) received complaints almost exclusively due to microbial contamination because of hygiene deficiencies (Table 16 Reasons for Complaint "Other"). There were composition complaints relating to 3 samples (0.3 %). Two poultry sausages were classified as adulterated due to excessive fat contents. One poultry sausage did not comply with the provisions on additives stated in (EC) No. 1333/2008, as a result of the prohibited use of acerola powder.

None of the samples were harmful to human health.

#### 4.1.5 Fats, Oils and Related Products

A total of 122 (21.0 %) of the 580 samples that were analysed resulted in complaints, with a complaint rate from 7.1 % (three of 42 samples) in the product group marinades, dressings and emulsified sauces without egg up to 30.9 % (83 of 269 samples) in the product group vegetable oils. Significantly more SIHP samples (32.9 %; 57 of 173 samples) resulted in complaints than market samples (15.8 %; 61 of 386 samples). The most frequent causes of complaints were mislabelling and/or misleading information. In 6 samples (1.0 %), the composition did not conform to the legal regulations (3x mustard oil with an excessive level of erucic acid, 1x delicatessen product because of pesticide residues, 1x rapeseed oil not conforming to the regulations for supplementary food production and 1x mayonnaise for not conforming to the regulations in the directive for additives). Two samples (0.3 %) were considered unsuitable for human consumption (1x deep-frying oil used for too long, 1x vegetable oil with organoleptic deficiencies).

Two delicatessen products (1.5 % of 133 samples) were of reduced quality as a result of microbial contamination (Table 16, Cause for Complaint "Other").

One sample (0.2 %) was classed as harmful to human health because of the levels of glycidyl fatty acid esters (GE).

#### 4.1.6 Cereals and Cereal Products

A total of 50 of the 620 samples (8.1 %) that were analysed resulted in complaints with a range from 6.3 % in the product group cereals (11 of 174 samples) up to 10.6 % in the product group muesli and muesli bars (13 of 123 samples). The complaints resulted predominantly from mislabelling and/or misleading information. Considerably more market samples (14.6 %; 38 of 261 samples) than SIHP (6.7 %; nine of 135 samples) resulted in complaints. Eleven samples (1.8 %) were unsuitable for human con-



sumption (6x microbial contaminations, 5x organoleptic issues). Two samples (0.3 %) resulted in complaints because of their composition (2x pesticides) and one sample did not conform to the Novel Food Regulation (EU) No. 2015/2283 because of novel ingredients (Canihua seeds) (Table 16 Reasons for Complaint "Other").

One sample (0.2 %) was found to be harmful to human health as a result of VTEC/STEC.

#### 4.1.7 Bread and Baked Goods

A total of 142 of the 1,163 samples (12.2 %) resulted in complaints, ranging from 4.4 % in the product group dough and ready-made fillings (five of 113 samples) up to 25.5 % in the product group dough-based products (55 of 216 samples). The most frequent causes for complaints were mislabelling and/or misleading information.

A total of 21 samples (1.8 %) were unsuitable for human consumption (14x microbial contaminations, 7x organoleptic deficiencies). Three samples (0,3 %) resulted in complaints because of their composition (1x colourings, 1x gluten levels, 1x butter biscuits with too little butter content). Seven samples resulted in complaints because of hygiene issues and one sample did not comply with the Novel Food Regulation (EC) No. 2015/2283 because of illegal ingredients (cannabidiol) (total 0.7 %, Table 16, Cause for Complaint "Other").

None of the samples were found to be harmful to health.

#### 4.1.8 Sugar and Honey

A total of 49 of the 486 samples (10.1 %) 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 16.3 % (eight of 49 samples) and 9.4 % (41 of 437 samples) in the product group honey. In total, the number of SIHP (21.6 %; 22 of 102 samples) complained about was significantly higher than that of market samples (11.6 %; 16 of 138 samples). Eleven honey samples (2.5 % of 437 samples) were complained about because of their composition (5x adulteration (sugar profile), 4x violation of the Honey Regulation (hydroxymethylfurfural content), 1x veterinary drug residues and 1x pesticide residues). The honey sample containing veterinary drug residues was also found to be unsuitable for human consumption.

None of the samples were found to be harmful.

#### 4.1.9 Ice Cream

A total of 108 of the 764 samples (14.1 %) resulted in complaints. The complaint rate for SIHP samples was considerably higher (15.1 %; 95 of 631 samples) than that from market samples (9.9 %; 13 of 131 samples). Twenty-three samples (3.0 %) resulted in complaints because of hygiene issues, showing excessive levels of contamination – primarily with Enterobacteriaceae (Table 16, Cause for Complaint "Other"). Twenty-six samples (3.8 % of 685 samples) of commercially produced ice cream, including 23 SIHP, were classified as unsuitable for human consumption, primarily because of increased levels of bacteria (mainly Enterobacteriaceae or *Bacillus cereus*). Forty-one artisan produced ice cream samples (6.0 % of 685 samples), including 39 SIHP, resulted in complaints due to their composition (40x cleaning agent residues; 1x illegal colourings). Mislabelling and/or misleading information was found in 28 samples (3.7 %).

None of the samples were found to be harmful.

#### 4.1.10 Cocoa and Sweets

A total of 79 of the 386 samples (20.5 %) resulted in complaints. The by far most frequent causes for complaints were mislabelling and/or misleading information. Two sugar products (1.3 % of 152 samples) were found unsuitable for human consumption, as a result of heavy pollution. One cocoa product (0.4 % of 234 samples) did not comply with the Novel Food Regulation (EU) No. 2015/2283 because of the use of illegal ingredients (cannabidiol) (Table 16, Cause for Complaint "Other").

None of the samples were found to be harmful.

#### 4.1.11 Fruit and Vegetables

A total of 223 of the 2,496 samples (8.9 %) that were analysed resulted in complaints, ranging between 4.1 % in the product group mushrooms (three of 74 samples) and 23.2 % in the product group fruit products (60 of 259 samples). Considerably more SIHP samples (18.8 %; 61 of 325 samples) were complained about than market samples (13.7 %; 125 of 913 samples). The most frequent causes for complaints were mislabelling and/or misleading information.

A total of 30 samples (1.2 %) did not comply with legal provisions relating to composition, mainly due to pesticides and nitrates. The composition of almost all the samples complained about in the category fruit products did not conform to the Regulation on

Preserves F.L.G. II No. 367/2004. Thirty-four samples (1.4 %) were found to be unsuitable for human consumption, mostly because of poor quality, but also because of pesticides and hydrogen cyanide in individual cases. The reasons for this were microbial and/or organoleptic issues (rotting) resulting from poor hygiene or incorrect or overly long storage. Twenty samples (0.8 %) resulted in complaints due to reduced quality caused by a lack of freshness or the onset of rotting (mould). Four samples fell into this category because they were complained about for containing undeclared, genetically modified soy (Table 16, Cause for Complaint "Other").

Three samples (0.1 %) of dried seaweed were classed as being harmful to human health due to their iodine content.

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 55 of the 330 samples (16.7 %) analysed resulted in complaints, ranging from 2.0 % in the product group powdered and dried basis mixes and stocks (one of 49 samples) up to 20.0 % in the product group spices, seasonings, condiments and herbs (41 of 205 samples). The complaints were based mainly on mislabelling and/or misleading information. Most of the complaints made fell into the category of mislabeling and/or misleading information. All complaints in the product groups mustards and powdered and dried basis mixes and stocks fell into the category of mislabelling and/or misleading information.

Three samples in the product group spices, seasonings, condiments, and herbs (1.5 % of 205 samples) were found unsuitable for human consumption (1x *Bacillus cereus.*, 1x disgusting quality, 1x illegal ingredients). One sample (0.5 % of 205 samples) did not comply with composition regulations due to contamination and was classified as adulterated. One spice sample was complained about as being reduced in quality (0.5 % of 205 samples; category "Other" (Table 16, Cause for Complaint "Other")).

None of the samples were found to be harmful.

#### **4.1.13 Fruit Juices, Non-Alcoholic Beverages**

A total of 86 (20.9 %) of the 411 samples analysed resulted into complaints with a complaint rate of 24.6 % in the product group fruit juices, fruit syrups and

fruit concentrates (61 of 248 samples) and 15.3 % in the product group soft drinks (25 of 163 samples). Considerably more SIHP (29.1 %; 57 of 196 samples) resulted in complaints than market samples (13.9 %; 23 of 166 samples). Mislabelling and/or misleading information were the most common cause for complaints. The composition of nine samples (2.2 %) did not conform to the legal regulations (4x adulteration, 4x Additive Regulation (EC) No. 1333/2008, 1x illegal use of sulfuric acid in one organic grape juice).

One sample (0.2 %) was unsuitable for human consumption as a result of microbial contamination. Two samples (0.5 %) were complained about for their reduced quality due to hygiene issues (Table 16, Cause for Complaint "Other").

None of the samples were found to be harmful to human health.

#### **4.1.14 Coffee and Tea**

A total of 58 samples (16.9 %) of the 343 samples analysed resulted into 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.

One tea sample (0.4 % of 238 samples) was unsuitable for human consumption because of illegal ingredients. The composition of three tea samples (1.3 % of 238 samples) was complained about as pesticide residues were found in them. One tea sample included an illegal novel ingredient, thus not complying with the Novel Food Regulation (EU) No. 2015/2283 (0.4 % of 238 samples; Table 16 Cause for Complaint "Other").

None of the samples were harmful.

#### **4.1.15 Alcoholic Beverages**

A total of 150 of the 529 samples (28.4 %) that were analysed resulted in complaints, ranging from 20.9 % for the product group beer (38 of 182 samples) up to 33.7 % for spirits (94 of 279 samples). The complaint rate for SIHP samples (36.9 %; 100 of 271 samples) was considerably higher than for market samples (19.5 %; 50 of 257 samples). Mislabelling and/or misleading information (especially incorrect information about the alcohol content) were the most frequent causes of complaints. Eleven samples (2.1 %) were found unsuitable for human consumption (4x microbial contamination, 3x excessive levels of fermentation by-products, 2x contamination with

ethyl carbamate, 2x denaturants). Nine beer samples (4.9 % of 182 samples) were classified as reduced quality because of microbial contamination (Table 16, Cause for Complaint "Other"). The composition of three spirits (1.1 % of 279 samples) did not comply with the legal provisions of the Spirits Regulation (EC) No. 110/2008.

None of the samples were harmful to human health.

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

#### **4.1.16 Drinking Water and Packaged Water**

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

A total of 65 of the 1,019 samples (6.4 %) analysed resulted in complaints, with the product group natural mineral water and spring water showing a much lower complaint rate at 5.7 % (43 of 809 samples), as well as drinking water at 5.3 % (43 from 809 samples), compared to the product groups table water, bottled drinking water, and carbonated water with 11.6 % (eight of 69 samples) and ice cubes with 17.0 % (nine of 53 samples). The complaint rate was significantly higher in SIHP (14.9 %; 11 of 74 samples) than that of market samples (6.4 %; 11 of 172 samples). A total of 34 samples (3.3 %), including 25 samples of drinking water, were found unsuitable for human consumption, mainly as a result of microbial contamination. Twenty-two complaints (2.2 %) fell into the category "Other" (Table 16 Cause for Complaint "Other"): 4x ice cubes because they did not conform with the provisions of the Hygiene Regulation (EU) No. 852/2004 and 18x drinking water because of excessive levels of iron, nickel, arsenic, lead, or uranium. Nine samples (0.9 %) were found to have been mislabelled and/or featured misleading information.

None of the samples were found to be harmful.

#### **4.1.17 Vinegar, Salt and Additives**

This group is divided into the product groups vinegar, table salt, and food additives and flavours. A total of 49 of the 239 samples (20.5 %) resulted in complaints, mostly because of mislabelling and/or mis-

leading information. Considerably more SIHP samples (44.1 %; 15 of 34 samples) received complaints compared to market samples (20.9 %; 32 of 153 samples).

None of the samples were harmful.

The complaint rate for vinegar was at 19.8 % (20 of 101 samples), with 40.9 % for SIHP samples (nine of 22 samples) and 14.1 % for market samples (11 of 78 samples) resulting in complaints. Three samples (3.0 %) were classed as adulterated due to their substandard composition (overly low acid levels or excessive levels of residual alcohol). Three vinegar sample (3.0 %) were deemed unsuitable for human consumption due to poor quality.

The complaint rate for table salt was 37.8 % (14 of 37 samples). In three samples (8.1 %), the composition did not correspond with the regulations stated in the legal regulations predominantly due to iodine-content and labelling issues.

A total of 15 of the 101 samples (14.9 %) resulted in complaints in the product group additives and flavours, mainly because of mislabelling and/or misleading information. In the case of two samples (2.0 %), the reason for complaint was composition-related due to the ingredients used (1x composition did not comply with the product datasheet; 1x additive banned for the intended purpose). 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 586 children's and baby foods and food supplements (FS), of which 152 samples (25.9 %) resulted in complaints. Considerably more SIHP (39.6 %; 44 of 111 samples) resulted in complaints than market samples (26.2 %; 56 of 214 samples). Mislabelling and/or misleading information were the most frequent causes of complaints.

A total of 42 of the 208 children's food samples (20.2 %) analysed resulted in complaints. Mislabelling and/or misleading information were the most frequent causes of complaints. The composition of one sample (0.5 %) was complained about because the sodium content did not conform to the provisions set out in the Supplementary Food Regulations F.L.G. II No. 133/1998.

One children's food sample (0.5 %) was classed as harmful because of PAH.

A total of 110 of the 378 samples (29.1 %) of FS products resulted in complaints. The complaint rate

for SIHP samples (38.8 %; 31 of 80 samples) was considerably higher than that for market samples (20.1 %; 27 of 134 samples). The majority of complaints resulted from mislabelling and/or misleading information on the products or in advertising and on customer folders. Seven samples (1.9 %) were found to be unsuitable for human consumption (5x excessive levels of curcumin, 1x *Bacillus cereus*, 1x excessive vitamin content). The composition of 20 samples (5.3 %) did not comply with the provisions of the Regulation for Dietary Foods for Special Medical Purposes F.L.G. II No. 416/2000 or FS Regulation F.L.G. II No. 88/2004. Six samples (1.6 %; Table 16, Cause of Complaint "Other") resulted in complaints because they contained banned ingredients based on cannabinoids in violation of the regulations of the Novel Food Regulation (EU) 2015/2283.

No FS samples were harmful for human health.

#### 4.1.19 Cosmetic Products

There were complaints for 148 (32.2 %) of 460 examined samples for cosmetic products, with clearly more SIHP (38.2 %; 29 of 76 samples) being complained about than market samples (23.2 %; 59 of 254 samples). The most frequent reason for complaint was misleading information and/or labelling issues. A total of 44 samples (9.6 %) were complained about due to a lack of notification and/or inadequate or missing safety assessment (Table 16, Cause for Complaint: "Other").

Three samples (0.7 %) faced complaints as their intended purpose could not be guaranteed because of microbial contaminations (2x) or their  $\Delta^9$ -THC content (1x). The composition of 19 samples (4.1 %) did not comply with the provisions of Regulation (EC) No. 1223/2009 on cosmetic products, mainly because of banned ingredients, such as cannabis resin or illegal preservatives. These included seven products offered as children's cosmetics, which are also subject to the Regulation for toys F.L.G. II No. 203/2011 and that were complained about for exceeding the maximum migration limits for specific substances.

One sample (0.2 %) was categorized as harmful to human health because it included p-phenylendiamine without coupler compounds.

#### 4.1.20 Objects for Daily Use

This group is divided into food contact materials, toys, equipment for food preparation, and other objects for daily use. A total of 218 of the 913 samples (23.9 %) resulted in a complaint, with a considerably higher complaint rate for market samples (27.3 %;

112 of 411 samples) than for SIHP (12.0 %; three of 25 samples).

A total of 26 of the 381 samples (6.8 %) of food contact materials examined resulted in complaints. Fifteen samples (3.9 %) resulted in complaints because of their composition, predominantly due to missing or incomplete conformity declarations or the use of banned additive materials (bamboo). Five samples (1.3 %) were found to be unsuitable for their intended purpose due to the use of unsuitable materials. Four samples (1.0 %) were found to potentially have an adverse effect on food: 1x bacterial contamination, 1x releasing formaldehyde and melamine, 1x releasing phthalate and 1x releasing bisphenol A (Table 16, Cause for Complaint: "Other"). Six samples (1.6 %) were reported due to insufficient or misleading labelling information.

Two samples of food contact material (0.5 %) were found to be harmful to human health due to high levels of migration of primary aromatic amines.

A total of 186 of the 448 samples (38.1 %) of toys resulted in complaints. A total of 64 samples (13.1 %) did not comply with composition regulations for this product group due to physical or chemical safety issues (e.g. loose small parts, overly thin packaging foil, phthalates, excessive sound levels, exceeding migration limits for heavy metals) (Table 16; Cause for Complaint "Other"). The complaints relating to 109 samples (22.3 %) were based on incomplete or missing conformity declarations (Table 16; Cause for Complaint "Other"). Furthermore, 104 toys (21.3 %) received complaints because of safety-relevant and/or formal labelling deficiencies. Two toys (0.4 %) were deemed unsuitable for the intended purpose in line with Art. 16 Para. 1 Item 2 LMSVG (1x not saliva resistant, 1x broken).

Fifteen toys (3.1 %) were classified as being harmful to human health (11x small parts that could be swallowed, 3x excessive noise levels, 1x small parts that could be swallowed and excessive noise levels).

Five of the five (100.0 %) equipment samples taken from food production were found to have hygiene issues. This product group included relatively few plan samples, and thus the proportion of suspect samples is much higher for the equipment used.

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

One of 39 (2.6 %) samples of other objects of daily use resulted in a complaint because of misleading product information.

No object of daily use was found to be harmful.

#### 4.1.21 Unused Product Group

No product is currently allocated to product group 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 191 of the 1,827 samples (10.5 %) resulted in complaints.

Seventy of the 317 samples (22.1 %) taken from ready meals resulted in complaints almost exclusively because of mislabelling and/or misleading information. The complaint rate for SIHP samples (31.4 %; 48 of 153 samples) was considerably higher than for market samples (14.9 %; 22 of 148 samples). The composition of two samples (0.6 %) resulted in complaints (1x adulteration, 1x banned additives). Eight samples were found to be reduced in quality because of microbial contamination (Table 16, Cause for Complaint: "Other").

None of the ready meals tested were classified as harmful to human health.

A total of 121 samples (8.0 %) of the 1,510 samples taken from food intended for direct sale and consumption resulted in a complaint. Hygiene issues in

combination with microbial contamination and/or organoleptic issues were the most frequent causes of complaints. A total of 23 (1.5 %) samples from this group were found to be unsuitable for human consumption, in addition to complaints for sub-standard quality (48x; 3.2 %) or in line with Regulation (EC) No 852/2004 on food hygiene (7x; 0.5 %) (summarised in Table 16 as cause for complaint "Other"). Thirty-nine samples (2.6 %) received complaints because of mislabelling and/or misleading information. These included 12 samples (0.8 %) with poor allergen labelling.

Five of the ready-to-eat foods intended for direct consumption (0.3 %) were found to be harmful because of contamination with *Bacillus cereus*.

#### 4.1.23 Eggs and Egg Products

A total of 14 (3.1 %) of the 453 samples taken resulted in complaints. The complaints were caused mainly due to mislabelling and/or misleading information. Two samples (0.4 %) were unfit for human consumption due to organoleptic issues (1x lead, 1x organoleptic issues). One sample (0.2 %) was found to be reduced in quality as a result of microbial contamination (Table 16: Reason for Complaint "Other").

None of the samples were harmful.

## 4.2 Aspects of Fraud Protection

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### 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. Such regulations are also embedded in the EU Food Information to Consumers Regulation (EU) No. 1169/2011 (EUFIC) at European levels (integrity of information practice). Information must be accurate, clear and easy to understand for consumers.

### 4.2.2 Misleading Information

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

The following are listed as particularly misleading:

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

a different ingredient in reality ("Surrogate Rule").

All information on food, including pictures, and the environment in which the food is presented should, therefore, be examined pertaining their misleading character, taking into consideration additional legal regulations in certain cases, such as information regarding nutritional value or health, quality regulations or the labelling of products from organic production.

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

#### *4.2.2.1 Complaints due to Misleading Information on Foods and Food Products*

The average complaint rate resulting from misleading information in line with Art. 5 Paragraph 2 LMSVG or Art. 7 EUFIC was 2.5 % in 2020 (2019: 1.2 %; 2018: 1.3 %; 2017: 1.4 %), according to an internal AGES assessment of all the SIHP and market samples taken.

Given that each individual case must be looked at taking into account the overall presentation, complaints are manifold, resulting only partly in an accumulation of similar circumstances in one product group. It is often small-scale producers without sufficient knowledge of food regulations and also a number of products in the product range from a single manufacturer that are affected.

A total of 16.9 % of vegetable oils resulted in complaints due to misleading information, predominantly -- as in previous years -- pumpkin seed oil because of advertising self-evident or obvious facts, such as "pure", "genuine" or "100%". Three samples carried misleading information regarding the product's identity, method of making or production by alluding to protected geographical information. Furthermore, false information on the category of olive oils and unclear or non-applicable information for cooking oils, such as "raw food" or incorrect nutritional values, resulted in complaints.

Complaints in the group table salt (13.5 %) were centred on salt with excessive iodine content, although it was advertised as being without iodine, misleading information on mineral contents and unclear

information on the product's benefits, its link to nature or its potassium iodate content.

In some cases meat, such as beef, pork, sheep or other game meat, was found in game meat products (11.7 %), but was not declared as such. Further reasons for complaints were overly low levels of the meat declared on the packaging or the complete lack thereof, weight that was too low, overly long best before dates, incorrectly declared ingredients and advertising the product as a "natural product without chemicals", despite using additives.

Cocoa, cocoa products and cocoa products (7.3 %) were found to have information on possible traces of allergens, although the allergen in question was an ingredient in the product. Moreover, contradictory statements relating to shelf-life, one incorrect picture of a liquid filling, information on ingredients and images of a cannabis plant, incorrect information on the cocoa contained in the product or on the nutritional values and various other unclear pieces of information in the presentation of certain products led to complaints.

The main reason for complaints in 5.9 % of tea samples was advertising with self-evident or obvious facts, using terms such as vegan, gluten-free, lactose-free or free from additives. In 5.5 % of the samples of poultry sausages and cured poultry products the best-before-date was too long. Issues relating to unclear information or inaccurate variety names were found in 5.2 % of honey samples.

The targeted examination of FS and complementary advertising documents that included terms such as "superfood", "detox" and similar phrases were examined in the course of a focus campaign. This FC resulted in a complaint rate of 39.3 %, owing to formal labelling errors and illegal disease-related information, in addition to misleading information.

#### *4.2.2.2 Misleading Information relating to Origins*

Consumer surveys confirm that the origin of foods is an important criterium in purchasing decisions. The EUFIC recitals state that the country or place of origin of a food product should always be declared, if omitting this information could mislead consumers about the product's actual country/place of origin. Any regulations should be based on clearly defined criteria, guarantee equal starting conditions for businesses and promote the understanding of the information on the country or place of origin, as specified in Art. 26 EUFIC.

If voluntary information is provided on the country or place of origin of a food product and this location is not identical with the country or place of origin of the product's primary ingredient, one of the following applies:

- the country or place of origin of the product's primary ingredient must be declared; or
- the fact that the primary ingredient originates from another country or place than the product must be declared.

