Federal Ministry
Republic of Austria
Social Affairs, Health, Care
and Consumer Protection

AGES

FOOD SAFETY REPORT 2019

FIGURES, DATA, FACTS FROM AUSTRIA

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

REPORT ACCORDING TO ART 32 PARA 1 LMSVG

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LIST OF ABBREVIATIONS

AAC	Administrative Assistance and Cooperation System
AAC FF	Administrative Assistance and Cooperation System Food Fraud
AGES	Agentur für Gesundheit und Ernährungssicherheit GmbH (Austrian Agency for Health and Food Safety)
BADGE	Bisphenol A diglycidyl ether
BMSGPK	Federal Ministry for Social Affairs, Health, Care and Consumer Protection
Δ9-THC	delta-9-Tetrahydrocannabinol
DIPN	Diisopropylnaphthaline
DIR	Directive
DF	deep frozen
EFSA	European Food Safety Authority
E. coli	*Escherichia coli*
EC	European Commission
ESBL	Extended-Spectrum Beta-Lactamasen
EU	European Union
FA	Focus Audits
FAO	Food and Agriculture Organization of the United Nations
FS	Food Supplement(s)
FTE	Full-time Equivalent
GE	Glycidyl fatty acid esters
GMO	Genetically Modified Organism
HACCP	Hazard Analysis Critical Control Point
ICSMS	Information and Communication System on Market Surveillance
LMA	Food Authority
LMIV	Food Information Regulation
LMSB	Food Safety Report
LMSVG	Austrian Food Safety and Consumer Protection Act
LSU	Livestock Unit
MCPD	Monochloropropane diol
MANCP	Integrated Multi-Annual National Control Plan
NCP	National Control Plan
ÖLMB	Austrian Food Code (Codex Alimentarius Austriacus)
PA	Pyrrolizidine alkaloids
PAH	Polycyclic Aromatic Hydrocarbons
PCB	Polychlorinated biphenyls
RASFF	Rapid Alert System for Food and Feed
RAPEX	Rapid Exchange System (EU Rapid Alert System in line with the Product Safety Directive)
RG	Regulation
ROA	Requiring Official Approval
RS	Random Sample
SC	Subcommittee
SIHP	Samples from In-House Production
TFA	Trans-fatty Acids

VTEC	Shiga/Verotoxin producing *Escherichia coli*
WHO	World Health Organization of the United Nations
WSP	Water Supply Plant

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FOREWORD

Dear Reader,

© BKA/Andy Wenzel

The annual report for the year 2019 on food safety in Austria is an overview of the data gathered in this sector and serves as a transparent reference work for all the stakeholders in the food sector. Furthermore, this report should contribute to the building of trust and detail the performance of everyone taking part in food safety activities: food inspectors, official veterinarians, experts, laboratory workers at AGES and the food examination centres and the staff at the Federal Ministry for Social Affairs, Health, Care and Consumer Protection.

Nutrition is more than just the intake of nourishment and the satisfying of hunger. Everyone living in Austria has a right to be adequately informed about the composition, nutritive value, manufacturing processes and special qualities of foods, both in terms of the avoidance of food-related illnesses and diseases and protection from deception and fraud.

The focal point "Targeted Monitoring Programme for High-Risk Businesses" was continued during 2019. A total of 56,342 business inspections were conducted as part of official food inspections and 25,752 samples were examined and evaluated. The samples deemed harmful to human health are analysed in detail in a separate chapter.

Important topics such as genetically modified organisms, food contact materials, mycotoxins and foods of animal origin for direct sale and consumption are also analysed in this report.

The number of food business operators with legal violations has dropped drastically compared to recent years. The complaint rate for samples is considerably lower than in previous years. The number of samples harmful to human health changed little in 2019. The results show how important the conducting of the National Control Plan is, with its comprehensive, risk-based controls for the protection of consumers.

This report presents the combined efforts of the Federal Provinces, AGES and the Federal Government – and I would like to thank everyone involved for their excellent work and cooperation.

Rudolf Anschober

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

1 SUMMARY

The 2019 Food Safety Report details the results of the official inspections carried out in line with the Austrian Food Safety and Consumer Protection Act (LMSVG) during 2019. 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 for Social Affairs, Health, Care and Consumer Protection (BMSGPK). The inspections were carried out according to a plan taking into account the precautionary principle and using a risk-based approach to ensure food safely and that consumers are protected from deception and fraud.

A total of 46,516 inspections were carried out at 34,722 businesses by the Austrian food authorities in 2019. Violations were found at 2,444 businesses (7.0 % of the businesses inspected). This means the proportion of businesses transgressing regulations was considerably lower than in the previous years. The official, regional veterinary bodies carried out 7,903 inspections at meat processing establishments and 1,923 inspections at dairy product makers.

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

Year	Businesses Inspected	Businesses with Violations	Businesses with Violations in %
2017	36,839	3,058	8.3
2018	33,187	2,824	8.5
2019	34,722	2,444	7.0

AGES and the inspection bodies of Carinthia and Vorarlberg examined and analysed 25,752 samples. The percentage of samples that failed the tests was at 15.7 % and, thus, considerably lower than in previous years.

Table 2: Complaint rates for total samples

			Complaint Rate in %			
Year	**Total**	**Harmful to Human Health**	**Unsuitable**	**Composition**	**Labelling/ misleading Information**	**Other**
2017	17.5	0.4	3.2	1.3	10.0	4.4
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

The analysis and assessment showed no reason for complaint in 21,700 of the samples taken (84.3 %). A total of 128 samples (0.5 %) were classified as harmful to health, 768 samples (3.0 %) were judged as unsuitable for human consumption or unfit for their intended purpose. The most common reasons for objections were issues relating to labelling and information that might be misleading consumers, found in 2,252 samples (8.7 %). In 484 samples (1.9 %), the composition did not meet the required standards and 889 samples (3.5 %) were seen as unstable for various other reasons (e.g. hygiene regulations, reduction in quality in line with Art. 5 Para. 5 Item 4 LMSVG, the Potable Water Regulation). The total rate of complaints amounted to 15.7 %.