These provisions have had to be applied since the Implementation Regulation (EU) 2018/775, including details on the application of Art. 26 Para. 3 of the EUFIC pertaining to the declaration of the country/place of origin of a food product's primary ingredient, came into effect.

A monitoring campaign was conducted from August to September 2020 to get an overview of the correct implementation of these requirements by Austrian companies.

A total of 79 samples from across Austria with voluntary origin information -- ranging from information referring to Austria or a specific region to visual indications, such as country flags or crests -- were examined. Twelve samples were exempt from mandatory labelling as a result of being registered trademarks.

Issues with the correct implementation of the regulation or with determining or proving the origin of the primary ingredients were found in 25 samples (31.6 %) and were reported to the authorities to help with remedying the problems. The issues mainly affected information about the region where the primary ingredient(s) came from in Austria, as this differed from the declared region (usually the company headquarters).

Six samples (7.6 %) did not conform to various regulations in the EUFIC and one sample (1.3 %) was reported because of misleading information, as the product was manufactured in a different company than declared on the label.

### 4.2.3 Aspects of Adulteration

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

deficiencies were masked using additives or manipulation, or if the food was made using unlawful manufacturing or production methods.

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

#### 4.2.3.1 Complaints because of Food Adulteration

In 2020, the average rate of the complaints resulting from food adulteration was at the very low level of 0.3 %, similar to the results found in previous years (2019: 0.3 %; 2018: 0.2 %; 2017: 0.3 %) according to an internal AGES assessment of all SIHP and market samples.

The complaints in this category affected the same product groups as in previous years. The Austrian Food Code limits for collagen or the fat-protein ratio were found to be outside the tolerance range in 5.7 % of tinned meats.

Furthermore, a number of sausages (3.7 %) and game meat products (2.1 %) did not meet the required limits of the Austrian Food Code B14, mostly because of excessive water content, but also partly because the product included too much connective tissue or starch or had too little protein.

Butter samples (3.3 %) received complaints because of excessive water content. The minimum acid content was too low in 3.0 % of vinegar samples, with some of them also containing too much residual alcohol.

The composition of honey imported from third countries was the focus of a sampling campaign, in addition to other criteria. A total of 13.3 % of the samples analysed (four out of 30 samples) were found to be adulterated as a result of discrepancies in the sugar profile. These samples did not consist exclusively of honey.

### 4.2.4 Food Fraud

Austria sent seven notifications to Member States of the European Union within the European Administrative Assistance and Cooperation System Food Fraud (AAC-FF): 4x adulterated honey, 1x poultry meat that was in breach of marketing standards (water content), 1x sale of Wachauer apricots in Germany, 1x cheese with incorrect country of origin (Austria). Additionally, 37 notifications from Member States were processed. These were primarily incorrect information on the type of animal (fish, meat), forged

veterinary documents, impermissible advertising, adulterated olive oil, use of banned plant protection agents and the inappropriate composition of food supplements.

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

Screening for undeclared ingredients is carried out predominantly with molecular biological methods. Next Generation Sequencing was used in the analysis of 122 routine samples of fish/shellfish products and game products from June 2020. The following types of fish were mostly placed on the market under a different name: butter mackerel instead of butterfish, black halibut instead of white halibut, and common dab instead of plaice. The issue of other types of animal meat being used in products other than the type declared was most notable in sausages made of game.

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.

Europol and Interpol conduct coordinated operations against food fraud on an annual basis. Thus, the geographical origin of bourbon vanilla – which was traded at top prices as a result of poor harvests and made fraud a very lucrative business – was verified in the course of a focused campaign as part of operation OPSON IX. Eight samples were examined using multi-isotope fingerprinting during this operation. None of the samples resulted in a complaint, as they were all labelled correctly.

## 4.3 Focus Campaigns

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

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

Table 8: Focus Campaigns

Topic	Classification	Short Title	Samples analysed	Complaints	Harmful to human health	Unsuitable*	EU requirements
Radiation	A-905	Poultry frozen – irradiation	46	0	0	0	X
Objects for daily use	A-005	Party equipment – material identification, suitability for contact with food	48	1	0	0	
	A-022	Screw top jars – softeners	55	2	0	1	
	A-032	Inorganic food contact materials – migration of metal, conformity	30	4	0	0	
	A-038	Tins coated – biphenols, banned substances	42	1	0	0	
	A-043	Kitchen utensils made of polyamide – PAA, identification of plastic type	45	5	2	0	
GMO	A-915	Rice and rice products – GMO	48	0	0	0	X
	A-916	Soy and soy products – GMO	70	4	0	0	
Children's foods	A-013	Follow-up food from cereal grains – microbiology, PAH, mycotoxins, additives	84	0	0	0	



Topic	Classification	Short Title	Samples analysed	Complaints	Harmful to human health	Unsuitable*	EU requirements
Contaminants	A-003	Ground linseeds – hydrocyanic acid, cadmium (monitoring)	59	(0)	(0)	(0)	
	A-004	Liquorice products - mycotoxins	37	0	0	0	
	A-011	Oat products - mycotoxins	42	0	0	0	
	A-012	Tea, herbal tea – PA (monitoring)	49	(0)	(0)	(0)	
	A-017	Mustard oil – erucic acid	15	4	0	0	
	A-035	Cocoa products – PAH, mycotoxins, cadmium, aluminium	55	0	0	0	
	A-041	Nuts, oil seed – mycotoxins	59	0	0	0	
	A-042	Seaweed, algae – iodine	42	5	3	0	X
	A-902	Spinach, salad, rocket - nitrate	79	2	0	0	X
Contaminants, Microbiology	A-028	Vegetable smoothies – nitrate, microbiology	54	2	0	1	
Cosmetic products	A-007	Cosmetic products for children – heavy metals, UV-active substances, notification	32	11	0	0	
	A-018	Sunscreen – nano-titan dioxide, notification	32	2	0	0	
	A-033	Cosmetics products from small producers – documents, microbiology (monitoring)	24	(13)	(0)	(0)	
	A-039	Cosmetic products from hairdressers – ingredients, notification	42	34	0	1	
Food additives, flavours	A-009	Dairy products and drinks (low-calorie) – sugar, sweeteners	45	8	0	0	
	A-019	Food additives for additive mixtures – purity, documents	30	1	0	0	
	A-029	Propylene glycol alginate, carrageen, Eucheuma algae – purity, documents	21	1	0	0	
Microbiology hygiene	A-020	Tuna conserves in catering (opened) - microbiology, biogenic amines	72	12	0	1	
FS	A-008	Detox and superfood products – microbiology, quality-determining ingredients	61	24	0	1	
	A-040	FS for children – microbiology, ingredients, additives, presentation	61	12	0	0	
	A-950	FS for special medicinal purposes – ingredients, microbiology, notification	42	16	0	0	
Pesticides	A-901	Various foodstuffs – EU pesticide control programme	151	1	0	0	X
	A-918	Various foodstuffs – national pesticide control programme	809	28	0	3	X
Radiation	A-913	Raw milk – irradiation (monitoring)	168	(0)	(0)	(0)	
Audits	A-021	HACCP in retail – self monitoring	13	1	0	0	
	A-600	High-risk businesses with licenses – self monitoring	313	10	0	2	

Topic	Classification	Short Title	Samples analysed	Complaints	Harmful to human health	Unsuitable*	EU requirements
Residues, contaminants	A-900	Milk, eggs and honey – residue control programme	745	1	0	1	X
	A-904	Various foodstuffs – dioxins, furans, POP, PFAS, brominated flame retardants, pesticide (monitoring)	31	(0)	(0)	(0)	
Toys	A-001	Cheap toys (import control) – safety, contaminants, traceability	33	17	1	0	
	A-006	Soap bubbles, finger paint – safety, composition, microbiology	45	20	0	0	
	A-030	Acoustic toys – safety, traceability, conformity	80	18	5	0	
	A-036	Puffer balls – safety, traceability, conformity	50	27	3	0	
	A-044	Toy kites – safety, softeners, traceability, conformity	49	8	0	0	
Fraud	A-046	Bourbon vanilla – geographic origin	8	0	0	0	
	A-047	Primary ingredient – origin (monitoring)	79	(7)	(0)	(0)	
Drinking water	A-002	Drinking water – disinfectant by-products (monitoring)	96	(0)	(0)	(0)	
	A-010	Drinking water in shopping malls and business parks – microbiology (monitoring)	147	(1)	(0)	(1)	
	A-014	Drinking water from small WSP – microbiology, fluoride	198	24	0	24	
	A-015	Drinking water from small WSP – inorganic substances (monitoring)	332	(18)	(0)	(0)	
Zoonoses	A-800	Chicken meat – antimicrobial-resistant pathogens (monitoring)	316	(0)	(0)	(0)	X
	A-801	Chicken and turkey meat – pathogenetic bacteria, veterinary drugs	136	6	0	6	
	A-802	Blue cheese - listeria	38	0	0	0	
	A-804	Ready-to-eat fruit -pathogens	83	1	0	1	
	A-805	Cheese from hill farms - pathogens	62	19	2	9	
	A-806	Raw sausages, raw cured products – pathogens, nitrate	71	2	0	0	
	A-807	Milk from automatic milk dispensers – microbiology, cleaning agent residues	72	23	0	0	
	A-808	Fruit, vegetables, herbs - pathogens	95	0	0	0	
Composition	A-026	Honey from third countries – origin, PA, ingredients, glyphosate	54	9	0	0	

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 Main Topics

#### 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 21<sup>st</sup> October 2009 relating to the placing of plant protection products on the market. An active substance's toxic effects on humans, residue behaviour, environmental behaviour and ecotoxicity, effectiveness and plant tolerance, as well as chemo-physical properties, must be assessed thoroughly prior to its approval (Competent authority is the [Austrian Federal Office for Food Safety](#)).

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

A coordinated testing programme and national testing programme for fruit, vegetables, cereals and foods of animal origin are carried out every year. Beans (dried), beef liver, brown rice (husked rice), carrots, cauliflower, kiwis, onions, oranges, pears, potatoes, poultry fat, rye seeds, and solid foods for children and babies were tested as part of an EU-coordinated monitoring programme in 2020. The national control programme included apples, bananas, barley/oats/maize, cabbages, fruit and vegetables from (country-specific) special shops, herbs (fresh), lentils/linseed/soy, peanuts/hazelnuts/walnuts (unsalted), pork, root vegetables, small berries (fresh), tea from specialised tea shops, and food products reported frequently on the RASFF system (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 1,491 samples (excluding drinking water) were tested for pesticide residues. Residues exceeded the limit of quantitation (LOQ) in 572 samples (38.4 %), of which 33 samples (2.2 %) resulted in complaints for exceeding the maximum levels. Thus, 97.8 % of the samples conformed to the requirements in regard to maximum residue levels. In 369 samples (24.7 %), more than one substance exceeding the LOQ was found -- the highest number of multiple residues were 14 substances in one sample of goji berries and pears, respectively.

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). The assessment of a sample using concrete analysis results taking into account exposure is done by experts.

Four samples (0.3 %; 2x fresh herbs, 1x sweet potato, 1x wine leaves) were classified as unsuitable for human consumption.

Results of the tests for glyphosate are described in more detail in chapter 4.3.1.15

#### 4.3.1.2 Drinking Water

Official drinking water inspections are conducted mainly in the form of focus campaigns. A total of 870 drinking water samples were analysed, 809 of which were plan samples and 61 suspect samples. Forty-nine samples (5.6 %) resulted in complaints, 43 of which were plan samples (5.3 % of 809 samples) and six suspect samples (9.8 % of 61 samples). A total of 31 (3.6 %) were found to be unsuitable for human consumption and 18 samples (2.1 %) did not comply with the Austrian Potable Water Regulation.

A total of 773 samples were analysed as part of four focus campaigns:

A total of 147 samples were analysed using microbiological methods to test the drinking water quality in shopping centres and business parks with food courts. One sample (0.7 %) was found unsuitable for human consumption, resulting from enterococcus contamination.

A total of 96 samples taken from WSPs that use chlorine containing disinfectants on a permanent basis were analysed as part of a monitoring campaign. Samples were taken on a quarterly basis in 16 WSPs and tested for disinfectant by-products. The reference levels or recommended maximum concentration levels for disinfectant by-products were found to have been exceeded in 12 samples (12.5 %) taken from five different WSPs. In these cases, the WSPs were prompted to find out the causes for the contamination and take measures to maintain perfect drinking water quality.

Smaller WSPs (maximum quantity of water released is 100 m<sup>3</sup>/day) have shown issues with maintaining the microbiological quality of their water over recent years. This is why 198 samples were analysed using microbiological and chemical (expanded by fluoride) methods in line with the minimum sampling quantity

in Annex II Part A 2.3 of the Potable Water Regulation. A total of 24 samples (12.1 %) resulted in complaints. Twenty-three samples (11.6 %) were found unsuitable for human consumption as a result of microbial contamination and one sample (0.5 %) for its nitrate content.

Additional samples were taken from the same and some other smaller WSPs that were tested for contamination with inorganic substances as part of a monitoring. Eighteen of the 332 samples (5.4 %) did not correspond to the Potable Water Regulation. The reference level for iron was exceeded in seven samples (2.1%). Five samples (1.5 %) showed exceedingly high levels of nickel. The reference levels for arsenic, lead and uranium were exceeded in two samples each (each 0.6 %).

#### 4.3.1.3 *Genetically Modified Organisms*

A total of 124 samples were taken as part of official inspections, including 118 products made from or with rice and soy, as part of different FCs, and tested for genetically modified organisms (GMOs). Screening and specific tests at individual events were used to examine both products manufactured in Austria, as well as imports.

Four samples (3.2 %) contained undeclared – permitted in the EU – GMO soy. Given that the GMA share was above 0.9 %, the mandatory information on genetically modified ingredients or organisms as stated in Regulation (EC) No. 1829/2003 on genetically modified food and feed was missing. Eight samples (6.5 %) contained traces of GMOs.

#### 4.3.1.4 *Toys*

Toys must conform to the Austrian Toy Regulation under the framework of the LMSVG 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 508 samples were analysed, 488 of which were plan samples and 20 suspect samples. In terms of the plan samples, 257 toys (52.7 %) were tested for special criteria as part of focus campaigns. Complaints were made about 195 samples (38.4 %), 186 plan samples (38.1 % of the plan samples) and nine suspect samples (45.0 % of the suspect samples). The most frequent causes of complaint were the absence of or inadequate conformity documentation, as well as safety-related issues and formal labelling issues.

Sixty-eight samples (13.4 %) did not conform to the Austrian Toy Regulation due to various safety issues. Seven samples (1.4 %) did not fulfil the provisions of

Regulation (EC) No. 1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) due to excessive phthalate levels. A total of 16 samples (3.1 %) were classified as harmful to human health (15x danger of suffocation due to small parts that could be swallowed by children or hearing damage due to excessive noise levels, 1x excessive levels of phthalates).

Two toys (0.4 %) were found to be unsuitable for their intended use pertaining to Art. 16 Para. 1 Item 2 LMSVG.

#### 4.3.1.5 *Radioactivity*

Food is tested for radiation on a routine basis as part of various programmes. As a result of its widespread production, raw milk serves as a general indicator for the contamination of food with artificial radionuclides and has therefore been tested for Caesium-137 as part of selected raw milk inspection tours since the nuclear accident at Chernobyl. A total of 168 samples were analysed as part of this programme. An Austrian-wide average that was significantly below one Becquerel/l for Caesium-137 was found in the raw milk. This figure is far below the limit of 370 Becquerel/l and is therefore not considered relevant from a radiation-hygienic perspective.

Food from Japan could only be imported into the EU if a declaration by the Japanese authorities could be produced, stating the food's safety in respect to radiation, following the incident at the nuclear power plant in Fukushima. This measure was initially applied to all food, but has gradually been scaled back, taking into account the current contamination and exposure situation. Only specific foods (e.g. mushrooms, fish, rice) from the prefectures that still suffer from the repercussions of the nuclear incident in Fukushima have been affected by this since 2016. The EU also requires local authorities to take random samples from imports from Japan and test them for the radionuclides Caesium-134 and Caesium-137, in addition to checking the Japanese clearance certificate. However, there were no direct imports of foods that were still subject to these inspections from Japan in 2020.

Moreover, all officially taken fish samples from the Pacific are examined for radiation, in addition to food from Japan. No Caesium-134 or Caesium-137 was detected in any of the fish samples tested in 2020. 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 the purpose of which is to be in contact with food are pooled in product group 2001 "Food contact materials (excluding equipment and machinery in the food industry)". The different products range from dishes, kitchen utensils, drinking cups, packaging materials (e.g. tins, foils, beakers, dishes, seals and sausage casings), and tea and coffee filters. The inspection of these products encompasses a variety of aspects, such as composition, a potential migration of substances from the contact material and their suitability for their intended use. Furthermore, labelling and susceptibility to fraud or deception, as well as in-house documents for checking conformity levels are also examined (Conformity declaration and appropriate in-house documentation).

A total of 392 samples were examined, 11 of which were suspect samples (2.8 %). A total of 220 (54.8 %) of the 381 plan samples were tested for specific criteria as part of focus campaigns. Complaints were filed against 33 samples (8.4 %), including 26 plan samples (6.8 % of 381 plan samples) and seven suspect samples (63.6 % of 11 suspect samples).

Two samples (0.5 %), kitchen utensils made of polyamide, were classified as harmful to human health because they contained excessive levels of PPA.

Six samples (1.5 %) were found to be unsafe -- unsuitable for their intended purpose (5x unsuitable materials, 1x phthalates) and eight samples (2.0 %) resulted in complaints because of their nature, as they could have adverse effects on foods in a way that the food would become unsuitable for consumption or reduced or sub-standard in quality if the products would be used for their intended purpose (4x adverse effects on organoleptic attributes; 1x release of phthalates, melamine or bisphenol A each; 1x microbial contamination).

A total of 14 samples (3.6 %) did not comply with the requirements of Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food.

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

#### 4.3.1.7 Children's and Baby Foods

Babies and infants are a particularly sensitive group with special dietary needs. This is why there are strict regulations for the composition and microbiological nature of these products (e.g. Delegated Regulation (EU) 2016/127 supplementing Regulation (EU) No

609/2013 in regard to specific compositional and information requirements for infant formula and follow-on formula and regarding requirements on information relating to foods for infants and toddlers; and the solid baby food regulation F.L.G. II No. 133/1998). Children's foods are tested regularly for contaminants and their composition, with tests for heavy metals, MCPD esters, PAH, substances from packaging materials, allergens, nutrients and vitamins, in addition to the analysis of microbiological quality and labelling, for example. Special aspects are also examined via focus campaigns.

A total of 218 children's foods were examined, 45 samples of baby formula and follow-up formula and 173 samples of solid baby foods. Forty-two samples (19.3 %) resulted in complaints. One sample (0.5 %) was found harmful to human health because of PAH contamination. Labelling issues were the reason for complaints against 40 samples (18.3 %). One sample (0.5 %) did not comply to the provisions of the regulation for solid baby foods.

#### 4.3.1.8 Smoothies

Fresh smoothies are a popular snack, made predominantly from raw fruit and vegetables. However, the hygiene conditions present during their production play an important role, given the fact that they are consumed directly on-site. Green smoothies contain green leafy vegetables, such as spinach and rocket. As with beetroot, these vegetables are also rich in nitrate.

A total of 54 fresh smoothies were sampled as part of a campaign, with a special focus on green smoothies based on vegetables. In total, two samples (3.8 %) resulted in complaints. One sample was classed as unsafe – unsuitable for human consumption because of *E. coli*. One sample was found to be reduced in quality because of yeast contamination. Pathogens, such as *Salmonella*, *Listeria monocytogenes* or VTEC/STEC were not found.

In terms of nitrate content, the capacity of the ADI value of 3.7 mg nitrate per kg of bodyweight and day set by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) was calculated on the basis of the daily consumption of 250 ml by an adult. The samples averaged a 21 % ADI capacity, with one sample featuring a maximum of 120 %.

#### 4.3.1.9 Mustard Oils

Mustard oil is made by grinding the fatty mustard seeds, which, by nature, have high quantities of erucic acid. These monounsaturated fatty acids may lead to heart disease (myocardial lipidosis), which is

the reason why a maximum content of 50g/kg mustard oil was specified in Regulation (EC) No. 1881/2006, which set maximum levels of certain contaminants in foodstuffs.

The erucic acid levels of 15 mustard oils were tested as part of an FC. Three samples (20.0 %) exceeded the defined maximum level with contents of 495, 493 and 183 g/kg respectively.

#### 4.3.1.10 Tinned Tuna in Catering

Whenever protein-rich food goes off, amino acids (e.g. histidine) are transmuted into biogenic amines (e.g. histamine) by microorganisms. Foodstuffs with higher histidine levels that spoil easily, such as tuna, are particularly affected this.

A total of 72 samples of tinned tuna that has been stored in open containers and was still used in catering were tested as part of a focus campaign. One sample (1.4 %) was found to be unsuitable for human consumption because of microbial contamination with a resulting higher level of histamine. Four samples (5.6 %) were classed as being of reduced in quality and seven samples (9.7 %) did not comply with the provisions of Regulation (EC) No. 852/2004 on food hygiene. The complaint rate of 16.7 % (12 of 72 samples) showed a clear improvement in comparison to sampling from 2017 (30.1 %; 22 of 73 samples).

#### 4.3.1.11 Raw Milk from Milk Dispensers

Raw milk dispensers, where consumers can obtain fresh raw milk themselves, are very popular in some parts of Austria. However, raw milk can be contaminated with pathogens and must therefore be considered as a hazardous product from a hygienic perspective. As a result, raw milk may only be sold for direct human consumption if it carries the information: "Rohmilch, vor dem Verzehr abkochen" (Raw milk, boil before consuming).

A total of 72 milk dispensers were inspected as part of a focus campaign and the milk tested for residues of cleaning agents using microbiological methods. Twenty-three samples (31.9 %) did not comply with the Austrian Regulation on raw milk F.L.G. II No. 106/2006 because of excessive total levels of contaminants. Pathogens were found in four samples (5.6 %): 3x VTEC/STEC, 1x *Listeria monocytogenes*. Three samples (4.2 %) showed small traces of cleaning agent residues.

#### 4.3.1.12 Dried Seaweed

Dried seaweed can contain very high levels of iodine, which can lead to an overactive thyroid with life-

threatening consequences for the metabolism in people who suffer from iodine deficiency. A long-term iodine excess can also impede the production of thyroid hormones in a healthy thyroid and may result in an underactive thyroid and the formation of a goitre. Thus, the EFSA recommends not to exceed a daily intake of 600 µg iodine.

All Member States should test for iodine content in seaweed pertaining to a recommendation given by the European commission, in order to collect data for determining future maximum levels. Forty-two samples were examined for their iodine content as part of a focus campaign. Three samples (7.1 %) showed such high iodine levels that only a few grams of seaweed would be enough to exceed the daily maximum of 600 µg. The fact that no concrete information on the quantity of seaweed that should be used was given on the packaging, nor any details on its processing and use, iodine content and recommended daily intake, these samples were classified as being harmful to human health.

#### 4.3.1.13 Food Supplements

Food supplements (FS) were tested as part of focus campaigns, in addition to the routine inspections of market samples and SIHP testing.

One focus campaign was designed to test dietetic foods for special medical purposes. These products are made specially for people whose nutritional requirements cannot be met by eating normal food as a result of certain medical conditions, disorders or specific health issues and must be registered at the BMSGPK before they are placed on the market in line with Art. 8 Para. 1 LMSVG. Seventeen of the 42 samples taken were placed on the market as FS and corresponded to the legal standards. Sixteen of the remaining 25 samples that were marketed as foods for special medical purposes resulted in complaints (64 %). Labelling issues were the cause for complaints in 11 of these samples (44 %) and in 14 samples (56 %) the composition did not comply with the requirements laid out in the relevant regulations. One sample (4.0 %) breached the regulations on novel foods because it contained unpermitted enzymes.

A total of 61 FS for children, marketed more widely before the start of the new school term, were examined for their quality-defining ingredients (vitamins, minerals) using microbiological methods in September and October. Moreover, the associated advertising documents were also reviewed in addition to the labelling. Twelve samples (19.7 %) received complaints due to labelling issues. Four of the samples (6.6 %) resulted in complaints because of misleading information (disease-related information) on the

product's website. However, all the samples complied with the regulations in terms of their microbiological condition and their ingredients.

Furthermore, 61 plant-based FS samples that were marketed under the terms "Superfood" or "Detox" were tested for their microbiological composition and ingredients. Additionally, the labelling and information on these products found on the internet, in folders and on social media were also examined. Twenty-four samples (39.3 %) received complaints mainly because of labelling issues. One sample (1.6 %) was classified as unsafe – unsuitable for human consumption, as a result of its high curcumin content. There were no complaints in regard to the microbiological status of the samples. The composition of two samples (3.3 %) resulted in complaints because the iron content did not correspond with the amount declared on the label.

#### *4.3.1.14 Food Additives*

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

The contents of sugar, sweeteners and sugar substitutes were analysed in dairy products, flavoured drinks and fruit nectars that are calorie-reduced or produced without additional sugar. Sweeteners and sugar substitutes may only be used in such products if they were made without the addition of sugar and/or as low-calorie products. All 45 samples tested complied with these conditions. However, six samples (13.3 %) exceeded the legal maximum for sweeteners (4x cyclamate in soft drinks, 2x acesulfame K in dairy products).

Nitrate is used as a component of pickling salt in the making of meat products. The salts nitrate and nitrite are responsible for the characteristic red colour of the meat and prevent the growth of harmful microorganisms. Part of the nitrate absorbed by the human body is converted into nitrite, which can subsequently lead to an oxygen deficiency in body cells. Nitrite can also contribute to the formation of nitrosamines, some of which are carcinogenic. Maximum limits were defined in the Regulation (EC) No. 1333/2008 on food additives so that the allowed daily intake is not exceeded. The nitrate content was tested as part of a focus campaign in 71 raw, cured products from direct marketing. Two samples (2.8 %) resulted in complaints because of their nitrate content.

Tests to collect data on the use of the thickeners propylene glycol alginate (E405), carrageenan (E407) and Eucheuma seaweed (E407a) in Austria were conducted on 21 products, during the quantities used and the technical documentation were examined. The samples of 10 of these samples were taken as pure substances and tested for their purity. The purity requirements were met by all the samples and their documented purposes corresponded with the legal provisions. One thickener (4.8 %) received a complaint because of contradictory information about its identity in its product specifications.

Other additives including carrier substances are added to additives and additive mixtures in production for technological reasons. These (secondary) additives reveal their technological effects in the premixture and not in the ready-to-consume food product. A focus campaign was conducted to find out which secondary additives are used in Austria and to test whether they conform with Austrian food regulations. Thirty additives were analysed and their use and documented purpose met all the legal requirements. Furthermore, no anomalies were found in regard to composition and purity. One sample (3.3 %) received a complaint because of its presentation.

#### *4.3.1.15 Glyphosate*

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

Food is tested for glyphosate and its by-products aminomethyl phosphoric acid (AMPA) and N-acetyl glyphosate in Austria on a routine basis. A total of 583 samples were analysed in 2020, including 217 samples (37.2 %) from organic production. The samples were taken predominantly from the product groups vegetables (101 samples), vegetable products (97 samples), honey (95 samples), fruit (82 samples), grain products (78 samples), grain (58 samples), and oil seeds (45 samples). Quantifiable amounts of glyphosate and/or its by-products were found 45 samples (7.7 %). There were no complaints because of glyphosate.

#### *4.3.1.16 Mycotoxins*

Mycotoxins are natural, secondary metabolites of fungus moulds. They are mostly heat-resistant and

can have acute and chronic toxic effects. Maximum levels for various mycotoxins are defined in the Regulation (EC) No. 1881/2006 setting maximum levels for certain contaminants in foodstuffs. Mycotoxin control is carried out preferably in focus campaigns (FCs) to obtain representative results for entire batches.

AGES assumes that Deoxynivalenol and its acetylated derivatives, which have considerable importance in cereal and maize cultivation, pose the highest health risks. A total of 330 samples, including 84 children's foods, 40 samples of cereal and cereal products, and 34 pasta and dough products were tested for these substances. One of the samples of pasta and dough products showed a Deoxynivalenol level near the allowed maximum, but all other samples were normal.

Similarly to Deoxynivalenol, fumonisins derive from *Fusarium* toxins and occur predominantly in maize. The content of fumonisins was determined in 208 food samples, including 84 children's food samples, 40 grain and cereal product samples, and 34 pasta and dough samples. The level of fumonisins 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 219 samples were tested, mostly children's foods (84 samples) cereal and maize products (40 samples), and pasta and dough products (34 samples). None of the samples exceeded the maximum limit set.

T-2 Mycotoxin and its metabolite HT-2 Mycotoxin are further substances within the *Fusarium* group. They are predominantly found in cereals and cereal products. Guidelines for these substances can be found in Recommendation (EU) 2013/165. There were 207 samples tested for these mycotoxins, including 84 children's foods, 40 samples from cereals and cereal products and 34 pasta and dough products. None of the samples tested exceeded the permitted level.

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 425 food samples were tested for Aflatoxin B1, B2, G1 and G2, mainly children's foods (81 samples), nuts and seeds (60 samples), cocoa products (58 samples), cereals and cereal products (52 samples), pasta and dough products (37 samples), oil seeds (30 samples) and tea (26 samples). Two samples

(0.5 % of the samples tested) had levels of Aflatoxin B1 and total levels of B1, B2, G1 and G2 above the legal maximum.

Aflatoxin M1 is the main metabolite of Aflatoxin B1 and may be found in milk if the animals consume feed contaminated with Aflatoxins. A total of 176 milk samples and one milk powder sample were tested for Aflatoxin M1, none of which tested positive.

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 in humans and has been found to be carcinogenic. A total of 347 samples were tested for Ochratoxin A, predominantly children's foods (84 samples), cocoa products (56 samples), cereals and cereal products (51 samples), pasta and dough products (34 samples) and tea (26 samples). One sample of dried figs (0.3 % of the samples analysed) was found harmful to human health because of Ochratoxin A.

Patulin is mainly produced by a variety of mould fungi of the species *Penicillium* and *Aspergillus*. Patulin is predominantly responsible for the rotting of fruit, with apples and apple juice most at risk from this mycotoxin. It is a neurotoxin and can lead to vomiting and digestion problems. Moreover, it is considered genotoxic. A total of 87 samples, predominantly fruit juices, were tested and all the samples were found to be within the specific legal limits for patulin contents.

#### 4.3.1.17 *Pyrrolizidine Alkaloids*

PAs are secondary plant substances formed by specific plants, such as Asteraceae and Boraginaceae or legumes to protect against predators. PAs can damage the liver and have also been shown to have genotoxic and carcinogenic effects in animal experiments. Genotoxic carcinogenic substances are basically undesired in food and their levels should be as low as reasonably possible. PAs could find their way into honey by collecting PA-contaminated pollen or during the harvest of herbs into teas (*Camellia sinensis*) and herbal teas.

A total of 54 honey and 49 teas and herbal teas were tested for PAs as part of two focus campaigns. Twenty-one teas and herbal teas respectively (42.9 %) included small levels of PAs that were classified as a very low health risk. One sample was found to have an increased health risk as a result of its PA content. PAs were determined in 40 of the 54 honey samples (74.1 %). However, their PA levels did not indicate an increased health risk.



#### 4.3.1.18 MCPD, MCPD Esters and Glycidyl Fatty Acid Esters (GE)

Free MCPD (3- and 2-monochloropropanediol) and their esters, as well as glycidyl fatty acid esters are process contaminants that are 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 and bitter aromas and flavours. The esters are broken down into free MCPDs or glycidol during the digestive process. These substances, in particular 3-MCPD and glycidol, are 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 83 samples were analysed for their levels of MCPDs, MCPD esters and GE, predominantly fats and oils (41 samples), and children's foods (24 samples). Three samples of rice oil (all from the same manufacturer) were found harmful to human health as a result of their GE levels.

#### 4.3.1.19 Polycyclic Aromatic Hydrocarbons (PAH)

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

A total of 409 samples were tested for PAH, mainly fats and oils (147 samples), children's foods (93 samples), cocoa products (69 samples), meat products (63 samples), toys (14 samples) and fish products (13 samples). Six samples (1.5 % of the samples examined) (4x meat products, 1x fish product and 1x children's food product) resulted in complaints due to their PAH levels and classed as harmful to human health.

#### 4.3.1.20 Antibiotic-Resistant Bacteria

In 2020, chicken meat samples were tested for *E. coli*, which forms extended spectrum beta-lactamase (ESBL), AmpC-type  $\beta$ -lactamase (AmpC) and carbapenems. Samples which fulfilled the criteria of the EU-wide monitoring programme for antibiotic resistance were also reported to the EC for a Europe-

wide analysis of antibiotic resistance. ESBL/AmpC producing *E. coli* were found in 58 (18.9 %) of 307 samples taken. The share of chicken meat with ESBL/AmpC producing *E. coli* was considerably lower in 2020 compared to the findings in 2016 and 2018 (2016: 63,0 %, 2018: 37,2 %, 2020: 18,9 %).

#### 4.3.1.21 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 medicine and food production to the consumers, are gathered on an ongoing basis by monitoring zoonoses. 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, who publishes [short reports for the Member States](#) of the EU together with the European Centre for Disease Prevention and Control. Information on the zoonoses that must be monitored can also be found on the AGES homepage ([zoonoses reports](#)), where the exact figures are updated regularly.

More than 5,300 food samples were tested for salmonella, predominantly meat and meat preparations (approx. 1,400 samples), ready-to-eat foods (PG 2202; approx. 800 samples), ice cream (approx. 600 samples), fruit and vegetables (approx. 500 samples), milk and dairy products (approx. 400 samples), fish and fish products (approx. 200 samples), eggs (approx. 200 samples), children's foods (approx. 150 samples), baked goods (approx. 150 samples) and spices (approx. 100 samples). Salmonella was detected mainly meat and meat preparations from poultry meat (90 salmonella isolates), including 5x *Salmonella enteritidis* and 3x *Salmonella typhimurium*. The type of salmonella isolated the most frequently was *Salmonella Infantis* (69x) -- 47x in fresh chicken meat. A ready-to-eat food product and one pre-cooked seafood product were harmful to human health because of salmonella. Thirty-six samples were found to be unsuitable for human consumption (1x minced meat, 35x raw poultry meat and raw poultry meat products).

About 600 food samples were tested for *Campylobacter*, mainly meat and meat preparations and products (approx. 300 samples), ready-to-eat foods (PG 2202; approx. 150 samples), and milk and dairy products (approx. 70 samples). *Campylobacter* was found in 185 of the samples, almost exclusively in fresh chicken meat. A total of 23 samples, all of them

poultry meat, were classified as unsuitable for human consumption as a result of *Campylobacter*.

Around 3,300 food samples were examined for listeria, predominantly milk and dairy products (approx. 800 samples), meat and meat preparations (approx. 700 samples), ready-to-eat foods (PG 2202; approx. 400 samples), fruit and vegetables (approx. 300 samples), fish and fish products (approx. 200 samples), ice cream (approx. 150 samples), packed ready-meals (PG 2201; approx. 150 samples), and baked goods (approx. 150 samples). Pathogenic *Listeria monocytogenes* could be detected in 58 samples. One meat product was found harmful to human health because of listeria. Fourteen samples were unsuitable for human consumption (10x meat products, 2x dairy products, 2x fish products).

Circa 1,200 food samples were analysed for VTEC/STEC, mainly in meat and meat preparations (approx. 650 samples) and milk and dairy products (approx. 300 samples). VTEC/STEC was found in 16 samples, including 8x in fresh game meat. Four samples were harmful to human health (2x meat products, 1x flour). Three samples of fresh game meat were unsuitable for human consumption.

#### 4.3.1.22 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.

Smoked meat products were tested for their PAH levels. No sample exceeded the maximum limits.

The composition of pâtés and spreadable cooked sausages was analysed as part of histological examinations. One of 25 samples (4.0 %) contained mechanically separated meat that was not declared on the label.

A total of 415 samples of cured and smoked meats, sausages, milk, cheese, vegetable oils, cereal products, bread and baked goods, sugar, vegetables, fruit, tea and egg products were tested for aluminium, arsenic, lead, cadmium, chromium, copper, nickel and mercury, to gather data for preparing risk assessments. One sample of eggs and one of sausages made of game meat were unsuitable for human consumption due to their lead content. Increased levels were also found in tea, however, they did not result in complaints.

Pasta and dough products were tested for 18 mycotoxins using a multi-method because small amounts of mycotoxins were found during earlier inspections. In one sample, the level of deoxynivalenol was at the legally permitted maximum limit, all other samples showed normal levels.

## 4.4 Samples from Organic Production

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

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

Table 9: Results from samples taken in organic production.

	Total samples	Plan samples	Suspect samples
<b>Samples analysed</b>	2,538	2,410	128
<b>Samples failed</b>	361	321	40
<b>Samples failed in %</b>	14.2	13.3	31.2
<b>Causes for complaint</b>			
<b>Harmful to human health</b>	4	0	4
<b>unsuitable</b>	53	28	25
<b>Composition</b>	16	16	0

	Total sam- ples	Plan sam- ples	Suspect samples
<b>Composition according to Reg. (EC) No. 834/2007</b>	4	4	0
<b>Labelling / Misleading Information</b>	268	262	6
<b>Labelling according to Reg. (EC) No. 834/2007</b>	27	27	0
<b>other</b>	35	28	7

About 85 % of the samples were taken in the 11 product groups PG 01 (meat, meat preparations), 03 (milk, dairy products), 04 (poultry, poultry products), 05 (fats, oils), 06 (cereals, cereal products), 07 (bread, baked goods), 08 (sugar, honey) 11 (fruit, vegetables), 14 (coffee, tea), and 18 (food for special target groups), 18 (Foods for special target groups) and 23 (eggs and egg products). The complaint rate for all organic products was 14.2 % (361 of 2,538 samples). More suspect samples (31.2 %; 40 of 128 samples) failed inspections than plan samples (13.3 %; 321 of 2,410 samples).

Four samples (0.2 %) were harmful to human health: 1x milk because of *Bacillus cereus*, 1x brown top millet because of tropane alkaloids, 1x figs because of

ochratoxin A and 1x vegan Bratwurst substitute because of injury risk by foreign bodies.

The composition of four samples (0.2 %) was complained about because of violations of the Regulation (EC) No. 834/2007: 2x meat products because of excessive nitrate levels, 1x honey because of illegal pesticide residues and 1x grape juice for the use of sulfites.

In 27 samples (1.1 %) the labelling did not correspond with the labelling provisions for organic products pertaining to Regulation (EC) No. 834/2007 and its implementing provisions.

## 4.5 Residue Tests in Food of Animal Origin

Live animals (cattle, pigs, poultry), fresh meat from cattle, pigs, sheep, goats, poultry, horses, farm game, wild game and aquaculture products, as well as milk, eggs and honey are tested for residues of banned substances, veterinary drugs and contaminants, in line with Directive 96/23/EC. The analysis of these substances serves to control compliance with legal regulations at national and EU levels. Should any banned or unauthorised substances be detected or the maximum levels exceeded, the competent state authority (e.g. food testing centres or official veterinarians) must take measures in line with the Austrian Residue Control Regulation 2006 F.L.G. II No. 110/2006 (e.g. inspection of the agricultural establishment, closing the establishment, sample taking, or legal complaint).

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

### 4.5.1 Live animals, meat and aquaculture products

A total of 8,662 samples were taken as part of the residue monitoring programme.

Residues were found in 30 samples (0.3 %). The maximum residue levels for antibiotics were exceeded in one sample and two samples had excessive levels of nonsteroidal anti-inflammatory substances (Meloxicam, Metamizol and Diclofenac). One urine sample taken from a calf tested positive for 2-Thiouracil. The urine samples from one pig and three lambs tested positive for 19-Nortestosterone-17 $\alpha$ -17 $\beta$ . The urine sample of one cow contained 17-beta testosterone and that of one lamb 17-beta boldenone. Semicarbazide was found in the liver of two lambs. The heavy metal lead was found in five game samples.  $10,67 \pm 1,6 \mu\text{g}/\text{kg}$  cadmium were detected in a horse liver. Copper, which has been tested for as part of the residue testing since 2020, has been found in the liver of nine pigs and two cows. One fish sample tested positive for leucomalachite green, a metabolite of malachite green.

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

### 4.5.2 Milk, Eggs and Honey

A total of 338 milk samples (cow's, sheep's and goat's milk), 218 egg samples and 189 honey samples were taken.

The content of the antibiotic Tylosin was measured in one honey sample (0.5 % of 189 honey samples)

## 4.6. Ante- and Post-Mortem Inspections of Slaughter Animals

A total of 646,664 cattle were slaughtered and examined, and 2,013 carcasses (0.3 %) were found to be unsuitable for consumption. Moreover, 426 horses and other equids were slaughtered and examined and 13 carcasses (0.5 %) were found to be unsuitable for consumption. A total of 9,540 of 5,056,515 slaughtered pigs were found to be unsuitable for consumption (0.2 %), as well as 108 (0.1 %) of 181,512 slaughtered sheep. A total of 768 carcasses (6.7 %) were found to be unsuitable for consumption from the 11,505 slaughtered and examined goats. Furthermore, 1,369,666 turkeys and 98,883,561 chickens were examined, with 7,317 of turkeys (0.5 %) and 1,155,408 of chickens (1.2 %) unsuitable for consumption.

Meat inspections in game processing establishments for wild game are carried out by officially authorised veterinarians. A total of 796 (1.0 %) of 80,509 game samples were found to be unsuitable for consumption. Initial inspections are conducted by 33,436 specially trained hunters and gamekeepers.

All of the 5,056,515 slaughtered pigs and 426 equids were also tested for trichinae, with none of them testing positive.

## 4.7 Import Controls

### 4.7.1 Food of Non-Animal Origin

Forty-one of 445 consignments of food of non-animal origin from third countries were sampled. One sample from Thailand showed increased levels of pesticides. This consignment was not fit for marketing and, therefore, rejected.

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

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

Place of origin	Product	Amount in kg	Consignments	Consignments sampled	Consignments not conforming	Test parameters
Türkey <sup>1</sup>	Hazelnuts shelled and unshelled	604,437	40	2	0	Aflatoxins
Türkei <sup>1</sup>	Dried figs	369,579	37	8	0	Aflatoxins
Turkey <sup>1</sup>	Pistachios	10,503	16	6	0	Aflatoxins
Turkey <sup>1</sup>	Hazelnuts, pistachios, figs, processed or preserved	2,384,854	182	12	0	Aflatoxins
Turkey <sup>1</sup>	Flour, semolina, ground hazelnuts, figs and pistachios	303,800	23	1	0	Aflatoxins
Turkey <sup>1</sup>	Hazelnut paste, pistachio paste, fig paste	1,317,953	70	5	0	Aflatoxins
Turkey <sup>1</sup>	Processed agricultural products	12,722	3	0	0	Aflatoxins
Turkey <sup>1</sup>	Cut and crushed hazelnuts	0	0	0	0	Aflatoxins

Place of origin	Product	Amount in kg	Consignments	Consignments sampled	Consignments not conforming	Test parameters
India <sup>1*</sup>	Sesame	99	3	0	0	Salmonella and Pesticides
Egypt <sup>1</sup>	Peanuts	0	0	0	0	Aflatoxins
Iran <sup>1</sup>	Pistachios	100	1	0	0	Aflatoxins
Turkey <sup>2</sup>	Grapes, dried	0	0	0	0	Ochratoxin A
Brazil <sup>2</sup>	Pepper	4,047	7	1	0	Salmonella
Thailand <sup>2</sup>	Paprika	6,069	39	4	1	Pesticides
China <sup>2</sup>	Paprika	649	7	0	0	Salmonella
Kenya <sup>2</sup>	Beans	5,040	5	0	0	Pesticides
China <sup>2</sup>	Tea	150	1	1	0	Pesticides
China <sup>3</sup>	Rice products	15,300	1	1	0	GMO
Canada <sup>4</sup>	Wheat	0	0	0	0	Ochratoxin A
USA <sup>4</sup>	Almonds	198,673	10	0	0	Aflatoxins
Specific third countries <sup>5</sup>	Berries, mushrooms	0	0	0	0	Radiation
<b>Total</b>		<b>5,233,975</b>	<b>445</b>	<b>41</b>	<b>1</b>	

#### Legal principles

- 1 Inspection in line with Reg. (EU) 2019/1793 Annex II
- 1\* Inspection in line with Reg. (EU) 2019/1793 Annex II amended by Reg. (EU) 2020/1540, as of 22.10.2020
- 2 Inspection in line with Reg. (EU) 2019/1793 Annex I
- 3 Inspection in line with Commission Decision 2011/884/EU
- 4 Inspection in line with Reg. (EU) 2015/949, amended by Reg. (EU) 2017/1269
- 5 Inspection in line with Reg. (EU) 2020/1158, as of 1. 9. 2020

#### Inspection of consignments from Japan for radiation

In 2020, no consignment from Japan was subjected to an inspection at the Austrian border inspection posts in line with Regulation (EU) 2016/6, amended by Regulation (EU) 2017/2058 and Regulation (EU) 2019/1787.

#### Inspection of plastic kitchen articles from China

Six consignments (45,521 kg) of plastic kitchen articles from the People's Republic of China were tested for polyamide and melamine in line with Regulation (EU) No. 284/2011 in the reporting year. Five consignments were rejected due to insufficient documentation. One consignment failed to comply to import regulations.

#### Inspections of organic food

A total of 1,036 consignments of organic foodstuffs imported from third countries were tested for their conformity. All consignments had the EU-conform

control certificates required. As of 2020, the European Commission decided that consignments of specific organic foods and feeds – listed under the following CN codes: chapter 10, chapter 11, chapter 12 and chapter 23 – must be tested for pesticides before they are cleared if they are imported from certain countries (Ukraine, Kazakhstan and the Russian Federation, Moldova and the People's Republic of China).

Suspect samples were taken from 78 consignments. Fifty-seven consignments from Ukraine, five consignments from Moldova and 16 consignments from the People's Republic of China were inspected. The volume imported amounted to 12,710,084 kg. These consignments have been integrated in Table 11. All consignments conformed with the import regulations for organic/ecological products.

The BMSGPK also prepared a random sample plan for imported organic products for 2020. A total of 51 consignments were tested for pesticides as part of this random sample plan. Three consignments did not conform to the import regulations for organic food: 1x cistus leaves from Albania, 1x rice from Pakistan and 1x raspberries from Serbia.

Table 11: Import controls for organic foods

Number of consignments	Type of consignment	Amount in kg
285	Fruit	4,092,385
7	Vegetables	129,821
270	Seeds, Nuts, Cereal	17,201,216
474	Various other food	7,919,192

## 4.7.2 Foods of Animal Origin

Foods of animal origin from third countries must be subjected to inspection at the first EU-authorized border inspection post. A total of 83 consignments of foods of animal origin from third countries were subjected to import inspections at the Austrian border inspection posts.