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

Thus, taking a differentiated view of the samples classified as harmful, shows – for instance – that the rate of complaints for suspect samples was 1.7 %, while only 0.3 % of standard samples were found to have adverse health effects. Forty-five of the 128 harmful samples (35.2 %) faced complaints because of microbial contamination – mainly Salmonella and *Listeria monocytogenes* and a lack of hygiene. A total of 39 complaints (30.5 %) were due to contaminations, predominantly phthalate, PAH and Δ9-THC, as well as a small number of cases of lead and hydrogen cyanide contamination. The 18 harmful samples with

safety issues (14.1 %) were all toys. Thirteen samples (10.2 %) were classed as harmful to human health because of their contents and composition. Harmful foreign bodies and impurities were found in 12 samples (9.4 %). One sample (0.8 %) was classed as harmful due to its pesticide contents.

Table 3: Complaint rates due to harmful effects on health

	Year	Number of Samples	Harmful to Human Health	Complaint Rate in %
Total Samples	2017	28,026	117	0.4 %
	2018	25,743	120	0.5 %
	2019	25,752	128	0.5 %
Plan Samples	2017	23,557	48	0.2 %
	2018	21,941	63	0.3 %
	2019	21,850	62	0.3 %
Suspect Samples	2017	4,469	69	1.5 %
	2018	3,802	57	1.5 %
	2019	3,902	66	1.7 %

All in all, the results show that the risk-based approach in the planning and carrying out of official food inspections works well in exposing deficiencies and guarantees safety to the highest extent possible. Testing 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. The same standards apply in each Member State. The monitoring of compliance with these standards is conducted at national levels.

All food business 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 of products to the end-consumer.

The official control system carries out the inspections and ensures that 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 official food inspections in line with Art. 31 Para. 1 LMSVG. Furthermore, there are other reports, such as the Potable Water Report, Zoonoses Report 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 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 the provinces. The samples are analysed and evaluated by AGES or the respective examination centres in Vienna, 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, AAC, AAC FF). Further information can be found in the Integrated Multi-Annual National Control Plan (MANCP).

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

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 controlling 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 State involved will be asked to remedy such issues. This will be checked during a 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), RAPEX 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)

Figure 1: Food Control System in Austria

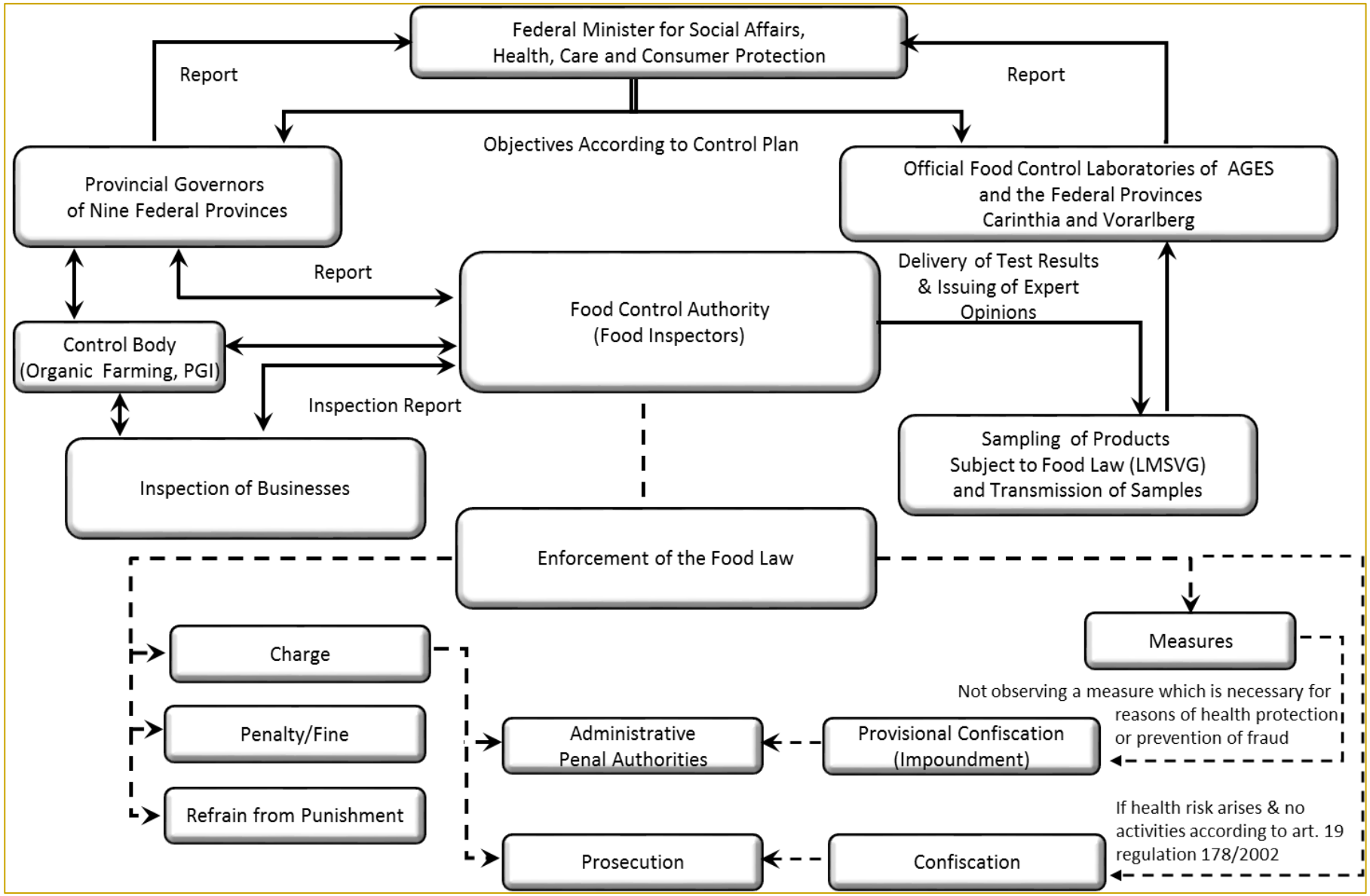


Figure 2: Border Control System in Austria

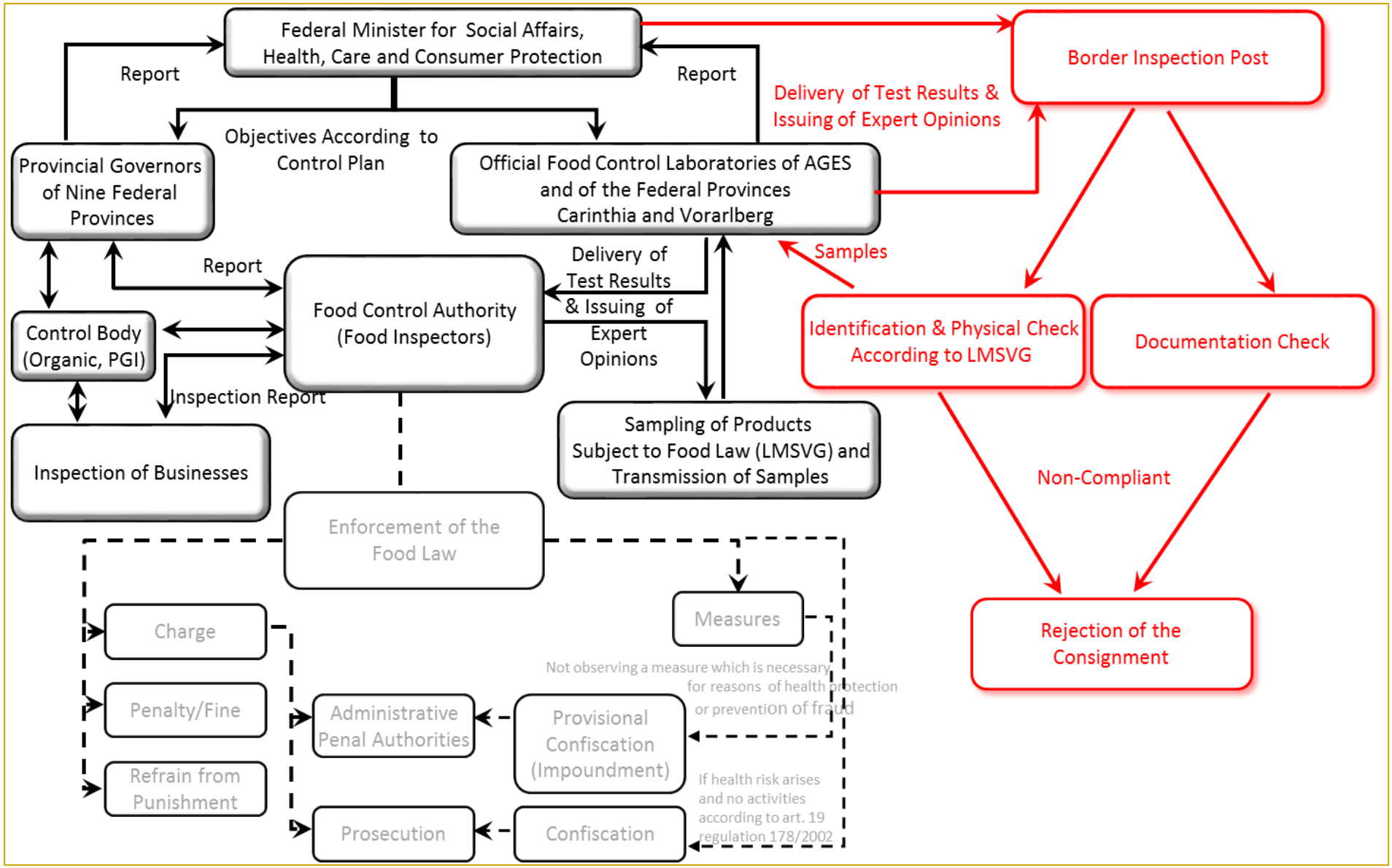
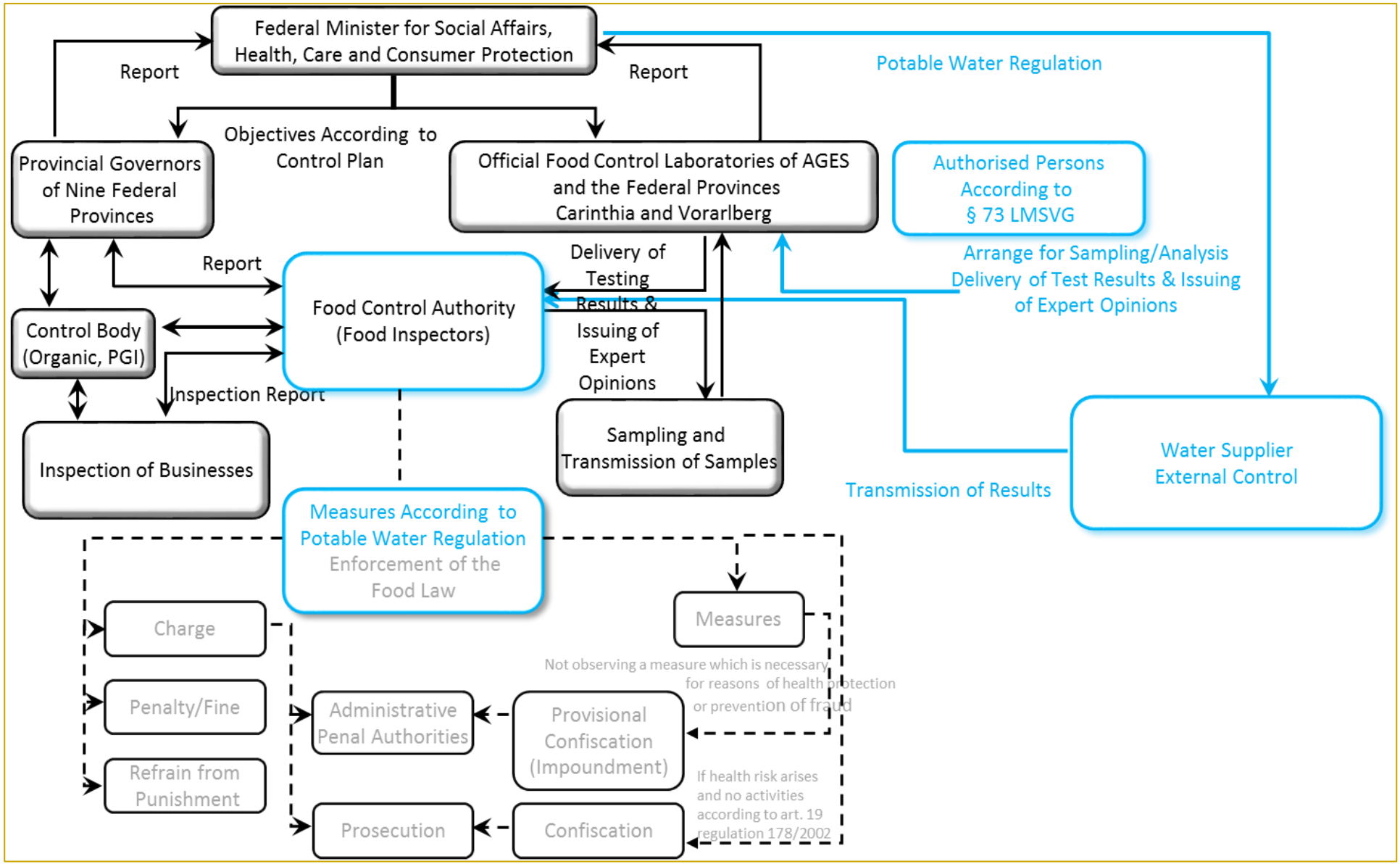