Two consignments resulted in complaints because of insufficient documentation.

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

Table 12: Import controls for food of animal origin

Product	Consignments	Cleared for import into the EU	Cleared for import into a customs warehouse in the EU	Consignments not conforming to EU standards	Consignments sampled
Meat and meat products	7	7	0	0	1
Fishery products	45	43	0	2	2
Animal casings	8	8	0	0	1
Poultry meat and poultry meat products	0	0	0	0	0
Milk and dairy products	7	7	0	0	1
Honey	16	16	0	0	0
Collagen casings	0	0	0	0	0
Other foods (enzymes, insect meal)	0	0	0	0	0
<b>Total</b>	<b>83</b>	<b>81</b>	<b>0</b>	<b>2</b>	<b>5</b>

## 4.8 Suspect Samples

Some control activities and measures are used to investigate suspicions about foods and other articles subject to the LMSVG that do not conform with the legal regulations because of a current situation, 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 652 of 2,245 suspect samples resulted in complaints (29.0 %), substantially more than the plan samples (13.6 %), which can be seen as evidence for the efficiency of suspicion-oriented sampling.

The share of suspect samples that were harmful to human health was 1.6 % (as opposed to 0.2 % in plan samples).

The more detailed data broken down in 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 29,191 inspections at 24,576 businesses across Austria in 2020. The regional veterinary authorities conducted 8,099 inspections at 3,591 meat establishments and 1,651 inspections in 1,554 milk producing establishments. This results in a total of 38,941 audits at 29,721 businesses.

### 4.9.1 Results in General

Businesses are inspected with varying frequencies based on a risk-based procedure. Thus, establishments in the highest risk category 9 are checked at least once per year (100%) and businesses in the risk categories 3, 2 and 1 are inspected at a frequency of 10 % per year. Should there be any suspicions about deficiencies at an establishment, checks and additional inspections become a priority. Should the results of the official inspection show that

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

The Food Safety Authority inspected 24,576 establishments and found food-law violations in 3,888 (15.0 %). In 1,426 cases there were breaches of hygiene regulations with regards to HACCP and training and general hygiene issues in 6,164 cases. Problems with the product composition were found in 72 cases and there were 683 cases relating to mislabelling and/or misleading information found during official inspections. "Other" deficiencies (e.g. contaminants) were attributed in 1,465 cases. At 15.8 %, the percentage of businesses in which violations were found in 2020 was considerably higher than in previous years. However, the number of businesses inspected in 2020 was significantly lower as a result of the COVID-19 pandemic. Inspections were focused on businesses where problems were suspected or reported, which is reflected in the percentage increase.

Table 13: Violations found during inspections

Year	Establishments inspected	Establishments with violations	Establishments with violations in %	Hygiene (HACCP, training)	Hygiene general
2018	33,187	2,824	8.5	213	3,086
2019	34,722	2,444	7.0	214	3,146
2020	24,576	3,888	15.8	1,426	6,164

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

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 (milk, fish and meat products), was carried out as part of this focus campaign. A total of 313 food samples and 1,264 environment samples were taken at 184 businesses and analysed.

Ten (3.2 %) of the food samples taken resulted in complaints – five of 207 dairy products (2.4 %), one from 71 meat products (1.4 %) and four of 35 fish

samples (11.4 %). One fish product (*Listeria monocytogenes*) and one cheese sample (contamination with *E. coli* and coagulase positive staphylococcus) were unsuitable for human consumption. Two fish products (coagulase positive staphylococcus), two dairy products (*Enterobacteriaceae*) and one cheese product (*E. coli*) did not comply to the provisions found in Regulation (EC) No. 852/2004. One fish product and one raw sausage were at the end of their use-by date and unsuitable for human consumption as a result of organoleptic issues. Mould was found in one drinking yoghurt at the end of its best-before date. No reason for complaint was found in 303 samples (96.8 %).

Environment samples provide local authorities with information to evaluate hygiene conditions. Evidence

of listeria was tested for at 184 establishments and found in the environment samples of 63 (34.2 %). Additionally, food samples at 12 of the 63 businesses (19.0 %) tested positive for listeria and were reported due to the detection of this pathogen. None of the 121 businesses where no evidence of *Listeria* during environmental sampling (65.8 % of all businesses) was found received complaints due to listeria in a sample or were informed of the detection of listeria. *Listeria monocytogenes* were found in 33 environment samples (2.6 % of all environment samples).

### 4.9.3 Milk Producing Establishments

A total of 1,651 business inspections were conducted at 1,554 milk producing establishments. A delivery stop was announced for 238 businesses (15.3 %) because they exceeded the number of bacteria and somatic cells allowed or because of evidence of inhibitors.

### 4.9.4 Meat Establishments

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 8,099 business inspections at 3,591 meat establishments. A total of 2,430 hygiene deficiencies, 755 documentation issues, 725 structural defects, 93 animal protection issues during the slaughtering process and 622 other deficiencies (e.g. regarding training, pest control monitoring etc.) were recorded.

### 4.9.5 Dumpling-Producing Businesses

2020 saw more rigorous inspections following the discovery of illegal dumpling production facilities in Vienna in 2019. Suspicions were confirmed at two locations with questionable hygienic production conditions. Approximately 750 kg of food (finished dumplings, ingredients and raw materials) were confiscated.

## 4.10 Harmful Samples

Samples are found to be harmful to human health if foodstuffs, objects of daily use and cosmetic products could have adverse effects on or may be injurious to human health (e.g. because of the presence of pathogenic microorganisms, banned substances or foreign bodies that could cause injury).

Seventy-six samples (0.3 %) were found to be harmful in 2020.

A differentiated evaluation of the samples found to be harmful showed that the complaint rate in suspect samples was at 1.6 %, while only 0.2 % of plan samples were harmful. In total, 35 of 76 harmful samples (46.1 %) were suspect samples, whereas the percentage of all suspect samples in the number of total samples taken amounted only to 10.3 % (2,245 out of 21,779 samples).

The largest share of harmful samples was found in the category objects of daily use (18 of 984 samples; 1.8 %), followed by cosmetic products (four of 497 samples; 0.8 %), fish and fish products (seven of 871 samples; 0.8 %), foods for special target groups (five of 646 samples; 0.8 %), cereals and cereal products (four of 680 samples; 0.6 %), and ready-to-eat food

(13 of 2,463 samples; 0.5 %). One sample of the 18 objects of daily use was taken out of suspicion, as were three of the four cosmetics samples, all of the seven fish and fish product samples, four of the five samples of foods for special target groups, three of the four cereal and cereal products samples and eight of the 13 ready-to-eat food samples.

The causes that resulted into complaints because of samples that were found harmful are illustrated in Table 14. A total of 24 of the 76 samples (31.6 %) found harmful tested positive for microbial contamination, especially for *Bacillus cereus*, but also for VTEC/STEC and staphylococcus (toxin-producing). Twenty-two complaints (28,9 %) were made because of contaminants resulted from contamination with PAH and also  $\Delta$ 9-THC, lead, iodine, and GE. The 15 harmful samples that showed safety issues (19.7 %) were all taken from toys. Nine samples (11.8 %) were found to be harmful to human health because of their ingredients or composition (e.g. danger of confusing shower gels with foods, kitchen utensils that released excessive amounts of PAA). Harmful foreign bodies and impurities were found in six samples (7.9 %). No sample was found to be harmful because of excessive pesticide levels.



Table 14: Reasons for complaint in harmful samples

	Foreign bodies, Impurities	Ingredients, Composition	Contaminants	Microbiology, Hygiene	Pesticides	Safety issues
Meat and meat preparations			8	4		
Fish and fish products		3	1	3		
Milk and dairy products				3		
Fats, oils			3			
Cereal and cereal products	1		1	2		
Bread, baked goods	2					
Fruit and vegetables	1		4			
Foods for special target groups			4	1		
Cosmetic products		4				
Objects for daily use		2	1			15
Ready-to-eat food	2			11		
<b>Total</b>	<b>6</b>	<b>9</b>	<b>22</b>	<b>24</b>	<b>0</b>	<b>15</b>

## 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-borne, 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 SANTE-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 authority or authorities responsible. 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.

It is possible to act quickly through the forwarding of the notification to the authorities. The competent 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 moved on 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 necessary, if a product sample is taken in Austria and a complaint registered by an expert. If a potential connection between such a product and another Member State is found, a RASFF notification is prepared and transferred to the Member States affected via Brussels.

### 4.11.2 RAPEX

The Rapid Exchange of Information System ([RAPEX](#)) is a rapid alert system established by the EU for more efficient consumer protection in the field of general product safety. RAPEX is based on the Directive 95/2001 EC on general product safety. The competent ministry for product safety in Austria and, thus, contact for RAPEX alerts is the [BMSGPK](#). RAPEX is also used for the rapid exchange of information on unsafe toys and cosmetic products, usually pursued

by the local food safety authorities, as safety for toys and cosmetics is governed by the LMSVG. AGES (RAPEX national contact Salzburg) houses the local national contact for the alert administration for toys and cosmetics. This is where the alerts are collected, just like the RASFF alerts, and passed on to the competent authorities (further procedures as in the RASFF system – see above).

#### **4.11.3 Alerts via the EU Rapid Alert Systems**

Austria received 1,621 RASFF alerts in 2020. A total of 567 of these alerts were forwarded to the competent food safety authorities. A total of 420 alerts already had a clear connection to Austria when they were received.

Of the 655 RAPEX alerts, 603 were forwarded to the competent food safety authorities. A total of 18 cases had a clear connection to Austria when the alerts were received.

The Austrian food safety authorities reported 181 products to the national contact, forwarding 83 cases to the appropriate RASFF and RAPEX contacts in the EC.

A total of 73 products were found to be harmful (46x foods, 2x objects for daily use, 19x toys, 6x cosmetic products), 34 of which were forwarded to the EC contacts. Moreover, Austria passed on an additional 39 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 establishments or individual cases.

#### **4.11.4 Information for the Public**

If there is reasonable suspicion – based on the findings and expert opinions of AGES or one of the local examination centres or an AGES risk assessment based on an RASFF alert -- that products may be harmful and may, therefore, pose a risk to a larger group of the population (danger to the public), the Federal Minister of Social Affairs, Health, Care and Consumer Protection must arrange for the public to be informed. Any measures taken by the manufacturer must be taken into account.

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 was informed 207 times in 2020, with 101 products found to be harmful. 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](#)).

# ANNEX

## The following tables have been added:

Table 15: Total samples

Table 16: Plan samples

Table 17: Suspect samples

Table 18: Inspections according to type of business

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

Table 20: Inspections of milk producing businesses

Table 21: Post-mortem examinations

*(Date of Data Collection: March 2021)*

## 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 the intended use of which cannot be guaranteed (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 life and adulterations thereof in line with Art. 5 Para. 5 Item 3 LMSVG.

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

The complaint category "other" includes complaints in line with diverse regulations, such as the regulations on hygiene, Potable (Drinking) Water, Toys, Novel Foods, and also "quality reduction" 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 business or establishment that violated regulations was only counted once for the calculation of the columns "sample complaints" or "violations by businesses," even if several complaints or violations were registered per sample or business, respectively. As a result, these figures do not equal the number of complaints or violations, as they illustrate the complaints and violations for each category and, thus, can include multiple complaints of one sample.

Table 15: Total Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition.	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
01 01	Raw meat fresh or frozen	375	0	27	0	11	12	48	19	3	27	8	12.8
01 02	Raw meat chopped, unseasoned	231	0	10	0	7	4	18	10	1	5	1	7.8
01 03	Meat preparations and meat products	316	0	26	1	20	9	52	14	2	21	8	16.5
01 04	Cured and smoked meats	382	3	22	7	19	9	58	22	5	46	10	15.2
01 05	Sausages (except game and poultry sausages)	933	4	22	31	83	10	140	20	8	82	10	15.0
01 06	Tinned meats and conserves incl. game meats	91	0	0	6	9	0	13	0	0	27	4	14.3
01 07	Soups made of/with meat, meat extracts and soups thereof	39	0	0	0	1	0	1	0	0	6	1	2.6
01 08	Natural sausage casings	2	0	0	0	0	0	0	0	0	1	0	0.0
01 09	Game fresh and frozen	99	1	14	0	11	11	35	19	2	8	6	35.4
01 10	Game products (incl. sausages, cured products)	98	3	9	4	26	2	39	1	11	9	5	39.8
01 11	Other meat products	50	1	4	0	8	0	12	3	0	3	0	24.0
01 12	Other "land" animals and products thereof (incl. insects, grubs/ maggots....)	5	0	1	0	3	0	4	0	0	3	3	80.0
<b>01</b>	<b>Meat, meat preparations and products</b>	<b>2,621</b>	<b>12</b>	<b>135</b>	<b>49</b>	<b>198</b>	<b>57</b>	<b>420</b>	<b>108</b>	<b>32</b>	<b>238</b>	<b>56</b>	<b>16.0</b>
02 01	Sea fish fresh or frozen	158	3	15	0	10	3	28	11	5	114	19	17.7
02 02	Sea fish products (no tins/conserves)	171	1	11	0	16	4	32	6	4	99	17	18.7
02 03	Freshwater fish fresh or frozen	155	0	3	0	6	3	10	4	1	33	4	6.5
02 04	Freshwater fish products	130	1	1	0	20	3	25	2	1	36	3	19.2
02 05	Shellfish, crustaceans, molluscs, derivative products	97	2	3	2	12	3	21	6	0	75	15	21.6
02 06	Other animals and derivative products	1	0	0	0	0	0	0	0	0	0	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 products	Complaints/Imported products	
									Microbiological	Other			
<b>02 07</b>	Preserves and semi-preserves and marinades of the whole product group (no ready-made foods)	159	0	3	0	12	8	23	5	1	115	17	14.5
<b>02</b>	<b>Fish</b>	<b>871</b>	<b>7</b>	<b>36</b>	<b>2</b>	<b>76</b>	<b>24</b>	<b>139</b>	<b>34</b>	<b>12</b>	<b>472</b>	<b>75</b>	<b>16.0</b>
<b>03 01</b>	Milk	824	1	5	0	12	33	50	33	1	8	0	6.1
<b>03 02</b>	Milk and dairy products (except cheese -- cream cheese, curd cheese, ...) and butter)	324	0	7	3	39	16	62	8	1	31	8	19.1
<b>03 03</b>	Cheese and cheese products	779	2	29	2	67	25	118	33	1	125	19	15.1
<b>03 04</b>	Butter, butter preparations/products and clarified butter	135	0	5	4	12	3	22	5	0	19	2	16.3
<b>03</b>	<b>Milk and dairy products</b>	<b>2,062</b>	<b>3</b>	<b>46</b>	<b>9</b>	<b>130</b>	<b>77</b>	<b>252</b>	<b>79</b>	<b>3</b>	<b>183</b>	<b>29</b>	<b>12.2</b>
<b>04 01</b>	Raw poultry fresh and frozen	770	0	50	0	14	7	63	44	2	194	25	8.2
<b>04 02</b>	Raw poultry preparations and products	169	0	22	0	4	8	34	27	0	14	4	20.1
<b>04 03</b>	Sausages and cured poultry products	149	0	5	3	14	0	20	4	1	29	7	13.4
<b>04 04</b>	Poultry conserves	19	0	2	0	1	0	3	0	2	15	3	15.8
<b>04 05</b>	Soups made of/with poultry meat, poultry extracts and soups thereof	20	0	0	0	1	0	1	0	0	6	0	5.0
<b>04</b>	<b>Poultry and poultry products</b>	<b>1,127</b>	<b>0</b>	<b>79</b>	<b>3</b>	<b>34</b>	<b>15</b>	<b>121</b>	<b>75</b>	<b>5</b>	<b>258</b>	<b>39</b>	<b>10.7</b>
<b>05 01</b>	Vegetable fat, margarine	97	0	5	0	16	1	21	1	0	44	13	21.6
<b>05 02</b>	Vegetable oils	285	3	1	4	84	0	90	0	4	113	30	31.6
<b>05 03</b>	Mayonnaise and related products	55	0	0	1	7	0	7	0	0	14	6	12.7
<b>05 04</b>	Delicatessen products and similar products	142	0	1	1	14	4	19	3	1	16	3	13.4
<b>05 05</b>	Marinades, dressings, emulsified sauces without egg	44	0	0	0	3	0	3	0	0	18	1	6.8
<b>05</b>	<b>Fats, oils and related products</b>	<b>623</b>	<b>3</b>	<b>7</b>	<b>6</b>	<b>124</b>	<b>5</b>	<b>140</b>	<b>4</b>	<b>5</b>	<b>205</b>	<b>53</b>	<b>22.5</b>
<b>06 01</b>	Cereals	204	1	7	1	10	1	20	0	4	112	16	9.8
<b>06 02</b>	Cereal products	321	3	15	1	15	1	35	9	6	92	11	10.9

## Annex: Total Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition.	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
<b>06 03</b>	Starch and starch products	2	0	0	0	0	0	0	0	0	1	0	0.0
<b>06 04</b>	Custard or pudding powder	28	0	0	0	2	0	2	0	0	13	2	7.1
<b>06 05</b>	Muesli, muesli bars	125	0	3	0	12	1	15	1	1	66	6	12.0
<b>06</b>	<b>Cereals and cereal products</b>	<b>680</b>	<b>4</b>	<b>25</b>	<b>2</b>	<b>39</b>	<b>3</b>	<b>72</b>	<b>10</b>	<b>11</b>	<b>284</b>	<b>35</b>	<b>10.6</b>
<b>07 01</b>	Bread, baked goods and bakery products	253	1	6	0	17	2	26	2	1	39	8	10.3
<b>07 02</b>	Fine baked goods – confectionery	456	1	20	0	39	7	62	17	3	50	11	13.6
<b>07 03</b>	Pastries and dough	224	0	8	2	49	4	58	6	0	85	17	25.9
<b>07 04</b>	Baking agents	6	0	1	0	0	0	1	1	0	5	0	16.7
<b>07 05</b>	Crackers, nibbles, salted goods	81	0	1	0	11	1	11	0	1	46	8	13.6
<b>07 06</b>	Dried and long-life baked products	146	0	4	1	19	0	23	0	4	64	6	15.8
<b>07 07</b>	Ready-made doughs and fillings	123	0	0	0	5	1	6	0	0	24	3	4.9
<b>07</b>	<b>Bread and baked goods</b>	<b>1,289</b>	<b>2</b>	<b>40</b>	<b>3</b>	<b>140</b>	<b>15</b>	<b>187</b>	<b>26</b>	<b>9</b>	<b>313</b>	<b>53</b>	<b>14.5</b>
<b>08 01</b>	Sugar and types of sugar	52	0	0	0	8	0	8	0	0	14	7	15.4
<b>08 02</b>	Honey	448	0	2	14	33	0	44	0	2	73	16	9.8
<b>08</b>	<b>Sugar and honey</b>	<b>500</b>	<b>0</b>	<b>2</b>	<b>14</b>	<b>41</b>	<b>0</b>	<b>52</b>	<b>0</b>	<b>2</b>	<b>87</b>	<b>23</b>	<b>10.4</b>
<b>09 01</b>	Ice cream from industrial production	85	0	1	0	8	1	10	0	0	32	3	11.8
<b>09 02</b>	Ice cream from artisan production	724	0	28	42	20	24	103	33	41	16	3	14.2
<b>09</b>	<b>Ice cream</b>	<b>809</b>	<b>0</b>	<b>29</b>	<b>42</b>	<b>28</b>	<b>25</b>	<b>113</b>	<b>33</b>	<b>41</b>	<b>48</b>	<b>6</b>	<b>14.0</b>
<b>10 01</b>	Cocoa and cocoa products	249	0	1	0	51	5	55	0	1	122	30	22.1
<b>10 02</b>	Sweets and confectionery	164	0	5	3	40	0	44	0	2	89	31	26.8
<b>10</b>	<b>Cocoa, sweets and confectionery</b>	<b>413</b>	<b>0</b>	<b>6</b>	<b>3</b>	<b>91</b>	<b>5</b>	<b>99</b>	<b>0</b>	<b>3</b>	<b>211</b>	<b>61</b>	<b>24.0</b>
<b>11 01</b>	Fresh/frozen vegetables, potatoes, pulses and legumes	694	0	15	13	15	9	48	7	21	221	22	6.9
<b>11 02</b>	Vegetable, potato and pulse and legume products	455	3	7	3	38	10	57	5	6	209	26	12.5
<b>11 03</b>	Fruit fresh and frozen	522	0	8	7	8	6	29	0	20	329	21	5.6

## 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 products	Complaints/Imported products	
									Microbiological	Other			
<b>11 04</b>	Fruit products	292	1	13	7	54	1	69	1	10	125	25	23.6
<b>11 05</b>	Mushrooms	77	0	1	0	3	0	4	0	1	37	1	5.2
<b>11 06</b>	Mushroom products	69	0	1	0	7	0	8	1	0	46	7	11.6
<b>11 07</b>	Soups (without meat or poultry)	37	0	0	0	2	0	2	0	0	12	1	5.4
<b>11 08</b>	Nuts, peanuts in shells,...	194	0	11	0	7	0	17	1	3	144	11	8.8
<b>11 09</b>	Ground/roasted nuts, desiccated coconut, salted nuts	102	0	2	0	5	0	7	2	0	67	4	6.9
<b>11 10</b>	Grains and seeds	201	0	4	1	14	0	19	0	5	95	7	9.5
<b>11 11</b>	Other edible plant materials	4	0	1	1	2	0	2	0	1	2	2	50.0
<b>11 12</b>	Vegan substitutes for animal protein	24	1	0	0	2	0	3	0	0	6	0	12.5
<b>11</b>	<b>Fruit and vegetables</b>	<b>2,671</b>	<b>5</b>	<b>63</b>	<b>32</b>	<b>157</b>	<b>26</b>	<b>265</b>	<b>17</b>	<b>67</b>	<b>1,293</b>	<b>127</b>	<b>9.9</b>
<b>12 01</b>	Spices, seasonings, condiments, and herbs	219	0	5	1	39	6	51	3	0	121	28	23.3
<b>12 02</b>	Mustards	76	0	0	0	13	0	13	0	0	15	6	17.1
<b>12 03</b>	Powdered and dried basis mixes and stocks	50	0	0	0	1	0	1	0	0	13	0	2.0
<b>12</b>	<b>Spices, seasonings and condiments</b>	<b>345</b>	<b>0</b>	<b>5</b>	<b>1</b>	<b>53</b>	<b>6</b>	<b>65</b>	<b>3</b>	<b>0</b>	<b>149</b>	<b>34</b>	<b>18.8</b>
<b>13 01</b>	Fruit juice, fruit syrups, fruit concentrates	261	0	2	5	61	4	66	5	0	32	5	25.3
<b>13 02</b>	Non-alcoholic beverages	180	0	1	4	25	0	30	0	1	47	9	16.7
<b>13</b>	<b>Fruit juices, non-alcoholic beverages</b>	<b>441</b>	<b>0</b>	<b>3</b>	<b>9</b>	<b>86</b>	<b>4</b>	<b>96</b>	<b>5</b>	<b>1</b>	<b>79</b>	<b>14</b>	<b>21.8</b>
<b>14 01</b>	Coffee, coffee substitutes; derivative products	112	0	0	0	15	0	15	0	0	48	2	13.4
<b>14 02</b>	Teas, tea-like products and infusions, products, derivative products	251	0	4	3	42	5	52	0	6	108	26	20.7
<b>14</b>	<b>Coffee and tea</b>	<b>363</b>	<b>0</b>	<b>4</b>	<b>3</b>	<b>57</b>	<b>5</b>	<b>67</b>	<b>0</b>	<b>6</b>	<b>156</b>	<b>28</b>	<b>18.5</b>
<b>15 01</b>	Beer	182	0	4	0	27	9	38	13	0	19	7	20.9
<b>15 02</b>	Unused product category	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>15 03</b>	Spirits	286	0	8	4	97	0	100	0	4	53	2	35.0

## 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 products	Complaints/Imported products	
									Microbiological	Other			
15 04	Other alcoholic beverages with more than 1.2 ABV and under 15 ABV alcohol	69	0	0	0	19	0	19	0	0	22	5	27.5
<b>15</b>	<b>Alcoholic drinks</b>	<b>537</b>	<b>0</b>	<b>12</b>	<b>4</b>	<b>143</b>	<b>9</b>	<b>157</b>	<b>13</b>	<b>4</b>	<b>94</b>	<b>14</b>	<b>29.2</b>
16 01	Natural mineral water, <i>spring water</i>	96	0	1	0	5	1	7	0	0	18	4	7.3
16 02	Table water, packaged drinking water, soda water	69	0	4	0	4	0	8	4	0	2	0	11.6
16 03	Ice cubes	62	0	6	0	0	5	11	6	0	6	0	17.7
16 04	Drinking water	870	0	31	0	0	18	49	29	19	0	0	5.6
<b>16</b>	<b>Drinking water and packaged water</b>	<b>1,097</b>	<b>0</b>	<b>42</b>	<b>0</b>	<b>9</b>	<b>24</b>	<b>75</b>	<b>39</b>	<b>19</b>	<b>26</b>	<b>4</b>	<b>6.8</b>
17 01	Vinegar	101	0	3	3	16	0	20	2	0	37	7	19.8
17 02	Table salt	37	0	0	3	14	0	14	0	0	12	8	37.8
17 03	Additives and flavours	103	0	0	2	13	0	15	0	0	62	11	14.6
<b>17</b>	<b>Vinegar, salt and additives</b>	<b>241</b>	<b>0</b>	<b>3</b>	<b>8</b>	<b>43</b>	<b>0</b>	<b>49</b>	<b>2</b>	<b>0</b>	<b>111</b>	<b>26</b>	<b>20.3</b>
18 01	Children's and baby foods	218	1	0	1	40	0	42	0	0	120	24	19.3
18 02	Food supplements (FS)	428	4	21	22	110	21	145	2	22	233	56	33.9
<b>18</b>	<b>Foods for special target groups</b>	<b>646</b>	<b>5</b>	<b>21</b>	<b>23</b>	<b>150</b>	<b>21</b>	<b>187</b>	<b>2</b>	<b>22</b>	<b>353</b>	<b>80</b>	<b>28.9</b>
19 01	Cosmetic products	497	4	3	22	137	50	168	2	0	355	113	33.8
<b>19</b>	<b>Cosmetic products</b>	<b>497</b>	<b>4</b>	<b>3</b>	<b>22</b>	<b>137</b>	<b>50</b>	<b>168</b>	<b>2</b>	<b>0</b>	<b>355</b>	<b>113</b>	<b>33.8</b>
20 01	Food contact materials (except 20 03)	392	2	6	19	11	8	33	0	3	268	25	8.4
20 02	Toys	508	16	2	68	107	114	195	0	0	504	194	38.4
20 03	Equipment for food preparation	40	0	0	0	0	36	36	0	0	13	12	90.0
20 04	Other objects for daily use	44	0	0	0	1	0	1	0	0	41	1	2.3
<b>20</b>	<b>Objects for daily use</b>	<b>984</b>	<b>18</b>	<b>8</b>	<b>87</b>	<b>119</b>	<b>158</b>	<b>265</b>	<b>0</b>	<b>3</b>	<b>826</b>	<b>232</b>	<b>26.9</b>
<b>21</b>	<b>Unused product category</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0.0</b>
22 01	Packaged ready meals (sterilised, cooled, frozen)	372	1	4	2	82	11	92	9	2	65	11	24.7



## Annex: Total Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition.	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
<b>22 02</b>	Ready-to-eat foods for direct consumption	2,091	12	57	0	41	101	204	115	5	146	14	9.8
<b>22</b>	<b>Ready-to-eat foods</b>	<b>2,463</b>	<b>13</b>	<b>61</b>	<b>2</b>	<b>123</b>	<b>112</b>	<b>296</b>	<b>124</b>	<b>7</b>	<b>211</b>	<b>25</b>	<b>12.0</b>
<b>23 01</b>	Raw eggs	362	0	4	0	2	0	6	1	3	16	2	1.7
<b>23 02</b>	Egg products	80	0	0	1	9	2	11	1	0	28	3	13.8
<b>23 03</b>	Cooked eggs	57	0	4	0	5	0	8	2	1	4	1	14.0
<b>23</b>	<b>Eggs and egg products</b>	<b>499</b>	<b>0</b>	<b>8</b>	<b>1</b>	<b>16</b>	<b>2</b>	<b>25</b>	<b>4</b>	<b>4</b>	<b>48</b>	<b>6</b>	<b>5.0</b>
	<b>Total</b>	<b>21,779</b>	<b>76</b>	<b>638</b>	<b>325</b>	<b>1,994</b>	<b>643</b>	<b>3,310</b>	<b>580</b>	<b>256</b>	<b>6,000</b>	<b>1,133</b>	<b>15.2</b>

Table 16: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
01 01	Raw meat fresh or frozen	312	0	7	0	10	5	21	4	0	19	6	6.7
	SIHP	138	0	0	0	4	3	7	0	0	6	0	5.1
	Market samples	121	0	7	0	6	2	14	4	0	12	6	11.6
	Campaign samples	53	0	0	0	0	0	0	0	0	1	0	0.0
01 02	Raw meat chopped, unseasoned	178	0	5	0	5	1	10	4	0	4	0	5.6
	SIHP	89	0	3	0	3	0	5	2	0	3	0	5.6
	Market samples	89	0	2	0	2	1	5	2	0	1	0	5.6
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
01 03	Meat preparations and products	258	0	9	1	17	3	29	6	0	13	4	11.2
	SIHP	103	0	4	1	6	0	11	2	0	4	1	10.7
	Market samples	154	0	5	0	10	3	17	4	0	9	3	11.0
	Campaign samples	1	0	0	0	1	0	1	0	0	0	0	100.0
01 04	Cured and smoked meats	317	1	3	5	14	8	30	6	2	24	1	9.5
	SIHP	169	1	2	3	8	3	16	1	1	1	0	9.5
	Market samples	95	0	1	1	6	5	13	5	1	15	1	13.7
	Campaign samples	53	0	0	1	0	0	1	0	0	8	0	1.9
01 05	Sausages (except game and poultry sausages)	831	4	7	31	76	8	118	11	4	63	5	14.2
	SIHP	560	4	6	28	47	7	87	9	4	5	0	15.5
	Market samples	178	0	1	2	27	1	28	2	0	32	5	15.7
	Campaign samples	93	0	0	1	2	0	3	0	0	26	0	3.2
01 06	Meat conserves incl. game conserves	88	0	0	6	9	0	13	0	0	26	4	14.8
	SIHP	12	0	0	4	4	0	6	0	0	0	0	50.0
	Market samples	76	0	0	2	5	0	7	0	0	26	4	9.2
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
01 07	Soups made of/with meat, meat extracts and soups thereof	39	0	0	0	1	0	1	0	0	6	1	2.6
	SIHP	13	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	26	0	0	0	1	0	1	0	0	6	1	3.8
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
01 08	Natural sausage casings	2	0	0	0	0	0	0	0	0	1	0	0.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	2	0	0	0	0	0	0	0	0	1	0	0.0
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
01 09	Game fresh or frozen	93	1	9	0	11	11	30	18	1	7	5	32.3
	SIHP	32	0	1	0	0	1	2	2	0	0	0	6.2
	Market samples	61	1	8	0	11	10	28	16	1	7	5	45.9
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
01 10	Game products (incl. sausages, cured products)	95	3	9	4	23	2	36	1	11	8	4	37.9
	SIHP	42	1	6	4	3	0	13	1	6	2	1	31.0
	Market samples	52	2	3	0	20	2	23	0	5	6	3	44.2
	Campaign samples	1	0	0	0	0	0	0	0	0	0	0	0.0
01 11	Other meat products	48	1	3	0	8	0	11	3	0	3	0	22.9
	SIHP	30	0	1	0	5	0	6	1	0	0	0	20.0
	Market samples	18	1	2	0	3	0	5	2	0	3	0	27.8
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
01 12	Other "land" animals and products thereof (incl. insects, grubs/ maggots....)	5	0	1	0	3	0	4	0	0	3	3	80.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	5	0	1	0	3	0	4	0	0	3	3	80.0
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
<b>01</b>	<b>Meat, meat preparations and products</b>	<b>2,266</b>	<b>10</b>	<b>53</b>	<b>47</b>	<b>177</b>	<b>38</b>	<b>303</b>	<b>53</b>	<b>18</b>	<b>177</b>	<b>33</b>	<b>13.4</b>
	<b>SIHP</b>	<b>1,188</b>	<b>6</b>	<b>23</b>	<b>40</b>	<b>80</b>	<b>14</b>	<b>153</b>	<b>18</b>	<b>11</b>	<b>21</b>	<b>2</b>	<b>12.9</b>
	<b>Market samples</b>	<b>877</b>	<b>4</b>	<b>30</b>	<b>5</b>	<b>94</b>	<b>24</b>	<b>145</b>	<b>35</b>	<b>7</b>	<b>121</b>	<b>31</b>	<b>16.5</b>
	<b>Campaign samples</b>	<b>201</b>	<b>0</b>	<b>0</b>	<b>2</b>	<b>3</b>	<b>0</b>	<b>5</b>	<b>0</b>	<b>0</b>	<b>35</b>	<b>0</b>	<b>2.5</b>
<b>02 01</b>	Sea fish fresh or frozen	117	0	5	0	7	3	14	5	2	92	11	12.0
	SIHP	2	0	0	0	0	1	1	1	0	1	0	50.0
	Market samples	114	0	5	0	7	2	13	4	2	90	11	11.4
	Campaign samples	1	0	0	0	0	0	0	0	0	1	0	0.0
<b>02 02</b>	Sea fish products (no conserve)	136	0	4	0	15	3	22	4	0	81	11	16.2
	SIHP	6	0	1	0	0	0	1	1	0	1	0	16.7
	Market samples	90	0	2	0	14	0	16	1	0	59	8	17.8
	Campaign samples	40	0	1	0	1	3	5	2	0	21	3	12.5
<b>02 03</b>	Freshwater fish fresh or frozen	141	0	1	0	6	2	8	3	0	32	4	5.7
	SIHP	49	0	0	0	1	0	1	0	0	1	0	2.0
	Market samples	83	0	1	0	5	2	7	3	0	28	4	8.4
	Campaign samples	9	0	0	0	0	0	0	0	0	3	0	0.0
<b>02 04</b>	Freshwater fish products	126	0	0	0	20	3	23	1	0	34	3	18.3
	SIHP	36	0	0	0	8	1	9	1	0	1	0	25.0
	Market samples	67	0	0	0	11	0	11	0	0	33	3	16.4
	Campaign samples	23	0	0	0	1	2	3	0	0	0	0	13.0
<b>02 05</b>	Shellfish, crustaceans, molluscs, derivative products	69	0	0	1	11	3	14	1	0	55	11	20.3
	SIHP	5	0	0	0	1	0	1	0	0	2	1	20.0
	Market samples	64	0	0	1	10	3	13	1	0	53	10	20.3
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>02 06</b>	Other animals and derivative products	1	0	0	0	0	0	0	0	0	0	0	0.0

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	1	0	0	0	0	0	0	0	0	0	0	0.0
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>02 07</b>	Preserves and semi-preserves and marinades of the whole product group (no ready-made foods)	147	0	2	0	11	8	21	4	1	104	15	14.3
	SIHP	7	0	0	0	0	0	0	0	0	3	0	0.0
	Market samples	99	0	1	0	11	0	12	0	1	74	9	12.1
	Campaign samples	41	0	1	0	0	8	9	4	0	27	6	22.0
<b>02</b>	<b>Fish</b>	<b>737</b>	<b>0</b>	<b>12</b>	<b>1</b>	<b>70</b>	<b>22</b>	<b>102</b>	<b>18</b>	<b>3</b>	<b>398</b>	<b>55</b>	<b>13.8</b>
	<b>SIHP</b>	<b>105</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>10</b>	<b>2</b>	<b>13</b>	<b>3</b>	<b>0</b>	<b>9</b>	<b>1</b>	<b>12.4</b>
	<b>Market samples</b>	<b>518</b>	<b>0</b>	<b>9</b>	<b>1</b>	<b>58</b>	<b>7</b>	<b>72</b>	<b>9</b>	<b>3</b>	<b>337</b>	<b>45</b>	<b>13.9</b>
	<b>Campaign samples</b>	<b>114</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>13</b>	<b>17</b>	<b>6</b>	<b>0</b>	<b>52</b>	<b>9</b>	<b>14.9</b>
<b>03 01</b>	Milk	792	0	0	0	10	33	42	30	0	5	0	5.3
	SIHP	128	0	0	0	8	10	17	7	0	0	0	13.3
	Market samples	73	0	0	0	2	0	2	0	0	3	0	2.7
	Campaign samples	591	0	0	0	0	23	23	23	0	2	0	3.9
<b>03 02</b>	Milk and dairy products (except cheese--cream cheese, curd cheese,...) and butter)	297	0	3	3	34	14	51	5	1	24	4	17.2
	SIHP	152	0	1	0	24	11	35	3	0	0	0	23.0
	Market samples	84	0	2	1	5	1	9	2	1	19	2	10.7
	Campaign samples	61	0	0	2	5	2	7	0	0	5	2	11.5
<b>03 03</b>	Cheese, cheese preparations and products	696	2	25	2	59	23	104	29	0	95	13	14.9
	SIHP	281	0	13	0	32	14	54	15	0	1	0	19.2
	Market samples	162	0	2	2	24	0	26	2	0	66	13	16.0
	Campaign samples	253	2	10	0	3	9	24	12	0	28	0	9.5
<b>03 04</b>	Butter, butter products and clarified butter	132	0	5	4	11	3	21	5	0	18	1	15.9

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
	SIHP	65	0	5	4	10	1	18	5	0	0	0	27.7
	Market samples	55	0	0	0	1	2	3	0	0	18	1	5.5
	Campaign samples	12	0	0	0	0	0	0	0	0	0	0	0.0
<b>03</b>	<b>Milk and dairy products</b>	<b>1,917</b>	<b>2</b>	<b>33</b>	<b>9</b>	<b>114</b>	<b>73</b>	<b>218</b>	<b>69</b>	<b>1</b>	<b>142</b>	<b>18</b>	<b>11.4</b>
	<b>SIHP</b>	<b>626</b>	<b>0</b>	<b>19</b>	<b>4</b>	<b>74</b>	<b>36</b>	<b>124</b>	<b>30</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>19.8</b>
	<b>Market samples</b>	<b>374</b>	<b>0</b>	<b>4</b>	<b>3</b>	<b>32</b>	<b>3</b>	<b>40</b>	<b>4</b>	<b>1</b>	<b>106</b>	<b>16</b>	<b>10.7</b>
	<b>Campaign samples</b>	<b>917</b>	<b>2</b>	<b>10</b>	<b>2</b>	<b>8</b>	<b>34</b>	<b>54</b>	<b>35</b>	<b>0</b>	<b>35</b>	<b>2</b>	<b>5.9</b>
<b>04 01</b>	Raw poultry fresh, frozen	702	0	23	0	8	2	31	24	0	172	12	4.4
	SIHP	49	0	5	0	4	0	8	4	0	0	0	16.3
	Market samples	147	0	12	0	4	2	17	14	0	46	7	11.6
	Campaign samples	506	0	6	0	0	0	6	6	0	126	5	1.2
<b>04 02</b>	Raw poultry preparations and products	140	0	19	0	3	8	30	24	0	9	2	21.4
	SIHP	47	0	5	0	2	3	10	8	0	0	0	21.3
	Market samples	93	0	14	0	1	5	20	16	0	9	2	21.5
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>04 03</b>	Sausages and cured poultry products	132	0	1	3	12	0	14	0	1	21	2	10.6
	SIHP	52	0	0	3	5	0	7	0	0	0	0	13.5
	Market samples	75	0	1	0	7	0	7	0	1	18	2	9.3
	Campaign samples	5	0	0	0	0	0	0	0	0	3	0	0.0
<b>04 04</b>	Poultry preserves	15	0	0	0	0	0	0	0	0	11	0	0.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	15	0	0	0	0	0	0	0	0	11	0	0.0
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>04 05</b>	Soups made of/with poultry meat, poultry extracts and soups thereof	20	0	0	0	1	0	1	0	0	6	0	5.0
	SIHP	6	0	0	0	1	0	1	0	0	0	0	16.7

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
	Market samples	14	0	0	0	0	0	0	0	0	6	0	0.0
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>04</b>	<b>Poultry and poultry products</b>	<b>1,009</b>	<b>0</b>	<b>43</b>	<b>3</b>	<b>24</b>	<b>10</b>	<b>76</b>	<b>48</b>	<b>1</b>	<b>219</b>	<b>16</b>	<b>7.5</b>
	<b>SIHP</b>	<b>154</b>	<b>0</b>	<b>10</b>	<b>3</b>	<b>12</b>	<b>3</b>	<b>26</b>	<b>12</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>16.9</b>
	<b>Market samples</b>	<b>344</b>	<b>0</b>	<b>27</b>	<b>0</b>	<b>12</b>	<b>7</b>	<b>44</b>	<b>30</b>	<b>1</b>	<b>90</b>	<b>11</b>	<b>12.8</b>
	<b>Campaign samples</b>	<b>511</b>	<b>0</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>6</b>	<b>6</b>	<b>0</b>	<b>129</b>	<b>5</b>	<b>1.2</b>
<b>05 01</b>	Vegetable fat, margarine	81	0	1	0	13	0	14	0	0	40	11	17.3
	SIHP	6	0	1	0	0	0	1	0	0	1	1	16.7
	Market samples	75	0	0	0	13	0	13	0	0	39	10	17.3
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>05 02</b>	Vegetable oils	269	1	1	4	79	0	83	0	3	105	25	30.9
	SIHP	90	0	0	0	41	0	41	0	0	4	0	45.6
	Market samples	159	1	1	1	37	0	38	0	0	91	23	23.9
	Campaign samples	20	0	0	3	1	0	4	0	3	10	2	20.0
<b>05 03</b>	Mayonnaises and related products	55	0	0	1	7	0	7	0	0	14	6	12.7
	SIHP	11	0	0	0	1	0	1	0	0	0	0	9.1
	Market samples	44	0	0	1	6	0	6	0	0	14	6	13.6
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>05 04</b>	Delicatessen products and similar products	133	0	0	1	13	2	15	2	1	15	2	11.3
	SIHP	58	0	0	0	12	1	12	1	0	3	1	20.7
	Market samples	74	0	0	1	1	1	3	1	1	12	1	4.1
	Campaign samples	1	0	0	0	0	0	0	0	0	0	0	0.0
<b>05 05</b>	Marinades, dressings, emulsified sauces without egg	42	0	0	0	3	0	3	0	0	18	1	7.1
	SIHP	8	0	0	0	2	0	2	0	0	0	0	25.0
	Market samples	34	0	0	0	1	0	1	0	0	18	1	2.9

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>05</b>	<b>Fats, oils and related products</b>	<b>580</b>	<b>1</b>	<b>2</b>	<b>6</b>	<b>115</b>	<b>2</b>	<b>122</b>	<b>2</b>	<b>4</b>	<b>192</b>	<b>45</b>	<b>21.0</b>
	<b>SIHP</b>	<b>173</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>56</b>	<b>1</b>	<b>57</b>	<b>1</b>	<b>0</b>	<b>8</b>	<b>2</b>	<b>32.9</b>
	<b>Market samples</b>	<b>386</b>	<b>1</b>	<b>1</b>	<b>3</b>	<b>58</b>	<b>1</b>	<b>61</b>	<b>1</b>	<b>1</b>	<b>174</b>	<b>41</b>	<b>15.8</b>
	<b>Campaign samples</b>	<b>21</b>	<b>0</b>	<b>0</b>	<b>3</b>	<b>1</b>	<b>0</b>	<b>4</b>	<b>0</b>	<b>3</b>	<b>10</b>	<b>2</b>	<b>19.0</b>
<b>06 01</b>	Cereals	174	0	0	1	10	0	11	0	1	91	8	6.3
	SIHP	22	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	56	0	0	0	9	0	9	0	0	32	7	16.1
	Campaign samples	96	0	0	1	1	0	2	0	1	59	1	2.1
<b>06 02</b>	Cereal products	294	1	9	1	12	1	24	6	1	83	8	8.2
	SIHP	68	1	5	0	1	0	7	6	0	0	0	10.3
	Market samples	99	0	4	0	11	1	16	0	0	38	8	16.2
	Campaign samples	127	0	0	1	0	0	1	0	1	45	0	0.8
<b>06 03</b>	Starch and starch products	2	0	0	0	0	0	0	0	0	1	0	0.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	1	0	0	0	0	0	0	0	0	1	0	0.0
	Campaign samples	1	0	0	0	0	0	0	0	0	0	0	0.0
<b>06 04</b>	Custard and pudding powder	27	0	0	0	2	0	2	0	0	13	2	7.4
	SIHP	7	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	20	0	0	0	2	0	2	0	0	13	2	10.0
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>06 05</b>	Muesli, muesli bars	123	0	2	0	11	0	13	1	0	64	4	10.6
	SIHP	38	0	0	0	2	0	2	0	0	0	0	5.3
	Market samples	85	0	2	0	9	0	11	1	0	64	4	12.9
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0



## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
<b>06</b>	<b>Cereals and cereal products</b>	<b>620</b>	<b>1</b>	<b>11</b>	<b>2</b>	<b>35</b>	<b>1</b>	<b>50</b>	<b>7</b>	<b>2</b>	<b>252</b>	<b>22</b>	<b>8.1</b>
	<b>SIHP</b>	<b>135</b>	<b>1</b>	<b>5</b>	<b>0</b>	<b>3</b>	<b>0</b>	<b>9</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>6.7</b>
	<b>Market samples</b>	<b>261</b>	<b>0</b>	<b>6</b>	<b>0</b>	<b>31</b>	<b>1</b>	<b>38</b>	<b>1</b>	<b>0</b>	<b>148</b>	<b>21</b>	<b>14.6</b>
	<b>Campaign samples</b>	<b>224</b>	<b>0</b>	<b>0</b>	<b>2</b>	<b>1</b>	<b>0</b>	<b>3</b>	<b>0</b>	<b>2</b>	<b>104</b>	<b>1</b>	<b>1.3</b>
<b>07 01</b>	Bread, baked goods and bakery products	221	0	1	0	15	1	17	1	0	32	3	7.7
	SIHP	147	0	0	0	8	0	8	0	0	1	0	5.4
	Market samples	72	0	1	0	7	1	9	1	0	31	3	12.5
	Campaign samples	2	0	0	0	0	0	0	0	0	0	0	0.0
<b>07 02</b>	Fine baked goods, confectionery	392	0	10	0	25	3	36	9	0	44	8	9.2
	SIHP	245	0	4	0	12	2	18	6	0	5	0	7.3
	Market samples	142	0	6	0	13	1	18	3	0	39	8	12.7
	Campaign samples	5	0	0	0	0	0	0	0	0	0	0	0.0
<b>07 03</b>	Pastries and dough	216	0	8	2	46	3	55	6	0	81	15	25.5
	SIHP	82	0	5	1	19	1	24	4	0	1	0	29.3
	Market samples	129	0	3	1	26	2	30	2	0	80	15	23.3
	Campaign samples	5	0	0	0	1	0	1	0	0	0	0	20.0
<b>07 04</b>	Baking agents	5	0	0	0	0	0	0	0	0	5	0	0.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	5	0	0	0	0	0	0	0	0	5	0	0.0
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>07 05</b>	Crackers, nibbles, salted goods	78	0	0	0	8	0	8	0	0	44	6	10.3
	SIHP	6	0	0	0	1	0	1	0	0	0	0	16.7
	Market samples	72	0	0	0	7	0	7	0	0	44	6	9.7
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>07 06</b>	Dried and long-life baked products	138	0	2	1	19	0	21	0	2	60	5	15.2