Figure 3: Potable Water Control System in Austria



3.1 Coordination of Monitoring and Control Plans

The BMSGPK coordinates the control 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 the examination centres.

"Plan samples" are taken on a routine basis throughout the year 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 audits (FA) and into samples from 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 are examined in detail as part of focus audits (FAs). Focus audits may be initiated on a short-term basis, pertaining to the current situation. Moreover, there are FAs 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 FAs. These focus audits are designed to evaluate whether general and specific hygienic requirements are being applied and to check self-testing measures in high-risk, licensed businesses.

The results of these audits are important for discussing special safety and fraud protection issues.

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

3.2 Conducting Controls

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

3.2.1 Audits

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 inspections of company self-testing. 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 inspection and scope of control for each inspection is defined by the provincial governor based on the risk category and the concrete company risk.

The audits in meat processing plants (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, cosmetics, and toys). 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	106.3	78.3	76.8
Carinthia	103.5	70.2	70.0
Lower Austria	101.0	65.4	88.8
Upper Austria	97.7	86.0	120.1
Salzburg	106.5	39.0	53.6
Styria	105.2	80.6	101.0
Tyrol	103.5	63.4	108.9
Vorarlberg	105.6	59.7	68.1
Vienna	101.9	78.7	74.6
Austria	**102.3**	**71.0**	**96.2**

3.2.3 Inspections of products from organic production and with protected labelling

One task carried out by the regional food authorities is to ensure that products labelled "organic" are actually produced and placed on the market in line with the regulations for organic production (market controls). In addition, there are controls and inspections on the correct use of protected geographical names or protected origin information 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. They must use official veterinarians for conducting these examinations, who are also responsible for hygiene inspections in the 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 (optical 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 from third countries complies 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

The 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, name checks and product control, to a certain extent. If the consignment complies with all the regulations, a Common Veterinary Entry Document (CVED) 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). Should the goods comply with the regulations, they can enter the country. Goods that do not conform with the regulations must not be placed on the local market.

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 once every year (larger plants more often) as a minimum, in line with Art. 73 LMSVG. 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 of 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).

3.3 Examination and Evaluation

The experts at AGES and the STAs 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 complaints.

The examinations encompass a plethora of test aspects that are rather complex to determine. 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 or additives are also conducted, among others. New scientific findings, new laws, newly occurring hazards, specific presentation or specific composition often result in an ad-hoc examination.