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
	SIHP	44	0	0	0	11	0	11	0	0	0	0	25.0
	Market samples	93	0	2	1	8	0	10	0	2	60	5	10.8
	Campaign samples	1	0	0	0	0	0	0	0	0	0	0	0.0
<b>07 07</b>	Ready-made doughs and fillings	113	0	0	0	4	1	5	0	0	21	2	4.4
	SIHP	34	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	78	0	0	0	4	1	5	0	0	21	2	6.4
	Campaign samples	1	0	0	0	0	0	0	0	0	0	0	0.0
<b>07</b>	<b>Bread and baked products</b>	<b>1,163</b>	<b>0</b>	<b>21</b>	<b>3</b>	<b>117</b>	<b>8</b>	<b>142</b>	<b>16</b>	<b>2</b>	<b>287</b>	<b>39</b>	<b>12.2</b>
	<b>SIHP</b>	<b>558</b>	<b>0</b>	<b>9</b>	<b>1</b>	<b>51</b>	<b>3</b>	<b>62</b>	<b>10</b>	<b>0</b>	<b>7</b>	<b>0</b>	<b>11.1</b>
	<b>Market samples</b>	<b>591</b>	<b>0</b>	<b>12</b>	<b>2</b>	<b>65</b>	<b>5</b>	<b>79</b>	<b>6</b>	<b>2</b>	<b>280</b>	<b>39</b>	<b>13.4</b>
	<b>Campaign samples</b>	<b>14</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>7.1</b>
<b>08 01</b>	Sugar and types of sugar	49	0	0	0	8	0	8	0	0	14	7	16.3
	SIHP	8	0	0	0	1	0	1	0	0	0	0	12.5
	Market samples	41	0	0	0	7	0	7	0	0	14	7	17.1
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>08 02</b>	Honey	437	0	1	11	33	0	41	0	1	73	16	9.4
	SIHP	94	0	0	3	19	0	21	0	0	1	1	22.3
	Market samples	97	0	0	1	9	0	9	0	0	31	6	9.3
	Campaign samples	246	0	1	7	5	0	11	0	1	41	9	4.5
<b>08</b>	<b>Sugar and honey</b>	<b>486</b>	<b>0</b>	<b>1</b>	<b>11</b>	<b>41</b>	<b>0</b>	<b>49</b>	<b>0</b>	<b>1</b>	<b>87</b>	<b>23</b>	<b>10.1</b>
	<b>SIHP</b>	<b>102</b>	<b>0</b>	<b>0</b>	<b>3</b>	<b>20</b>	<b>0</b>	<b>22</b>	<b>0</b>	<b>0</b>	<b>1</b>	<b>1</b>	<b>21.6</b>
	<b>Market samples</b>	<b>138</b>	<b>0</b>	<b>0</b>	<b>1</b>	<b>16</b>	<b>0</b>	<b>16</b>	<b>0</b>	<b>0</b>	<b>45</b>	<b>13</b>	<b>11.6</b>
	<b>Campaign samples</b>	<b>246</b>	<b>0</b>	<b>1</b>	<b>7</b>	<b>5</b>	<b>0</b>	<b>11</b>	<b>0</b>	<b>1</b>	<b>41</b>	<b>9</b>	<b>4.5</b>
<b>09 01</b>	Ice cream from industrial production	79	0	0	0	8	1	9	0	0	31	3	11.4
	SIHP	21	0	0	0	4	1	5	0	0	3	0	23.8

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
	Market samples	56	0	0	0	4	0	4	0	0	28	3	7.1
	Campaign samples	2	0	0	0	0	0	0	0	0	0	0	0.0
<b>09 02</b>	Ice cream from artisan production	685	0	26	41	20	22	99	31	40	13	2	14.5
	SIHP	610	0	23	39	20	18	90	28	38	0	0	14.8
	Market samples	75	0	3	2	0	4	9	3	2	13	2	12.0
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>09</b>	<b>Ice cream</b>	<b>764</b>	<b>0</b>	<b>26</b>	<b>41</b>	<b>28</b>	<b>23</b>	<b>108</b>	<b>31</b>	<b>40</b>	<b>44</b>	<b>5</b>	<b>14.1</b>
	<b>SIHP</b>	<b>631</b>	<b>0</b>	<b>23</b>	<b>39</b>	<b>24</b>	<b>19</b>	<b>95</b>	<b>28</b>	<b>38</b>	<b>3</b>	<b>0</b>	<b>15.1</b>
	<b>Market samples</b>	<b>131</b>	<b>0</b>	<b>3</b>	<b>2</b>	<b>4</b>	<b>4</b>	<b>13</b>	<b>3</b>	<b>2</b>	<b>41</b>	<b>5</b>	<b>9.9</b>
	<b>Campaign samples</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0.0</b>
<b>10 01</b>	Cocoa and cocoa products	234	0	0	0	45	1	45	0	0	107	20	19.2
	SIHP	56	0	0	0	14	0	14	0	0	1	0	25.0
	Market samples	122	0	0	0	30	1	30	0	0	77	20	24.6
	Campaign samples	56	0	0	0	1	0	1	0	0	29	0	1.8
<b>10 02</b>	Sweets and confectionery	152	0	2	0	32	0	34	0	2	79	23	22.4
	SIHP	34	0	0	0	7	0	7	0	0	0	0	20.6
	Market samples	109	0	2	0	25	0	27	0	2	76	23	24.8
	Campaign samples	9	0	0	0	0	0	0	0	0	3	0	0.0
<b>10</b>	<b>Cocoa, sweets and confectionery</b>	<b>386</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>77</b>	<b>1</b>	<b>79</b>	<b>0</b>	<b>2</b>	<b>186</b>	<b>43</b>	<b>20.5</b>
	<b>SIHP</b>	<b>90</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>21</b>	<b>0</b>	<b>21</b>	<b>0</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>23.3</b>
	<b>Market samples</b>	<b>231</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>55</b>	<b>1</b>	<b>57</b>	<b>0</b>	<b>2</b>	<b>153</b>	<b>43</b>	<b>24.7</b>
	<b>Campaign samples</b>	<b>65</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>0</b>	<b>32</b>	<b>0</b>	<b>1.5</b>
<b>11 01</b>	Fresh/frozen vegetables, potatoes, pulses and legumes	653	0	10	12	13	6	39	4	19	206	19	6.0
	SIHP	75	0	4	0	4	1	9	3	0	0	0	12.0

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
	Market samples	92	0	2	1	8	5	15	0	8	40	10	16.3
	Campaign samples	486	0	4	11	1	0	15	1	11	166	9	3.1
11 02	Vegetable, potato and pulse and legume products	427	3	4	3	37	8	51	5	4	198	22	11.9
	SIHP	72	0	2	0	11	0	13	1	1	0	0	18.1
	Market samples	126	0	1	0	21	3	24	2	0	62	11	19.0
	Campaign samples	229	3	1	3	5	5	14	2	3	136	11	6.1
11 03	Fruit fresh or frozen	489	0	6	7	7	5	25	0	17	312	17	5.1
	SIHP	32	0	1	0	1	1	3	0	2	2	0	9.4
	Market samples	92	0	5	0	6	4	15	0	8	60	10	16.3
	Campaign samples	365	0	0	7	0	0	7	0	7	250	7	1.9
11 04	Fruit products	259	0	5	7	54	1	60	1	3	96	17	23.2
	SIHP	95	0	1	5	30	0	31	0	1	2	1	32.6
	Market samples	158	0	4	2	24	1	29	1	2	94	16	18.4
	Campaign samples	6	0	0	0	0	0	0	0	0	0	0	0.0
11 05	Mushrooms	74	0	0	0	3	0	3	0	0	37	1	4.1
	SIHP	10	0	0	0	2	0	2	0	0	0	0	20.0
	Market samples	64	0	0	0	1	0	1	0	0	37	1	1.6
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
11 06	Mushroom products	67	0	1	0	7	0	8	1	0	46	7	11.9
	SIHP	4	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	63	0	1	0	7	0	8	1	0	46	7	12.7
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
11 07	Soups (without meat or poultry)	37	0	0	0	2	0	2	0	0	12	1	5.4
	SIHP	7	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	30	0	0	0	2	0	2	0	0	12	1	6.7

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>11 08</b>	Nuts, peanuts in shells...	168	0	5	0	7	0	11	1	1	123	6	6.5
	SIHP	5	0	1	0	1	0	1	0	1	0	0	20.0
	Market samples	138	0	4	0	6	0	10	1	0	100	6	7.2
	Campaign samples	25	0	0	0	0	0	0	0	0	23	0	0.0
<b>11 09</b>	Ground/roasted nuts, desiccated coconut, salted nuts	101	0	2	0	5	0	7	2	0	66	4	6.9
	SIHP	5	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	61	0	2	0	5	0	7	2	0	39	4	11.5
	Campaign samples	35	0	0	0	0	0	0	0	0	27	0	0.0
<b>11 10</b>	Grains and seeds	195	0	1	1	12	0	14	0	2	95	7	7.2
	SIHP	12	0	0	0	1	0	1	0	0	0	0	8.3
	Market samples	71	0	1	0	11	0	12	0	1	31	6	16.9
	Campaign samples	112	0	0	1	0	0	1	0	1	64	1	0.9
<b>11 11</b>	Other edible plant materials	3	0	0	0	1	0	1	0	0	1	1	33.3
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	3	0	0	0	1	0	1	0	0	1	1	33.3
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>11 12</b>	Vegan substitutes for animal protein	23	0	0	0	2	0	2	0	0	6	0	8.7
	SIHP	8	0	0	0	1	0	1	0	0	0	0	12.5
	Market samples	15	0	0	0	1	0	1	0	0	6	0	6.7
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>11</b>	<b>Fruit and vegetables</b>	<b>2,496</b>	<b>3</b>	<b>34</b>	<b>30</b>	<b>150</b>	<b>20</b>	<b>223</b>	<b>14</b>	<b>46</b>	<b>1,198</b>	<b>102</b>	<b>8.9</b>
	<b>SIHP</b>	<b>325</b>	<b>0</b>	<b>9</b>	<b>5</b>	<b>51</b>	<b>2</b>	<b>61</b>	<b>4</b>	<b>5</b>	<b>4</b>	<b>1</b>	<b>18.8</b>
	<b>Market samples</b>	<b>913</b>	<b>0</b>	<b>20</b>	<b>3</b>	<b>93</b>	<b>13</b>	<b>125</b>	<b>7</b>	<b>19</b>	<b>528</b>	<b>73</b>	<b>13.7</b>
	<b>Campaign samples</b>	<b>1,258</b>	<b>3</b>	<b>5</b>	<b>22</b>	<b>6</b>	<b>5</b>	<b>37</b>	<b>3</b>	<b>22</b>	<b>666</b>	<b>28</b>	<b>2.9</b>

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Micro-biological	Other			
<b>12 01</b>	Spices, seasonings, condiments and herbs	205	0	3	1	36	1	41	2	0	112	21	20.0
	SIHP	37	0	2	0	8	0	10	0	0	0	0	27.0
	Market samples	142	0	1	1	28	1	31	2	0	91	21	21.8
	Campaign samples	26	0	0	0	0	0	0	0	0	21	0	0.0
<b>12 02</b>	Mustards	76	0	0	0	13	0	13	0	0	15	6	17.1
	SIHP	26	0	0	0	4	0	4	0	0	0	0	15.4
	Market samples	50	0	0	0	9	0	9	0	0	15	6	18.0
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>12 03</b>	Powdered and dried basis mixes and stocks	49	0	0	0	1	0	1	0	0	12	0	2.0
	SIHP	7	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	41	0	0	0	1	0	1	0	0	12	0	2.4
	Campaign samples	1	0	0	0	0	0	0	0	0	0	0	0.0
<b>12</b>	<b>Spices, seasonings and condiments</b>	<b>330</b>	<b>0</b>	<b>3</b>	<b>1</b>	<b>50</b>	<b>1</b>	<b>55</b>	<b>2</b>	<b>0</b>	<b>139</b>	<b>27</b>	<b>16.7</b>
	<b>SIHP</b>	<b>70</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>12</b>	<b>0</b>	<b>14</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>20.0</b>
	<b>Market samples</b>	<b>233</b>	<b>0</b>	<b>1</b>	<b>1</b>	<b>38</b>	<b>1</b>	<b>41</b>	<b>2</b>	<b>0</b>	<b>118</b>	<b>27</b>	<b>17.6</b>
	<b>Campaign samples</b>	<b>27</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>21</b>	<b>0</b>	<b>0.0</b>
<b>13 01</b>	Fruit juice, fruit syrups, fruit concentrates	248	0	1	5	58	2	61	3	0	28	4	24.6
	SIHP	135	0	1	2	43	2	46	3	0	3	1	34.1
	Market samples	88	0	0	3	14	0	14	0	0	24	3	15.9
	Campaign samples	25	0	0	0	1	0	1	0	0	1	0	4.0
<b>13 02</b>	Non-alcoholic beverages	163	0	0	4	21	0	25	0	0	45	7	15.3
	SIHP	61	0	0	0	11	0	11	0	0	1	0	18.0
	Market samples	78	0	0	0	9	0	9	0	0	35	6	11.5
	Campaign samples	24	0	0	4	1	0	5	0	0	9	1	20.8
<b>13</b>	<b>Fruit juices, non-alcoholic beverages</b>	<b>411</b>	<b>0</b>	<b>1</b>	<b>9</b>	<b>79</b>	<b>2</b>	<b>86</b>	<b>3</b>	<b>0</b>	<b>73</b>	<b>11</b>	<b>20.9</b>

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
	<b>SIHP</b>	<b>196</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>54</b>	<b>2</b>	<b>57</b>	<b>3</b>	<b>0</b>	<b>4</b>	<b>1</b>	<b>29.1</b>
	<b>Market samples</b>	<b>166</b>	<b>0</b>	<b>0</b>	<b>3</b>	<b>23</b>	<b>0</b>	<b>23</b>	<b>0</b>	<b>0</b>	<b>59</b>	<b>9</b>	<b>13.9</b>
	<b>Campaign samples</b>	<b>49</b>	<b>0</b>	<b>0</b>	<b>4</b>	<b>2</b>	<b>0</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>10</b>	<b>1</b>	<b>12.2</b>
<b>14 01</b>	Coffee, coffee substitutes; derivative products	105	0	0	0	15	0	15	0	0	43	2	14.3
	SIHP	37	0	0	0	9	0	9	0	0	1	0	24.3
	Market samples	68	0	0	0	6	0	6	0	0	42	2	8.8
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>14 02</b>	Teas, tea-like products and infusions, products, derivative products	238	0	1	3	39	1	43	0	3	102	22	18.1
	SIHP	36	0	0	0	9	0	9	0	0	0	0	25.0
	Market samples	100	0	1	0	30	1	31	0	0	49	19	31.0
	Campaign samples	102	0	0	3	0	0	3	0	3	53	3	2.9
<b>14</b>	<b>Coffee and tea</b>	<b>343</b>	<b>0</b>	<b>1</b>	<b>3</b>	<b>54</b>	<b>1</b>	<b>58</b>	<b>0</b>	<b>3</b>	<b>145</b>	<b>24</b>	<b>16.9</b>
	<b>SIHP</b>	<b>73</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>18</b>	<b>0</b>	<b>18</b>	<b>0</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>24.7</b>
	<b>Market samples</b>	<b>168</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>36</b>	<b>1</b>	<b>37</b>	<b>0</b>	<b>0</b>	<b>91</b>	<b>21</b>	<b>22.0</b>
	<b>Campaign samples</b>	<b>102</b>	<b>0</b>	<b>0</b>	<b>3</b>	<b>0</b>	<b>0</b>	<b>3</b>	<b>0</b>	<b>3</b>	<b>53</b>	<b>3</b>	<b>2.9</b>
<b>15 01</b>	Beer	182	0	4	0	27	9	38	13	0	19	7	20.9
	SIHP	118	0	4	0	16	7	25	11	0	0	0	21.2
	Market samples	63	0	0	0	11	2	13	2	0	19	7	20.6
	Campaign samples	1	0	0	0	0	0	0	0	0	0	0	0.0
<b>15 02</b>	Unused product category	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>15 03</b>	Spirits	279	0	7	3	91	0	94	0	4	53	2	33.7
	SIHP	136	0	5	3	68	0	71	0	2	0	0	52.2
	Market samples	143	0	2	0	23	0	23	0	2	53	2	16.1
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
<b>15 04</b>	Other alcoholic beverages with more than 1.2 ABV and under 15 ABV alcohol	68	0	0	0	18	0	18	0	0	22	5	26.5
	SIHP	17	0	0	0	4	0	4	0	0	0	0	23.5
	Market samples	51	0	0	0	14	0	14	0	0	22	5	27.5
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>15</b>	<b>Alcoholic drinks</b>	<b>529</b>	<b>0</b>	<b>11</b>	<b>3</b>	<b>136</b>	<b>9</b>	<b>150</b>	<b>13</b>	<b>4</b>	<b>94</b>	<b>14</b>	<b>28.4</b>
	<b>SIHP</b>	<b>271</b>	<b>0</b>	<b>9</b>	<b>3</b>	<b>88</b>	<b>7</b>	<b>100</b>	<b>11</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>36.9</b>
	<b>Market samples</b>	<b>257</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>48</b>	<b>2</b>	<b>50</b>	<b>2</b>	<b>2</b>	<b>94</b>	<b>14</b>	<b>19.5</b>
	<b>Campaign samples</b>	<b>1</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0.0</b>
<b>16 01</b>	Natural mineral water, spring water	88	0	0	0	5	0	5	0	0	17	3	5.7
	SIHP	24	0	0	0	1	0	1	0	0	0	0	4.2
	Market samples	64	0	0	0	4	0	4	0	0	17	3	6.2
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>16 02</b>	Table water, packaged drinking water, soda water	69	0	4	0	4	0	8	4	0	2	0	11.6
	SIHP	15	0	1	0	3	0	4	1	0	0	0	26.7
	Market samples	54	0	3	0	1	0	4	3	0	2	0	7.4
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>16 03</b>	Ice cubes	53	0	5	0	0	4	9	5	0	6	0	17.0
	SIHP	10	0	4	0	0	2	6	4	0	0	0	60.0
	Market samples	43	0	1	0	0	2	3	1	0	6	0	7.0
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>16 04</b>	Drinking water	809	0	25	0	0	18	43	24	19	0	0	5.3
	SIHP	25	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	11	0	0	0	0	0	0	0	0	0	0	0.0
	Campaign samples	773	0	25	0	0	18	43	24	19	0	0	5.6



## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
<b>16</b>	<b>Drinking water and packaged water</b>	<b>1,019</b>	<b>0</b>	<b>34</b>	<b>0</b>	<b>9</b>	<b>22</b>	<b>65</b>	<b>33</b>	<b>19</b>	<b>25</b>	<b>3</b>	<b>6.4</b>
	<b>SIHP</b>	<b>74</b>	<b>0</b>	<b>5</b>	<b>0</b>	<b>4</b>	<b>2</b>	<b>11</b>	<b>5</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>14.9</b>
	<b>Market samples</b>	<b>172</b>	<b>0</b>	<b>4</b>	<b>0</b>	<b>5</b>	<b>2</b>	<b>11</b>	<b>4</b>	<b>0</b>	<b>25</b>	<b>3</b>	<b>6.4</b>
	<b>Campaign samples</b>	<b>773</b>	<b>0</b>	<b>25</b>	<b>0</b>	<b>0</b>	<b>18</b>	<b>43</b>	<b>24</b>	<b>19</b>	<b>0</b>	<b>0</b>	<b>5.6</b>
<b>17 01</b>	Vinegar	101	0	3	3	16	0	20	2	0	37	7	19.8
	SIHP	22	0	2	2	6	0	9	1	0	0	0	40.9
	Market samples	78	0	1	1	10	0	11	1	0	37	7	14.1
	Campaign samples	1	0	0	0	0	0	0	0	0	0	0	0.0
<b>17 02</b>	Table salt	37	0	0	3	14	0	14	0	0	12	8	37.8
	SIHP	4	0	0	0	2	0	2	0	0	0	0	50.0
	Market samples	33	0	0	3	12	0	12	0	0	12	8	36.4
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>17 03</b>	Additives and flavours	101	0	0	2	13	0	15	0	0	62	11	14.9
	SIHP	8	0	0	0	4	0	4	0	0	2	1	500
	Market samples	42	0	0	2	7	0	9	0	0	25	8	21.4
	Campaign samples	51	0	0	0	2	0	2	0	0	35	2	3.9
<b>17</b>	<b>Vinegar, salt and additives</b>	<b>239</b>	<b>0</b>	<b>3</b>	<b>8</b>	<b>43</b>	<b>0</b>	<b>49</b>	<b>2</b>	<b>0</b>	<b>111</b>	<b>26</b>	<b>20.5</b>
	<b>SIHP</b>	<b>34</b>	<b>0</b>	<b>2</b>	<b>2</b>	<b>12</b>	<b>0</b>	<b>15</b>	<b>1</b>	<b>0</b>	<b>2</b>	<b>1</b>	<b>44.1</b>
	<b>Market samples</b>	<b>153</b>	<b>0</b>	<b>1</b>	<b>6</b>	<b>29</b>	<b>0</b>	<b>32</b>	<b>1</b>	<b>0</b>	<b>74</b>	<b>23</b>	<b>20.9</b>
	<b>Campaign samples</b>	<b>52</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>35</b>	<b>2</b>	<b>3.8</b>
<b>18 01</b>	Children's and baby foods	208	1	0	1	40	0	42	0	0	115	24	20.2
	SIHP	31	1	0	0	12	0	13	0	0	0	0	41.9
	Market samples	80	0	0	1	28	0	29	0	0	67	24	36.2
	Campaign samples	97	0	0	0	0	0	0	0	0	48	0	0.0
<b>18 02</b>	Food supplements (FS)	378	0	7	20	91	6	110	1	15	211	39	29.1