3.3.1 Reasons for Complaints in Line with the LMSVG

The following reasons for complaints are stated in the LMSVG:

Harmful to health. Foods, objects for daily use and cosmetic products are harmful to health if they could

pose a health risk or have an adverse effect on health (e.g. caused by the presence of pathogens or banned substances or foreign bodies that could cause injuries).

Unsuitable or unfit for human consumption or **unsuitable for the 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).

Mislabelled. Foods that are mislabelled that are presented using information that can be misleading as to its 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, correspondingly. 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. The samples are examined and evaluated at AGES and the STAs in Vienna, Carinthia and Vorarlberg.

There are 214.9 food authority officers and 18.5 special food authority officers for conducting the Potable Water Regulation (shown in full time equivalents/FTEs) and 833 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 2017-2019).

AGES and the regional examination centres (Source: MANCP 2017-2019) 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, according to examination centre, is shown in Table 5. 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	168.7
Vorarlberg State Institute for the Environment and Food Safety	13.0
Carinthia State Institute for Food Safety, Veterinary Medicine and the Environment	13.9

3.5 Measures

Should violations of food law requirements become evident following 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.

In 2019, new chapters were added to the subcategory "cooking fats and cooking oils" and subcategory "soups", a guideline and leaflet were added in the subcategory hygiene and updated guidelines in the subcategory "wild plants and flowers" were published:

- Chapter B 30 "Cooking fats, cooking oils, spreadable fats and other fat products"
- Chapter B 11 "Soup articles and related products"
- Guidelines on the transportation of foods
- Recommendation Austrian list of edible wild plants and flowers
- Information sheet on the supply of food via public fridges and cooling units

Chapter A 1 Judication in Criminal Proceedings for Foods was supplemented.

Paragraph 4.2.1.6 on the Hygiene Status of Water Dispensers in Chapter B 17 Packaged Water and Annex 9 Good Hygiene Practice for Free-Standing Water Dispensers were put into effect.

Paragraph 1.8 Acidity in Chapter B 13 Beer was implemented.

Paragraphs 5.1.3.2, 5.2.6, 6.1.11, 6.2.11 and 6.3.6 in Chapter B 32 Milk and Dairy Products were implemented.

Annex 9, Table 2: Composition of Parameters (Metabolites), which are to be taken into account during the creation of the monitoring programme as part of self-testing and embodied in the document Action Values in Chapter B1 Potable Water were put into effect.

Furthermore, the action thresholds for specific contaminants in foodstuffs were re-worked.

Annex I Open List in the Chapter B 31 Tea and tea-like products for the making of tea-like products from typical plants and plant parts and Annex II Open List for plants and plant parts not used in the making of similar products were re-worked.

Paragraph 7.1 Legal Provisions in Chapter B 36 Objects for Daily Use (N-nitrosatable substances in balloons) was deleted.

Paragraph 7 Geographic Information of Inter-Regional Importance and Paragraph 8 Protected Information of Regional Importance in Chapter B 23 Spirits were updated.

Changes to recommendations for wine mixers were made.

The ÖLMB can be found on the homepage of the BMSGPK at Kommunikationsplattform VerbraucherInnengesundheit) 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
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	Soup articles and related products
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 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
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
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 thee production, storage and preparation of donor kebabs and similar meat preparations
Recommendation for challenge tests and/or storage trials in relation to *Listeria monocytogenes*
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

4 CONTROL RESULTS

The evaluated results of the samples that were assessed in 2019, 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 21,850 plan samples that were analysed and assessed are shown in Table 16 and are categorised in 5,277 SIHP samples, 9,806 market samples and 6,767 samples from focus audits. The findings of and any irregularities in the test results from the SIHP and market samples are described below. More information on complaints arising from misleading practices can be found in section 4.2. The findings of the focus audit samples are described in more detail in section 4.3.

4.1.1 Meat and Meat Products

A total of 308 (11.1 %) of the 2,786 samples examined resulted in complaints. The complaint level ranged from 0.0 % in samples from soups made of/with meat, meat extracts and soups made of such extracts (0 of 40 samples) up to 85.7 % from samples of the subgroup other "land" animals and their products (including insects, maggots, grubs ...) (6 of 7 samples). The most common causes of complaints were incorrect labelling and/or misleading information.

Forty-nine samples (1.8 %) -- 35 of which were SIHP (3.8 % of 932 samples) and 14 market samples (1.9 % of 744 samples) resulted in complaints due to inadequate or substandard composition. Sausages were mostly likely to be classed as adulterated because their composition did not comply with the provisions stated in the Austrian Food Code. In the case of meat products, the most frequent complaint was the use of additives not complying with Regulation (EC) No. 1333/2008. Complaints in 42 cases (1.5 %) (Table 16 Reasons for Complaint "Other") resulted from mostly microbial contamination caused by hygiene issues. The most common reason for objections in samples in the subgroup fresh or frozen game meat and game products was increased levels of lead.

Sixty samples (2.2 %) were basically unsuitable for human consumption because of microbial contamination and/or organoleptic issues and as a result of overly high 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*.

Eleven samples (0.4 %) were classified as harmful to human health (2x cured meats, 2x other meat products and 1x sausages due to *Listeria monocytogenes,* 4x sausages due to PAH, 2x game meat products because of lead).