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
	SIHP	80	0	4	2	26	1	31	1	4	5	2	38.8
	Market samples	134	0	2	2	21	4	27	0	7	93	14	20.1
	Campaign samples	164	0	1	16	44	1	52	0	4	113	23	31.7
	<b>18</b>	<b>Foods for special target groups</b>	<b>586</b>	<b>1</b>	<b>7</b>	<b>21</b>	<b>131</b>	<b>6</b>	<b>152</b>	<b>1</b>	<b>15</b>	<b>326</b>	<b>63</b>
	<b>SIHP</b>	<b>111</b>	<b>1</b>	<b>4</b>	<b>2</b>	<b>38</b>	<b>1</b>	<b>44</b>	<b>1</b>	<b>4</b>	<b>5</b>	<b>2</b>	<b>39.6</b>
	<b>Market samples</b>	<b>214</b>	<b>0</b>	<b>2</b>	<b>3</b>	<b>49</b>	<b>4</b>	<b>56</b>	<b>0</b>	<b>7</b>	<b>160</b>	<b>38</b>	<b>26.2</b>
	<b>Campaign samples</b>	<b>261</b>	<b>0</b>	<b>1</b>	<b>16</b>	<b>44</b>	<b>1</b>	<b>52</b>	<b>0</b>	<b>4</b>	<b>161</b>	<b>23</b>	<b>19.9</b>
<b>19 01</b>	Cosmetic products	460	1	3	19	123	44	148	2	0	320	94	32.2
	SIHP	76	0	1	2	27	9	29	0	0	6	3	38.2
	Market samples	254	1	1	6	52	15	59	1	0	208	44	23.2
	Campaign samples	130	0	1	11	44	20	60	1	0	106	47	46.2
<b>19</b>	<b>Cosmetic products</b>	<b>460</b>	<b>1</b>	<b>3</b>	<b>19</b>	<b>123</b>	<b>44</b>	<b>148</b>	<b>2</b>	<b>0</b>	<b>320</b>	<b>94</b>	<b>32.2</b>
	<b>SIHP</b>	<b>76</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>27</b>	<b>9</b>	<b>29</b>	<b>0</b>	<b>0</b>	<b>6</b>	<b>3</b>	<b>38.2</b>
	<b>Market samples</b>	<b>254</b>	<b>1</b>	<b>1</b>	<b>6</b>	<b>52</b>	<b>15</b>	<b>59</b>	<b>1</b>	<b>0</b>	<b>208</b>	<b>44</b>	<b>23.2</b>
	<b>Campaign samples</b>	<b>130</b>	<b>0</b>	<b>1</b>	<b>11</b>	<b>44</b>	<b>20</b>	<b>60</b>	<b>1</b>	<b>0</b>	<b>106</b>	<b>47</b>	<b>46.2</b>
<b>20 01</b>	Food contact materials (except 20 03)	381	2	5	15	6	4	26	0	3	262	20	6.8
	SIHP	21	0	0	1	1	0	2	0	0	0	0	9.5
	Market samples	140	0	4	8	3	1	11	0	0	109	11	7.9
	Campaign samples	220	2	1	6	2	3	13	0	3	153	9	5.9
<b>20 02</b>	Toys	488	15	2	64	104	109	186	0	0	484	185	38.1
	SIHP	3	0	1	1	0	0	1	0	0	0	0	33.3
	Market samples	228	6	1	34	55	62	95	0	0	227	95	41.7
	Campaign samples	257	9	0	29	49	47	90	0	0	257	90	35.0
<b>20 03</b>	Equipment for food preparation	5	0	0	0	0	5	5	0	0	3	3	100.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Micro-biological	Other			
20 04	Market samples	5	0	0	0	0	5	5	0	0	3	3	100.0
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
	Other objects for daily use	39	0	0	0	1	0	1	0	0	37	1	2.6
	SIHP	1	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	38	0	0	0	1	0	1	0	0	37	1	2.6
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
20	<b>Objects for daily use</b>	<b>913</b>	<b>17</b>	<b>7</b>	<b>79</b>	<b>111</b>	<b>118</b>	<b>218</b>	<b>0</b>	<b>3</b>	<b>786</b>	<b>209</b>	<b>23.9</b>
	<b>SIHP</b>	<b>25</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>1</b>	<b>0</b>	<b>3</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>12.0</b>
	<b>Market samples</b>	<b>411</b>	<b>6</b>	<b>5</b>	<b>42</b>	<b>59</b>	<b>68</b>	<b>112</b>	<b>0</b>	<b>0</b>	<b>376</b>	<b>110</b>	<b>27.3</b>
	<b>Campaign samples</b>	<b>477</b>	<b>11</b>	<b>1</b>	<b>35</b>	<b>51</b>	<b>50</b>	<b>103</b>	<b>0</b>	<b>3</b>	<b>410</b>	<b>99</b>	<b>21.6</b>
21	<b>Unused product category</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0.0</b>
22 01	Packaged ready meals (sterilised, cooled, frozen)	317	0	0	2	66	8	70	5	0	58	11	22.1
	SIHP	153	0	0	2	47	4	48	2	0	6	1	31.4
	Market samples	148	0	0	0	19	4	22	3	0	51	10	14.9
	Campaign samples	16	0	0	0	0	0	0	0	0	1	0	0.0
22 02	Ready-to-eat foods for direct consumption	1,510	5	23	0	39	55	121	72	0	87	5	8.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	1,497	5	23	0	39	54	120	71	0	87	5	8.0
	Campaign samples	13	0	0	0	0	1	1	1	0	0	0	7.7
22	<b>Ready-to-eat foods</b>	<b>1,827</b>	<b>5</b>	<b>23</b>	<b>2</b>	<b>105</b>	<b>63</b>	<b>191</b>	<b>77</b>	<b>0</b>	<b>145</b>	<b>16</b>	<b>10.5</b>
	<b>SIHP</b>	<b>153</b>	<b>0</b>	<b>0</b>	<b>2</b>	<b>47</b>	<b>4</b>	<b>48</b>	<b>2</b>	<b>0</b>	<b>6</b>	<b>1</b>	<b>31.4</b>
	<b>Market samples</b>	<b>1,645</b>	<b>5</b>	<b>23</b>	<b>0</b>	<b>58</b>	<b>58</b>	<b>142</b>	<b>74</b>	<b>0</b>	<b>138</b>	<b>15</b>	<b>8.6</b>
	<b>Campaign samples</b>	<b>29</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>1</b>	<b>1</b>	<b>1</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>3.4</b>
23 01	Raw eggs	340	0	1	0	2	0	3	0	1	14	1	0.9

## Annex: Plan Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional Information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
	SIHP	59	0	1	0	1	0	2	0	1	2	0	3.4
	Market samples	60	0	0	0	1	0	1	0	0	12	1	1.7
	Campaign samples	221	0	0	0	0	0	0	0	0	0	0	0.0
<b>23 02</b>	Egg products	61	0	0	0	6	1	6	1	0	26	3	9.8
	SIHP	25	0	0	0	1	0	1	0	0	0	0	4.0
	Market samples	36	0	0	0	5	1	5	1	0	26	3	13.9
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>23 03</b>	Cooked eggs	52	0	1	0	5	0	5	0	0	4	1	9.6
	SIHP	4	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	48	0	1	0	5	0	5	0	0	4	1	10.4
	Campaign samples	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>23</b>	<b>Eggs and egg products</b>	<b>453</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>13</b>	<b>1</b>	<b>14</b>	<b>1</b>	<b>1</b>	<b>44</b>	<b>5</b>	<b>3.1</b>
	<b>SIHP</b>	<b>88</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>3</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>0</b>	<b>3.4</b>
	<b>Market samples</b>	<b>144</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>11</b>	<b>1</b>	<b>11</b>	<b>1</b>	<b>0</b>	<b>42</b>	<b>5</b>	<b>7.6</b>
	<b>Campaign samples</b>	<b>221</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0.0</b>
	<b>Total</b>	<b>19,534</b>	<b>41</b>	<b>333</b>	<b>298</b>	<b>1,802</b>	<b>465</b>	<b>2,658</b>	<b>392</b>	<b>165</b>	<b>5,390</b>	<b>893</b>	<b>13.6</b>
	<b>SIHP</b>	<b>5,258</b>	<b>8</b>	<b>126</b>	<b>110</b>	<b>705</b>	<b>105</b>	<b>985</b>	<b>135</b>	<b>61</b>	<b>81</b>	<b>15</b>	<b>18.7</b>
	<b>Market samples</b>	<b>8,581</b>	<b>17</b>	<b>155</b>	<b>81</b>	<b>926</b>	<b>218</b>	<b>1,264</b>	<b>181</b>	<b>47</b>	<b>3,408</b>	<b>647</b>	<b>14.7</b>
	<b>Campaign samples</b>	<b>5,695</b>	<b>16</b>	<b>52</b>	<b>107</b>	<b>171</b>	<b>142</b>	<b>409</b>	<b>76</b>	<b>57</b>	<b>1,901</b>	<b>231</b>	<b>7.2</b>

Table 17: Suspect Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
01 01	Raw meat fresh or frozen	63	0	20	0	1	7	27	15	3	8	2	42.9
01 02	Raw meat chopped, unseasoned	53	0	5	0	2	3	8	6	1	1	1	15.1
01 03	Meat preparations and products	58	0	17	0	3	6	23	8	2	8	4	39.7
01 04	Cured and smoked meats	65	2	19	2	5	1	28	16	3	22	9	43.1
01 05	Sausages (except game and poultry sausages)	102	0	15	0	7	2	22	9	4	19	5	21.6
01 06	Meat conserves/tins incl. game conserves	3	0	0	0	0	0	0	0	0	1	0	0.0
01 07	Soups made from/with meat, meat extracts and soups thereof	0	0	0	0	0	0	0	0	0	0	0	0.0
01 08	Natural sausage casings	0	0	0	0	0	0	0	0	0	0	0	0.0
01 09	Game fresh or frozen	6	0	5	0	0	0	5	1	1	1	1	83.3
01 10	Game products (incl. Sausages and cured products)	3	0	0	0	3	0	3	0	0	1	1	100.0
01 11	Other meat products	2	0	1	0	0	0	1	0	0	0	0	50.0
01 12	Other "land" animals and products thereof (incl. insects, grubs/ maggots....)	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>01</b>	<b>Meat and meat products</b>	<b>355</b>	<b>2</b>	<b>82</b>	<b>2</b>	<b>21</b>	<b>19</b>	<b>117</b>	<b>55</b>	<b>14</b>	<b>61</b>	<b>23</b>	<b>33.0</b>
02 01	Sea fish fresh or frozen	41	3	10	0	3	0	14	6	3	22	8	34.1
02 02	Sea fish products (no preserves)	35	1	7	0	1	1	10	2	4	18	6	28.6
02 03	Freshwater fish fresh or frozen	14	0	2	0	0	1	2	1	1	1	0	14.3
02 04	Freshwater fish products	4	1	1	0	0	0	2	1	1	2	0	50.0
02 05	Shellfish, crustaceans, molluscs, products	28	2	3	1	1	0	7	5	0	20	4	25.0
02 06	Other animals and derivate products	0	0	0	0	0	0	0	0	0	0	0	0.0
02 07	Preserves and semi-preserves for the whole product category (no ready-made foods)	12	0	1	0	1	0	2	1	0	11	2	16.7
<b>02</b>	<b>Fish</b>	<b>134</b>	<b>7</b>	<b>24</b>	<b>1</b>	<b>6</b>	<b>2</b>	<b>37</b>	<b>16</b>	<b>9</b>	<b>74</b>	<b>20</b>	<b>27.6</b>
03 01	Milk	32	1	5	0	2	0	8	3	1	3	0	25.0

## Annex: Suspect Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints/Samples in %
			Harmful to health	Unsuitable	Composition	Labeling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
03 02	Milk and dairy products (except cheese -- cream cheese, curd cheese, ...) and butter)	27	0	4	0	5	2	11	3	0	7	4	40.7
03 03	Cheese, cheese preparations and products	83	0	4	0	8	2	14	4	1	30	6	16.9
03 04	Butter, butter products and clarified butter	3	0	0	0	1	0	1	0	0	1	1	33.3
<b>03</b>	<b>Milk and milk products</b>	<b>145</b>	<b>1</b>	<b>13</b>	<b>0</b>	<b>16</b>	<b>4</b>	<b>34</b>	<b>10</b>	<b>2</b>	<b>41</b>	<b>11</b>	<b>23.4</b>
04 01	Poultry fresh or frozen	68	0	27	0	6	5	32	20	2	22	13	47.1
04 02	Raw poultry meat preparations and products	29	0	3	0	1	0	4	3	0	5	2	13.8
04 03	Sausages and cured products from poultry	17	0	4	0	2	0	6	4	0	8	5	35.3
04 04	Poultry meat preserves and conserves	4	0	2	0	1	0	3	0	2	4	3	75.0
04 05	Soups made from/with poultry, poultry extract and soups thereof	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>04</b>	<b>Poultry and poultry meat products</b>	<b>118</b>	<b>0</b>	<b>36</b>	<b>0</b>	<b>10</b>	<b>5</b>	<b>45</b>	<b>27</b>	<b>4</b>	<b>39</b>	<b>23</b>	<b>38.1</b>
05 01	Vegetable fats, margarines	16	0	4	0	3	1	7	1	0	4	2	43.8
05 02	Vegetable oils	16	2	0	0	5	0	7	0	1	8	5	43.8
05 03	Mayonnaises and related products	0	0	0	0	0	0	0	0	0	0	0	0.0
05 04	Delicatessen products and similar products	9	0	1	0	1	2	4	1	0	1	1	44.4
05 05	Marinades, dressings, emulsified sauces without egg	2	0	0	0	0	0	0	0	0	0	0	0.0
<b>05</b>	<b>Fats, oils and related products</b>	<b>43</b>	<b>2</b>	<b>5</b>	<b>0</b>	<b>9</b>	<b>3</b>	<b>18</b>	<b>2</b>	<b>1</b>	<b>13</b>	<b>8</b>	<b>41.9</b>
06 01	Cereals	30	1	7	0	0	1	9	0	3	21	8	30.0
06 02	Cereal products	27	2	6	0	3	0	11	3	5	9	3	40.7
06 03	Starches and starch products	0	0	0	0	0	0	0	0	0	0	0	0.0
06 04	Custard/Pudding powders	1	0	0	0	0	0	0	0	0	0	0	0.0
06 05	Muesli, muesli bars	2	0	1	0	1	1	2	0	1	2	2	100.0
<b>06</b>	<b>Cereals and cereal products</b>	<b>60</b>	<b>3</b>	<b>14</b>	<b>0</b>	<b>4</b>	<b>2</b>	<b>22</b>	<b>3</b>	<b>9</b>	<b>32</b>	<b>13</b>	<b>36.7</b>
07 01	Bread, baked goods, bakery products Bread, baked goods, bakery products	32	1	5	0	2	1	9	1	1	7	5	28.1

## 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/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
<b>07 02</b>	Fine baked goods – confectionery	64	1	10	0	14	4	26	8	3	6	3	40.6
<b>07 03</b>	Pastries and dough	8	0	0	0	3	1	3	0	0	4	2	37.5
<b>07 04</b>	Baking agents	1	0	1	0	0	0	1	1	0	0	0	100.0
<b>07 05</b>	Crackers, nibbles, salted goods	3	0	1	0	3	1	3	0	1	2	2	100.0
<b>07 06</b>	Dried and long-life baked products	8	0	2	0	0	0	2	0	2	4	1	25.0
<b>07 07</b>	Ready-made doughs and fillings	10	0	0	0	1	0	1	0	0	3	1	10.0
<b>07</b>	<b>Bread and baked goods</b>	<b>126</b>	<b>2</b>	<b>19</b>	<b>0</b>	<b>23</b>	<b>7</b>	<b>45</b>	<b>10</b>	<b>7</b>	<b>26</b>	<b>14</b>	<b>35.7</b>
<b>08 01</b>	Sugar and types of sugar	3	0	0	0	0	0	0	0	0	0	0	0.0
<b>08 02</b>	Honey	11	0	1	3	0	0	3	0	1	0	0	27.3
<b>08</b>	<b>Sugar and honey</b>	<b>14</b>	<b>0</b>	<b>1</b>	<b>3</b>	<b>0</b>	<b>0</b>	<b>3</b>	<b>0</b>	<b>1</b>	<b>0</b>	<b>0</b>	<b>21.4</b>
<b>09 01</b>	Ice cream from industrial production	6	0	1	0	0	0	1	0	0	1	0	16.7
<b>09 02</b>	Ice cream from artisan production	39	0	2	1	0	2	4	2	1	3	1	10.3
<b>09</b>	<b>Ice cream</b>	<b>45</b>	<b>0</b>	<b>3</b>	<b>1</b>	<b>0</b>	<b>2</b>	<b>5</b>	<b>2</b>	<b>1</b>	<b>4</b>	<b>1</b>	<b>11.1</b>
<b>10 01</b>	Cocoa and cocoa products	15	0	1	0	6	4	10	0	1	15	10	66.7
<b>10 02</b>	Sweets and confectionery	12	0	3	3	8	0	10	0	0	10	8	83.3
<b>10</b>	<b>Cocoa, sweets and confectionery</b>	<b>27</b>	<b>0</b>	<b>4</b>	<b>3</b>	<b>14</b>	<b>4</b>	<b>20</b>	<b>0</b>	<b>1</b>	<b>25</b>	<b>18</b>	<b>74.1</b>
<b>11 01</b>	Vegetables fresh/frozen; potatoes, pulses and legumes	41	0	5	1	2	3	9	3	2	15	3	22.0
<b>11 02</b>	Vegetable, potato, pulse and legume products	28	0	3	0	1	2	6	0	2	11	4	21.4
<b>11 03</b>	Fruit fresh or frozen	33	0	2	0	1	1	4	0	3	17	4	12.1
<b>11 04</b>	Fruit products	33	1	8	0	0	0	9	0	7	29	8	27.3
<b>11 05</b>	Mushrooms	3	0	1	0	0	0	1	0	1	0	0	33.3
<b>11 06</b>	Mushroom products	2	0	0	0	0	0	0	0	0	0	0	0.0
<b>11 07</b>	Soups (without meat or poultry)	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>11 08</b>	Nuts, peanuts in shells, ...	26	0	6	0	0	0	6	0	2	21	5	23.1

## 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/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
<b>11 09</b>	Ground/roasted nuts, desiccated coconut, salted nuts	1	0	0	0	0	0	0	0	1	0	0.0	
<b>11 10</b>	Grains and seeds	6	0	3	0	2	0	5	0	3	0	0	83.3
<b>11 11</b>	Other edible plant materials	1	0	1	1	1	0	1	0	1	1	1	100.0
<b>11 12</b>	Vegan substitutes for animal protein	1	1	0	0	0	0	1	0	0	0	0	100.0
<b>11</b>	<b>Fruit and vegetables</b>	<b>175</b>	<b>2</b>	<b>29</b>	<b>2</b>	<b>7</b>	<b>6</b>	<b>42</b>	<b>3</b>	<b>21</b>	<b>95</b>	<b>25</b>	<b>24.0</b>
<b>12 01</b>	Spices, seasonings, condiments, and herbs	14	0	2	0	3	5	10	1	0	9	7	71.4
<b>12 02</b>	Mustards	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>12 03</b>	Powdered and dried ready products	1	0	0	0	0	0	0	0	0	1	0	0.0
<b>12</b>	<b>Spices, seasonings, and condiments</b>	<b>15</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>3</b>	<b>5</b>	<b>10</b>	<b>1</b>	<b>0</b>	<b>10</b>	<b>7</b>	<b>66.7</b>
<b>13 01</b>	Fruit juices, fruit syrups, fruit concentrates	13	0	1	0	3	2	5	2	0	4	1	38.5
<b>13 02</b>	Non-alcoholic beverages	17	0	1	0	4	0	5	0	1	2	2	29.4
<b>13</b>	<b>Fruit juices, non-alcoholic beverages</b>	<b>30</b>	<b>0</b>	<b>2</b>	<b>0</b>	<b>7</b>	<b>2</b>	<b>10</b>	<b>2</b>	<b>1</b>	<b>6</b>	<b>3</b>	<b>33.3</b>
<b>14 01</b>	Coffee, coffee substitutes; derivative products	7	0	0	0	0	0	0	0	0	5	0	0.0
<b>14 02</b>	Tea, tea-like products, and infusions; derivative products Tee,	13	0	3	0	3	4	9	0	3	6	4	69.2
<b>14</b>	<b>Coffee and Tea</b>	<b>20</b>	<b>0</b>	<b>3</b>	<b>0</b>	<b>3</b>	<b>4</b>	<b>9</b>	<b>0</b>	<b>3</b>	<b>11</b>	<b>4</b>	<b>45.0</b>
<b>15 01</b>	Beer	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>15 02</b>	Unused product category	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>15 03</b>	Spirits	7	0	1	1	6	0	6	0	0	0	0	85.7
<b>15 04</b>	Other alcoholic beverages with more than 1.2 ABV and under 15 ABV	1	0	0	0	1	0	1	0	0	0	0	100.0
<b>15</b>	<b>Alcoholic beverages</b>	<b>8</b>	<b>0</b>	<b>1</b>	<b>1</b>	<b>7</b>	<b>0</b>	<b>7</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>87.5</b>
<b>16 01</b>	Natural mineral water, spring water	8	0	1	0	0	1	2	0	0	1	1	25.0
<b>16 02</b>	Table water, packaged drinking water, soda water	0	0	0	0	0	0	0	0	0	0	0	0.0
<b>16 03</b>	Ice cubes	9	0	1	0	0	1	2	1	0	0	0	22.2



## 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	Labelling/Misleading information	Other		Impurities		Imported products	Complaints/Imported products	
									Microbiological	Other			
16 04	Drinking water	61	0	6	0	0	0	6	5	0	0	0	9.8
<b>16</b>	<b>Drinking water and packaged water</b>	<b>78</b>	<b>0</b>	<b>8</b>	<b>0</b>	<b>0</b>	<b>2</b>	<b>10</b>	<b>6</b>	<b>0</b>	<b>1</b>	<b>1</b>	<b>12.8</b>
17 01	Vinegar	0	0	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	0.0
17 03	Additives and flavours	2	0	0	0	0	0	0	0	0	0	0	0.0
<b>17</b>	<b>Vinegar, salt and additives</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0.0</b>
18 01	Children's and baby foods	10	0	0	0	0	0	0	0	0	5	0	0.0
18 02	Food supplements (FS)	50	4	14	2	19	15	35	1	7	22	17	70.0
<b>18</b>	<b>Foods for special target groups</b>	<b>60</b>	<b>4</b>	<b>14</b>	<b>2</b>	<b>19</b>	<b>15</b>	<b>35</b>	<b>1</b>	<b>7</b>	<b>27</b>	<b>17</b>	<b>58.3</b>
19 01	Cosmetic products	37	3	0	3	14	6	20	0	0	35	19	54.1
<b>19</b>	<b>Cosmetic products</b>	<b>37</b>	<b>3</b>	<b>0</b>	<b>3</b>	<b>14</b>	<b>6</b>	<b>20</b>	<b>0</b>	<b>0</b>	<b>35</b>	<b>19</b>	<b>54.1</b>
20 01	Food contact materials (except 20 03)	11	0	1	4	5	4	7	0	0	6	5	63.6
20 02	Toys	20	1	0	4	3	5	9	0	0	20	9	45.0
20 03	Equipment for food preparation	35	0	0	0	0	31	31	0	0	10	9	88.6
20 04	Other objects for daily use	5	0	0	0	0	0	0	0	0	4	0	0.0
<b>20</b>	<b>Objects for daily use</b>	<b>71</b>	<b>1</b>	<b>1</b>	<b>8</b>	<b>8</b>	<b>40</b>	<b>47</b>	<b>0</b>	<b>0</b>	<b>40</b>	<b>23</b>	<b>66.2</b>
<b>21</b>	<b>Unused product category</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0.0</b>
22 01	Packaged ready meals (sterilised, cooled, frozen)	55	1	4	0	16	3	22	4	2	7	0	40.0
22 02	Ready-to-eat foods for direct consumption	581	7	34	0	2	46	83	43	5	59	9	14.3
<b>22</b>	<b>Ready-to-eat foods</b>	<b>636</b>	<b>8</b>	<b>38</b>	<b>0</b>	<b>18</b>	<b>49</b>	<b>105</b>	<b>47</b>	<b>7</b>	<b>66</b>	<b>9</b>	<b>16.5</b>
23 01	Raw eggs	22	0	3	0	0	0	3	1	2	2	1	13.6
23 02	Egg products	19	0	0	1	3	1	5	0	0	2	0	26.3
23 03	Cooked eggs	5	0	3	0	0	0	3	2	1	0	0	60.0
<b>23</b>	<b>Eggs and egg products</b>	<b>46</b>	<b>0</b>	<b>6</b>	<b>1</b>	<b>3</b>	<b>1</b>	<b>11</b>	<b>3</b>	<b>3</b>	<b>4</b>	<b>1</b>	<b>23.9</b>
	<b>Total</b>	<b>2,245</b>	<b>35</b>	<b>305</b>	<b>27</b>	<b>192</b>	<b>178</b>	<b>652</b>	<b>188</b>	<b>91</b>	<b>610</b>	<b>240</b>	<b>29.0</b>