4.1.2 Fish

A total of 84 (11.3 %) of 742 samples examined resulted in complaints, with a spectrum that ranged from 6.3 % in the subgroup conserves and marinades from this product group (8 of 1127 samples) to 16.7 % in the subgroup shellfish, crustaceans, molluscs, derivative products (22 of 132 samples). The most common causes of complaint were labelling infringements and/or misleading information. Microbial contamination and/or organoleptic deficiencies caused by overly high storage temperatures, contamination and/or organoleptic due to hygiene issues resulted in 5 complaints (0.5 %; Table 16 Reasons for Complaint "Other"). Fifteen samples (2.0 %) were deemed unsuitable for human consumption (9x microbial contamination and/or organoleptic issues, 2x inorganic arsenic, 2x nematodes, 1x *Listeria monocytogenes*, 1x expiration of best by date). The composition of the product was objected to in 9 samples (1.2 %; 7x pesticides, 2x cadmium).

One sample (0.1 %) of escolar was classed as harmful to human health because of a lack of consumer information on the safe preparation of this fish in the public domain.

4.1.3 Milk and Dairy Products

A total of 155 of the 2,060 samples (7.5 %) that were analysed resulted in complaints. The complaint rate ranged from 4.4 % in the subgroup Milk (37 from 838 samples) up to 9.9 % in the subgroup milk products (except cheese and butter) (40 from 405 samples). Sixty-seven samples (3.3 %) were objected to as a result of mislabelling and/or misleading information.

Microbial contamination due to hygiene issues was the primary reason for complaint in 60 samples (2.9 %), including 25 raw milk samples (Table 16, Cause for Complaint "Other"). Twenty samples (1.0 %) were classified unsuitable for human consumption, primarily because of microbial contamination, including 14 cheese samples.

There were complaints due to composition deficiencies in 15 samples (0.7 %), 7 of which were butter with overly high water contents and 3 cheese samples pertaining to be cheese, but considered adulterations. Four milk products with cleaning agent residues and 1 raw milk sample with veterinary drug residues fell into the complaint category relating to composition issues.

Four samples (0.2 %) were classified as harmful (2x cheese with Staphylococcus toxin, 1x cheese with *Listeria monocytogenes*, 1x butter with VTEC).

4.1.4 Poultry and Poultry Products

A total of 111 out of the 536 samples (20.7 %) that were analysed resulted in complaints, ranging from 12.9 % in the subgroup poultry meat fresh, frozen (23 of 191 samples) up to 28.9 % in the subgroup sausages and cured products made of poultry meat Poultry meat conserves (41 of 142 samples). The most frequent reason for complaint was mislabelling and/or misleading information. A total of 40 samples (7.5 %) were classed as unfit for human consumption due to microbial contamination, predominantly because of Salmonella and/or Campylobacter. All of these unsuitable products were in the subgroups raw poultry products (22 of 164 samples; 13.4 %) und raw poultry fresh, frozen (18 of 191 samples; 9.4 %). Twelve samples (2.2 %) received complaints almost exclusively due to microbial contamination because of hygiene deficiencies Table 16 Reasons for Complaint "Other"). There were composition complaints relating to 7 samples (1.3 %) because they did not comply with the provisions on additives stated in (EC) No. 1333/2008 (5x unpermitted use of acerola powder, 2x overly high nitrite levels).

None of the samples were harmful to human health.

4.1.5 Fats, Oils and Related Products

A total of 181 (20.5 %) of the 883 samples that were analysed resulted in complaints, with a complaint rate from 4.3 % (2 of 46 samples) in the subgroup mayonnaises and related products up to 30.3 % (115 of 380 samples) in the subcategory vegetable oils. Significantly more SIHP samples (26.5 %; 52 of 196 samples) resulted in complaints than market samples (17.5 %; 74 of 422 samples). The most frequent causes of complaints were mislabelling and/or misleading information. In 1 sample (0.1 %), the composition did not conform to the legal regulations (mustard oil with an overly high level of erucic acid). A total of 26 samples (2.9 %) were considered unsuitable for human consumption (22x deep-frying oil used for too long, 4x acid values, peroxide values and/or organoleptics.

Two vegetable oil samples (0.5 % of 380 samples) did not comply with the Novel Food Regulation (EU) No. 2015/2283 and 5 samples (0.6 % of 883 samples) were objected to due to hygiene deficiencies (Table 16, Cause for Complaint "Other").

Four samples (0.5 %) were classed as harmful (2x PAH, 2x glycidyl fatty acid esters).

4.1.6 Cereals and Cereal Products

A total of 55 of the 768 samples (7.2 %) that were analysed resulted in complaints with a range from 0.0 % in the subgroup starch and starch products (0 of 5 samples) up to 7.7 % in the subgroup pudding powders (3 of 39 samples). The complaints resulted predominantly from mislabelling and/or misleading information. Eight samples (1.0 %) were unsuitable for human consumption (4x organoleptic issues, 2x microbial contaminations, 1x insect infestation, 1x unpermitted bleaching agents). Two samples (0.3 %) resulted in complaints because of their composition (1x pesticides, 1x adulteration).

One sample (0.1 %) was classified as harmful to human health due to the risk of injury caused by foreign bodies.

4.1.7 Bread and Baked Goods

A total of 121 of the 1,249 samples (9.7 %) resulted in complaints, ranging from 0.0 % in the subgroup baking agents (0 of 3 samples) up to 16.9 % in the subgroups fine baked goods – crackers, nibbles, salted goods (13 of 77 samples) and fine baked goods – long-life baked products (15 of 89 samples). The most frequent causes for complaints were mislabelling and/or misleading information.

A total of 15 samples (1.2 %) were unsuitable for human consumption (14x microbial contaminations, 1x organoleptic deficiencies). Three samples of fine baked goods and confectionery (0,6 % of 488 samples) resulted in complaints because of their composition (2x colourings, 1x vitamins). Seven samples resulted in complaints because of hygiene issues and 2 samples 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.

4.1.8 Sugar and Honey

A total of 49 of the 538 samples (9.1 %) resulted in complaints, mostly because of mislabelling and/or misleading information. Nine honeys (1.8 % of 494 samples) received complaints due to their composition (5x not complying with the Austrian Honey Regulation Federal Law Gazette II No. 40/2004, 3x veterinary drug residues, 1x adulteration). Four honey samples (0.8 % of 494 samples) were unfit for human consumption, including three honeys with veterinary drug residues and one honey with organoleptic issues. Three complaints (0.6 % of 538 samples) fell into the category "Other" (Table 16, Cause for Complaint "Other") (1x hygiene issues, 2x complaints related to the Novel Food Regulation (EU) No. 2015/2283).

One honey sample (0.2 % of 494 samples) was classed as harmful to human health due to overly high amounts of Δ9-THC in line with the provisions of the Novel Food Regulation (EU) No. 2015/2283).

4.1.9 Ice Cream

A total of 80 of the 825 samples (9.7 %) resulted in complaints. The complaint rate for SIHP samples was considerably higher ((70 of 665 samples; 10.5 %) than that from market samples (10 of 158 samples; 6.3 %). Twenty-one samples (2.5 %) resulted in complaints because of hygiene issues, showing overly high levels of contamination – primarily with Enterobacteriaceae and also *Bacillus cereus* and *E. coli* in individual cases (Table 16, Cause for Complaint "Other"). Nine samples (1.1 %), 8 of which from artisan production, were classified as unsuitable for human consumption because of increased levels of bacteria. Thirty-seven samples (4.5 %), including 36 samples from artisan production, resulted in complaints due to their composition (36x cleaning agent residues; 1x illegal colourings). Mislabelling and/or misleading information was found in 18 samples (2.2 %).

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

4.1.10 Cocoa and Sweets

A total of 116 of the 399 samples (29.1 %) resulted in complaints, 35.8 % in the subgroup cocoa and cocoa products (73 of 204 samples) and 22.1 % in the subgroup confectionery (43 of 195 samples). The most frequent causes for complaints were mislabelling and/or misleading information. Nine samples (2.3 %) resulted in complaints because their composition did not comply with Food Additives Regulation (EC) No. 1333/2008 (illegal use or too high levels of additives). Two samples (1.3 %) fell into the category "Other" (Table 16, Cause for Complaint "Other") (2x reduced quality, 2x inadequate labelling of GMOs, 1x complaint according to the Novel Food Regulation (EU) No. 2015/2283).

None of the samples were found to be harmful.

4.1.11 Fruit and Vegetables

A total of 239 of the 2,495 samples (9.6 %) that were analysed resulted in complaints, ranging between 0.0 % in the subgroup vegan substitutes for animal protein (0 von 23 samples) and 22.0 % in the subgroup fruit products (54 of 246 samples). The most frequent causes for complaints were mislabelling and/or misleading information.

A total of 37 samples (1.5 %) did not comply with legal provisions relating to composition, mainly due to pesticides, nitrates and illegal additives. Thirty-six samples (1.4 %) were found to be unsuitable for human consumption, mostly because of poor quality. The reasons for this were microbial and/or organoleptic issues (rotting) resulting from poor hygiene or incorrect or overly long storage, 4x overly high pesticide contents. Twenty-three samples (0.9 %) were objected to, predominantly due to reduced quality caused by a lack of freshness or the onset of rotting (mould) (Table 16, Cause for Complaint "Other").

Seven samples (0.3 %) were classified as harmful (3x apricot kernels and 1x crushed linseeds due to hydrogen cyanide (HCN), 1x almonds because of Salmonella, 1x spinach due to pesticides, 1x lentils because of injury risk as a result of foreign bodies).

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

4.1.12 Spices, Seasonings and Condiments

A total of 62 of the 412 samples (15.0 %) analysed resulted in complaints, ranging from 5.0 % in the subgroup powdered and dried basis mixes and stocks (3 of 60 samples) up to 17.8 % in the subgroup spices, seasonings, condiments and herbs (50 of 281 samples). Considerably more SIPH samples (22.1 %; 19 of 86 samples) resulted in complaints compared to market samples (16.7 %; 37 of 222 samples). The complaints were based mainly on mislabelling and/or misleading information. All of the complaints made in the subgroups mustards and powdered and dried basis mixes and stocks fell into the category of mislabelling and/or misleading information.

Eleven samples in the subgroup spices, seasonings, condiments and herbs (3.9 % of 281 samples) were found unsuitable for human consumption (6x pyrrolizidine alkaloids (PA), 2x *Bacillus cereus.*, 1x moulds, 1x organoleptic issues, 1x THC). Two samples (0.7 % of 281 samples) did not comply with compositions regulations pertaining to additives as stated in Regulation (EC) No. 1333/2008. Three complaints (1.1 % of 281 samples) fell into the category "other" (Table 16, Cause for Complaint "Other"): 2x Hygiene Regulation (EU) No. 852/2004, 1x Novel Food Regulation (EU) No. 2015/2283.

None of the samples were found to be harmful.

4.1.13 Fruit Juices, Non-Alcoholic Beverages

A total of 96 of the 454 samples (21.5 %) analysed resulted in complaints. Mislabelling and/or misleading information were the most common cause for complaints. The composition of 3 samples (0.7 %) did not comply with regulations (1x adulteration, 2x additives according to (EC) No. 1333/2008).

Fours samples (1.3 % of 300 samples) from the subgroup fruit juice, fruit syrups, fruit concentrates were classified as unsuitable for human consumption (3x microbial contamination; 1x illegal ingredients) Fifteen samples (5.0 % of 300, including 11 SIPH) were reduced in value as a result of hygiene issues (Table 16, Cause for Complaint "Other") and, thus, received complaints.