Table 18: Inspections according to type of business

Business category	Type of Business	Total Number of Businesses	Inspections	Businesses Inspected	Businesses with Violations	VIOLATIONS					Businesses with Violations in %
						Hygiene (HACCP, Training)	Hygiene General	Composition	Mislabeling/Misleading information	Other	
01 01	Butchers, meat processing establishments	2,610	828	677	132	49	140	4	24	33	19.5
01 02	Game meat establishments and retailers	129	22	19	10	1	8	0	0	1	52.6
01 06	Wholesalers for meat, sausages, intestines	67	15	8	3	0	1	0	1	0	37.5
01 07	Points of sale for meat, sausages	1,064	295	252	61	14	54	0	13	18	24.2
01 08	Wholesalers for sausage casings	15	3	2	0	0	0	0	0	0	RS too small
02 01	Fish handlers and processing establishments (ROA)	49	56	36	9	0	5	0	2	0	25.0
02 02	Fishery product wholesalers	26	6	5	1	0	0	0	0	0	20.0
02 03	Fish retailers	184	39	32	6	0	9	0	0	2	18.8
02 04	Fish handlers and processing establishments	143	46	37	3	0	6	0	0	0	8.1
02 05	Manufacturers and processing establishments of frog legs and escargots	7	3	3	0	0	0	0	0	0	RS too small
03 01	Milk handling and processing establishments (ROA)	627	558	387	84	23	45	0	20	11	21.7
03 02	Milk handling and processing establishments	1,397	524	481	71	43	45	2	9	13	14.8
03 03	Wholesalers for dairy products	13	2	2	0	0	0	0	0	0	RS too small
03 06	Milk and colostrum manufacturers	4	0	0	0	0	0	0	0	0	-
04 02	Wholesalers for poultry meat	14	1	1	0	0	0	0	0	0	RS too small
04 03	Egg, poultry retailers	104	13	9	0	1	1	0	0	1	0.0
04 04	Egg product manufacturers (ROA)	12	21	11	2	1	2	0	0	2	18.2
04 05	Liquid egg manufacturers (ROA)	22	4	4	0	0	0	0	0	0	RS too small

## Annex: Inspections of Businesses

Business category	Type of Business	Total Number of Businesses	Inspections	Businesses Inspected	Businesses with Violations	VIOLATIONS					Businesses with Violations in %
						Hygiene (HACCP, Training)	Hygiene General	Composition	Mislabeling/Misleading information	Other	
04 06	Egg packaging points (ROA)	424	104	94	1	1	2	0	0	0	1.1
05 01	Manufacturers and bottlers of cooking oil	315	87	78	20	1	11	0	8	0	25.6
05 02	Margarine manufacturers	1	1	1	0	0	0	0	0	0	RS too small
05 03	Wholesalers for cooking oil and vegetable oil	23	1	1	0	0	0	0	0	0	RS too small
05 04	Mayonnaise manufacturers	5	3	2	1	1	1	0	0	0	RS too small
05 05	Manufacturers of delicatessen products	44	26	21	9	1	7	0	0	2	42.9
06 01	Mills	167	46	42	7	0	6	0	0	3	16.7
06 02	Wholesalers for cereal and milled products	61	8	6	0	0	0	0	0	0	0.0
06 03	Starch makers	6	2	2	0	0	0	0	0	0	RS too small
07 01	Bread and baked goods factories	58	36	26	7	2	10	0	0	2	26.9
07 02	Dough and pastry factories and makers	241	138	118	28	12	22	0	10	5	23.7
07 03	Bakeries	2,102	709	583	106	36	217	0	6	40	18.2
07 04	Pastry shops	1,017	579	515	78	42	160	6	2	26	15.1
08 01	Sugar factories	3	2	1	0	0	0	0	0	0	RS too small
08 02	Bottlers and wholesalers of honey, beekeepers	3,210	166	161	25	3	15	0	0	0	15.5
09 01	Industrial-sized ice-cream manufacturers	5	5	5	2	1	0	0	0	0	40.0
09 02	Artisan ice cream makers	601	420	352	62	35	106	1	4	28	17.6
09 03	Stationary and moving ice cream points of sale (unpacked ice cream)	309	78	66	5	1	10	0	0	6	7.6
10 01	Chocolate product factories and makers	60	24	22	10	1	5	0	5	0	45.5

## Annex: Inspections of Businesses

Business category	Type of Business	Total Number of Businesses	Inspections	Businesses Inspected	Businesses with Violations	VIOLATIONS					Businesses with Violations in %
						Hygiene (HACCP, Training)	Hygiene General	Composition	Mislabeling/Misleading information	Other	
10 02	Sugar product factories & confectionery makers	26	11	10	6	0	4	0	0	0	60.0
10 03	Retailers of chocolate, confectionery, and sugar products	173	19	18	3	1	4	0	0	6	16.7
11 01	Wholesalers of fruit, vegetables, and mushrooms	400	58	49	3	0	4	0	0	0	6.1
11 02	Retailers of fruit, vegetables, and mushrooms	378	71	53	3	1	7	0	0	3	5.7
11 03	Fruit processing establishments	592	149	131	32	8	23	2	19	5	24.4
11 04	Vegetable processing establishments	301	86	76	19	2	26	0	2	1	25.0
11 05	Mushroom processing establishments	25	14	12	2	0	1	0	0	0	16.7
11 06	Vegetable manufacturers (ROA)	17	11	8	2	1	0	0	1	6	25.0
12 01	Spice manufacturers	111	24	22	5	1	3	0	0	0	22.7
12 02	Spice wholesalers	26	2	2	0	0	0	0	0	0	RS too small
12 03	Mustard producers	19	7	6	2	1	1	0	0	0	33.3
13 01	Makers of alcohol-free beverages	263	31	29	19	0	2	0	10	1	65.5
14 01	Coffee roasters, manufacturers of coffee substitutes	136	28	26	4	2	1	0	0	1	15.4
14 02	Tea packing establishments	178	16	14	4	0	0	0	1	0	28.6
15 01	Breweries	354	57	50	20	4	8	0	4	3	40.0
15 02	Wine sellers	28	0	0	0	0	0	0	0	0	-
15 03	Spirits producers	1,080	88	84	24	0	9	0	7	1	28.6
15 04	Makers of other alcoholic beverages	87	4	4	1	0	1	0	0	1	RS too small
16 01	Bottlers of natural mineral and spring water	23	4	4	2	0	0	0	6	0	RS too small
16 02	Bottlers of table water, drinking water and soda water	39	7	7	2	0	1	0	0	0	28.6

## Annex: Inspections of Businesses

Business category	Type of Business	Total Number of Businesses	Inspections	Businesses Inspected	Businesses with Violations	VIOLATIONS					Businesses with Violations in %
						Hygiene (HACCP, Training)	Hygiene General	Composition	Mislabeling/Misleading information	Other	
17 01	Vinegar makers	63	2	2	0	0	0	0	0	0	RS too small
17 02	Manufacturers of dough and baking mixtures, raising agents	21	8	4	2	1	1	0	0	0	RS too small
17 03	Salt makers	3	1	1	0	0	0	0	0	0	RS too small
17 04	Additive producers	38	13	8	4	2	1	0	0	0	50,0
17 05	Wholesalers for additives and flavourings	17	1	1	0	0	0	0	0	0	RS too small
18 01	Manufacturers of dietary foods, children's foods, food supplements (FS)	22	4	4	1	0	0	0	0	1	RS too small
18 02	Wholesalers of dietary foods, children's foods (FS)	189	12	11	15	0	0	0	9	1	136.4
18 03	Health product retailers, retailers with food supplements (FS)	748	124	91	30	2	8	1	39	20	33.0
18 04	Gyms and fitness studios	442	12	11	0	0	0	0	0	1	0.0
18 05	Manufacturers of children's foods	4	7	3	1	0	0	0	0	0	RS too small
18 06	Manufacturers of food supplements (FS)	132	67	46	15	2	5	1	4	3	32.6
19 01	Cosmetics manufacturers	514	103	98	25	0	1	1	9	8	25.5
19 02	Wholesalers of cosmetics	299	20	18	6	0	0	0	5	6	33.3
19 03	Drugstores, perfumeries, retailers of cosmetic products	2,126	274	208	48	3	1	2	16	2	23.1
19 04	Hairdressers, beauty salons, massage, pedicure and tanning businesses	4,046	96	96	17	0	0	0	3	2	17.7
19 05	Pharmacies	1,063	38	38	2	1	0	0	0	1	5.3
20 01	Manufacturers of materials and items that are in contact with food	185	23	23	6	4	2	0	0	1	26.1
20 02	Toy manufacturers	74	3	2	1	0	0	0	0	0	RS too small

## Annex: Inspections of Businesses

Business category	Type of Business	Total Number of Businesses	Inspections	Businesses Inspected	Businesses with Violations	VIOLATIONS					Businesses with Violations in %
						Hygiene (HACCP, Training)	Hygiene General	Composition	Mislabeling/Misleading information	Other	
20 03	Manufacturers of other objects for daily use	24	1	1	0	0	0	0	0	0	RS too small
20 04	Wholesalers of materials and items that are in contact with food	185	14	14	1	1	0	0	0	0	7.1
20 05	Toy wholesalers	72	7	7	5	1	1	0	0	0	71.4
20 06	Wholesalers of other objects for everyday use	80	4	4	1	0	0	0	0	0	RS too small
20 07	Retailers of materials and items that are in contact with food	588	68	59	17	4	2	0	0	0	28.8
20 08	Toy retailers	819	55	52	21	0	0	2	5	8	40.4
20 09	Retailers of other objects for everyday use	1,115	107	80	22	1	0	2	2	2	27.5
22 01	Food producing establishments in the community care sector	2,838	1,943	1,825	146	108	442	0	3	48	8.0
22 02	Food distributing establishments in the community care sector	4,092	775	753	110	63	161	0	0	19	14.6
22 03	Bed & Breakfast establishments licensed according to the Trade Regulation Act	4,553	123	118	2	3	7	0	3	3	1.7
22 04	Catering businesses including "Buschenschenken" (wine taverns) with comprehensive food menus	22,499	5,768	4,782	856	387	2,098	0	27	299	17.9
22 05	Catering businesses including "Buschenschenken" (wine taverns) with limited food menus	36,340	6,011	5,307	543	285	1,356	4	34	274	10.2
22 06	Producers of ready-made food (not 22 01 to 22 05)	706	293	227	26	22	84	0	27	10	11.5
22 07	Food producing establishments in the community care sector with low staff numbers	837	199	191	3	7	33	0	0	7	1.6

## Annex: Inspections of Businesses

Business category	Type of Business	Total Number of Businesses	Inspections	Businesses Inspected	Businesses with Violations	VIOLATIONS					Businesses with Violations in %
						Hygiene (HACCP, Training)	Hygiene General	Composition	Mislabeling/Misleading information	Other	
<b>22 08</b>	Food distributing establishments in the community care sector with low staff numbers	2,353	279	274	23	12	43	0	0	3	8.4
<b>23 01</b>	Warehouses and cold storage facilities (not 23 02 to 23 05 – logistic centres, also storage, carriers)	496	108	58	15	1	5	1	5	3	25.9
<b>23 04</b>	Cold storage facilities and frozen goods warehouses for fish (ROA)	3	0	0	0	0	0	0	0	0	-
<b>23 05</b>	Cold storage facilities and frozen goods warehouses for milk and dairy products (ROA)	6	1	1	0	0	0	0	0	0	RS too small
<b>23 06</b>	Hypermarkets, distribution centres	60	23	14	3	0	0	0	0	0	21.4
<b>24 01</b>	Food wholesalers	889	208	125	35	3	25	2	10	12	28.0
<b>24 02</b>	Food retailers	16,094	5,736	4,341	895	207	842	38	282	468	20.6
<b>24 03</b>	Beverage wholesalers	455	25	22	0	0	0	0	2	0	0.0
<b>25 01</b>	Inspections of movable points of sale	2,600	234	198	17	10	28	0	2	18	8.6
<b>26 01</b>	Inspections of other businesses	2,305	149	138	24	0	3	3	16	4	17.4
<b>26 02</b>	Inspections of town and village festivals and other comparable events	2,035	35	29	0	1	1	0	0	1	0.0
<b>27 02</b>	Direct marketers of fish	171	22	22	1	0	0	0	0	0	4.5
<b>27 03</b>	Direct marketers of raw milk	268	88	79	16	0	12	0	3	1	20.3
<b>27 05</b>	Direct marketers of eggs	1,347	98	93	3	0	3	0	7	0	3.2
<b>27 06</b>	Direct marketers of other goods	3,195	240	226	28	5	15	0	10	5	12.4
<b>28 01</b>	Inspections of WSPs with > 1000 m <sup>3</sup> of water distributed per day or more than 5,000 people supplied	302	5	3	0	0	0	0	0	0	RS too small

## Annex: Inspections of Businesses

Business category	Type of Business	Total Number of Businesses	Inspections	Businesses Inspected	Businesses with Violations	VIOLATIONS					Businesses with Violations in %
						Hygiene (HACCP, Training)	Hygiene General	Composition	Mislabeling/Misleading information	Other	
<b>28 02</b>	Inspections of WSPs of > 100 and ≤ 1,000 m <sup>3</sup> of water distributed per day	757	26	24	0	0	0	0	2	0	0.0
<b>28 03</b>	Inspections of WSPs of ≤ 100 m <sup>3</sup> of water distributed per day	4,499	180	177	6	0	1	0	4	13	3.4
	<b>Total</b>	<b>141,964</b>	<b>29,191</b>	<b>24,576</b>	<b>3,888</b>	<b>1,426</b>	<b>6,164</b>	<b>72</b>	<b>683</b>	<b>1,465</b>	<b>15.8</b>

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



**Table 19: Inspections results for meat establishments in line with the specific inspection plan.**

Section	Business Category	Total number of businesses	Businesses inspected	Total No. of inspections	Businesses 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
<b>0</b>	<b>Cold storage facilities repackaging centres</b>										
	Cold storage facilities and frozen goods storage facilities (only wrapped goods)	78	50	56	12	26	3	9	8	0	6
	Cold storage facilities and frozen goods storage facilities (also with open goods)	56	41	86	15	50	8	20	10	0	12
	Seasonal game collection facilities (up to 6 months)	11	6	7	1	9	1	4	3	0	1
	Non-seasonal game collection facilities (up to 6 months)	41	32	61	12	25	0	11	12	0	2
<b>I/III</b>	<b>Slaughterhouses for farm game/hooved animals</b>										
	Slaughter up to 20 LSU/a	2,143	952	977	291	484	161	168	79	10	66
	Slaughter 21-100 LSU/a	681	548	575	210	399	114	146	77	14	48
	Slaughter 101-500 LSU/a	206	171	342	85	240	72	92	39	9	28
	Slaughter 501-1,000 LSU/a	25	24	118	17	99	12	48	21	6	12
	Slaughter 1,001-5,000 LSU/a	23	21	142	12	114	14	64	14	6	16
	Slaughter 5,001-20,000 LSU/a	22	22	290	12	121	6	65	38	8	4
	Slaughter over 20,000 LSU/a	19	19	485	18	517	14	337	70	25	71
<b>II</b>	<b>Poultry and rabbit slaughterhouses</b>										
	Up to 10,000 units of poultry or rabbits/a	28	21	22	6	10	4	3	2	0	1
	10,001-150,000 units of poultry or rabbits/a	7	6	14	5	10	2	2	5	0	1
	150,001-1,000,000 units of poultry or rabbits/a	2	1	12	1	27	0	24	0	0	3
	More than 1,000,000 units of poultry or rabbits/a	6	6	333	5	80	7	52	5	11	5
<b>I/II/III</b>	<b>Hooved animals/poultry/farmed game dressing and cutting businesses</b>										

Section	Business Category	Total number of businesses	Businesses inspected	Total No. of inspections	Businesses 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	1,122	625	729	172	310	90	124	62	0	34
	Production of more than 100-400 t deboned meat/	104	93	232	51	195	48	90	28	1	28
	Production of more than 400-1,000 t deboned meat/a	43	40	157	23	112	16	64	22	0	10
	Production of more than 1,000-10,000 t deboned meat/a	48	46	446	24	358	16	269	25	1	47
	Production of more than 10,000 t deboned meat/a	23	22	503	15	163	5	127	18	2	11
<b>IV</b>	<b>Game processing businesses</b>										
	Processing up to 10 t game meat/a	226	133	148	42	86	23	30	23	0	10
	Processing more than 10-40 t game meat/a	4	4	14	0	1	1	0	0	0	0
	Processing more than 40-100 t game meat /a	2	2	12	1	3	0	2	0	0	1
	Processing more than 100-1,000 t game meat /a	4	4	32	2	30	1	26	2	0	1
	Processing more than 1,000 t game meat /a	1	1	21	1	2	1	1	0	0	0
<b>V</b>	<b>Production of minced meat</b>										
	Production of up to 10 t/a	39	30	49	6	18	5	8	5	0	0
	Production of more than 10-40 t/a	10	10	39	4	12	0	6	0	0	6
	Production of more than 40-100 t/a	6	5	24	3	26	1	7	2	0	16
	Production of more than 100-1,000 t/a	19	18	209	12	221	6	175	8	0	32
	Production of more than 1,000 t/a	10	10	235	7	147	1	98	5	0	43
<b>VI</b>	<b>Meat processing/preservation factories</b>										
	Production up to 100 t meat products/a	630	380	431	154	233	64	85	57	0	27
	Production of more than 100-400 t meat products/a	72	61	208	35	126	22	57	24	0	23
	Production of more than 400-1,000 t meat products /a	23	20	121	11	67	9	35	14	0	9

Section	Business Category	Total number of businesses	Businesses inspected	Total No. of inspections	Businesses 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	31	370	21	171	7	121	23	0	20
	Production of more than 10,000 t meat products /a	13	11	464	6	70	2	44	12	0	12
	Makers of instant soups/meat extracts	2	1	1	0	0	0	0	0	0	0
<b>XII</b>	<b>Animal fats and pork rinds</b>										
	Collectors	0	0	0	0	0	0	0	0	0	0
	Processors	4	3	6	1	1	0	1	0	0	0
<b>XIII</b>	<b>Processing business stomachs, bladders and intestines</b>	15	10	10	6	6	0	5	1	0	0
<b>XIV/XV</b>	<b>Gelatine and collagen businesses</b>	22	17	19	2	2	0	0	2	0	0
<b>DM</b>	<b>Direct Marketers Poultry/Rabbits</b>	203	94	99	25	54	19	10	9	0	16
	<b>Total</b>	*	<b>3,591</b>	<b>8,099</b>	<b>1,326</b>	<b>4,625</b>	<b>755</b>	<b>2,430</b>	<b>725</b>	<b>93</b>	<b>622</b>

\* In total, there are 6,027 businesses (divided into business categories) at 3,778 locations.

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

Hygiene inspections in line with Art. 31 Para. 1 LMSVG	
<b>Section 0</b>	Businesses with general activities; cooling facilities and repackaging centres, wholesalers
<b>Section VI</b>	Meat products: Processing businesses
<b>Section XII</b>	Rendered animal fats and pork rinds
<b>Section XIII</b>	Processed stomachs, intestines and bladders
<b>Section XIV</b>	Gelatine
<b>Section XV</b>	Collagen
<b>DM</b>	Poultry and rabbits: Direct marketers

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

Type of production business	Businesses inspected	Total No. of inspections	No. of production businesses that have supplied milk	No. of production businesses that have been barred from supplying pursuant to ANNEX III Para. IX, Chapter I, Item III	Evidence of inhibitors	No. of businesses with hygiene issues
Production businesses producing cow's milk	1,442	1,534	2,490	238	262	253
Production businesses producing sheep's milk	22	22	273	0	0	0
Production businesses producing goat's milk	36	36	827	0	1	0
Production businesses processing raw milk into school milk	54	59	53	0	0	12
<b>Total</b>	<b>1,554</b>	<b>1,651</b>	<b>26,643</b>	<b>238</b>	<b>263</b>	<b>265</b>

**Table 21: Post-Mortem Examinations**

	post-mortem ex-aminations	Test Results			Bacterio-logical tests	% Unsuitable for cons.**
		Suitable for cons.	Suitable after prep. *	Unsuitable for cons.		
Foals	165	164	0	1	0	0.6
Horses and other solipeds	261	260	0	1	0	0.4
<b>Solipeds in total</b>	426	424	0	2	0	0.5
Calves male	35,537	35,381	0	156	9	0.4
Calves female	20,725	20,666	0	59	2	0.3
<b>Calves in total</b>	56,262	56,047	0	215	11	0.4
Cattle calves male	9,847	9,786	3	58	5	0.6
Cattle calves female	9,462	9,438	1	23	0	0.2
<b>Cattle calves in total</b>	19,309	19,224	4	81	5	0.4
Bulls	248,605	248,278	7	320	69	0.1
Oxen	34,824	34,804	2	18	10	0.1
Heffers	110,213	110,058	9	146	37	0.1
Cows	177,451	176,152	66	1,233	275	0.7
<b>Older cattle in total</b>	571,093	569,292	84	1,717	391	0.3
<b>Cattle in total</b>	646,664	644,563	88	2,013	407	0.3
Breeding sows	85,927	85,136	0	791	0	0.9
<b>Pigs in total</b>	5,056,515	5,046,964	11	9,540	21	0.2
Lambs	164,520	164,438	0	82	0	0.05
Sheep	16,992	16,966	0	26	0	0.2
<b>Sheep in total</b>	181,512	181,404	0	108	0	0.1
<b>Goats</b>	11,505	10,737	0	768	0	6.7
<b>Wild boars (farmed game husbandry)</b>	279	279	0	-	0	0.0
<b>Wild ruminants (farmed game husbandry)</b>	2,768	2,763	0	5	1	0.2
<b>Chickens</b>	98,883,561	97,728,153	0	1,155,408	0	1.2
<b>Turkeys</b>	1,369,666	1,362,349	0	7,317	0	0.5
<b>Other poultry</b>	246,599	244,223	-	2,376	-	1.0
<b>Domestic rabbits</b>	0	0	0	0	0	0.0

cons. = consumption

\*Suitable for consumption after preparation for suitability

Source: Statistik Austria; \*\* calculated from the data of Statistik Austria for better orientation.



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