One sample (0.2 %) was found unsuitable for human consumption because of the risk of injuries caused by foreign bodies.

4.1.14 Coffee and Tea

A total of 82 (24.5 %) of the 335 samples analysed resulted in complaints, with a complaint rate for SIHP samples (29.9 %; 32 of 197 samples;) being significantly higher than that for market samples (23.5 %; 50 of 213 samples). From the 146 samples in the subgroup coffee, coffee substitutes and derivatives, 15 samples (10.3 %) resulted in complaints and 67 of the 189 samples (35.4 %) in the subgroup rea, tea-like products and derivatives resulted in complaints. The complaints were predominantly caused by mislabelling and/or misleading information. All the complaints in the subgroup coffee, coffee substitutes and derivatives fell into the category mislabelling and/or misleading information.

One tea sample (0.5 % of 189 samples) was considered unsuitable for human consumption due to hygiene issues. Four tea samples did not conform to the Novel Food Regulation (EU) 2015/2283 because of hemp flowers (3x) and cannabidiol (1x) -- a total of 2.1 % of 189 samples (Table 16, Cause for Complaint "Other").

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

4.1.15 Alcoholic Beverages

A total of 163 of the 558 samples (29.2 %) that were analysed resulted in complaints, ranging from 11.8 % for other alcoholic drinks with more than 1.2 ABV and under 15 ABV alcohol (9 of 76 samples) up to 32.3 % for spirits (102 of 316 samples). The complaint rate for SIHP samples (39.1 %; 119 of 304 samples) was considerably higher than for market samples (17.3 %; 44 of 254 samples). Mislabelling and/or misleading information (especially incorrect information about the alcohol content) were the most frequent causes of complaints. Six samples (1.1 %) were found unsuitable for human consumption (5x microbial contamination, 1x too high levels of fermentation by-products). Ten samples (1.8 %) were classified as reduced in value because of microbial contamination (8x) and because they did not comply with the regulations of the Novel Food Regulation (EU) 2015/2283 (2x) (Table 16, Cause for Complaint "Other"). The composition of 5 (0.9 %) did not com-

ply with current legal provisions (4x Spirits Regulation (EC) No. 110/2008; 1x additives – Regulation (EC) No. 1333/2008).

One sample (0.2 %) was considered harmful to human health due to injury risks through foreign bodies.

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 focused audits. We would like to refer to the short report under 4.3.1.2. for further details.

A total of 114 of the 1,115 samples (10.2 %) analysed resulted in complaints, with the subgroup drinking water showing a much lower complaint rate at 7.4 % (68 of 786 samples) than the other subgroups: natural mineral water, spring water 13.6 % (16 of 118 samples); table water, packaged drinking water, soda water 11.4 % (9 of 79 samples); and ice cubes 23.5 % (31 of 132 samples). A total of 56 samples (5.0 %) were found unsuitable for human consumption as a result of microbial contamination. Thirty-eight samples (3.4 %) -- including 21 samples of ice cubes -- were reported primarily because they did not conform with the provisions of the Hygiene Regulation (EU) No. 852/2004 (Table 16, Cause for Complaint "Other"). Nineteen samples (1.7 %) 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 product group is divided into the subgroups vinegar, table salt, and food additives and flavours. A total of 118 of the 409 samples (28.9 %) resulted in complaints, mostly because of mislabelling and/or misleading information. Considerably more SIPH samples (37.5 %; 27 of 72 samples) received complaints compared to market samples (26.5 %; 41 of 155 samples).

None of the samples were found to be harmful.

The complaint rate for vinegar was at 28.1 % (32 of 114 samples), with 41.0 % for SIHP samples (16 of 39 samples) and 21.3 % for market samples (16 of 75 samples). Six samples (5.3 %) were classed as adulterated due to substandard composition because their chemical composition did not comply with the provisions stated in the Austrian Food Code. One vinegar sample (0.9 %) was deemed unsuitable for human consumption due to its poor quality.

The complaint rate for table salt was 29.3 % (12 of 41 samples), with 40.0 % for SIHP samples (2out of 5 samples) and 27.8 % for market samples (10 out of 36 samples). In seven samples (17.1 %), the composition did not correspond with the regulations stated in the legal regulations predominantly due to the level of iodine contents and its labelling. One sample (2.4 %) did not comply with the provisions laid out in the regulations of the Novel Food Regulation (EU) 2015/2283 (Table 16, Cause of Complaint "Other") due to the illegal addition of hemp flowers.

A total of 74 of the 254 samples (29.1 %) resulted in complaints in the subgroup additives and flavours, mainly because of misleading information. In 8 samples (3.1 %), the composition was the reason for complaint due to the constituents (overly high level of additives or banned additives for the intended purpose). One sample (0.4 %) did not comply with Regulation (EC) No 852/2004 on food hygiene (Table 16, Cause of Complaint "Other"). The results on the testing of the use of food additives in foods are shown in the corresponding product group.

4.1.18 Foods for Special Target Groups

This product group includes 560 children's and baby foods and food supplements (FS), of which 146 samples (26.1 %) were objected to. Mislabelling and/or misleading information were the most frequent causes of complaints.

A total of 37 of the 225 children's food samples (16.4 %) analysed resulted in complaints, with market samples showing a much higher complaint rate (22.3 %; 30 of 90 samples) than SIHP (17.2 %; 5 of 29 samples). Mislabelling and/or misleading information were the most frequent causes of complaints. Fours samples (1.8 %) were objected to because of their composition (2x iodine, 2x pesticides).

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

A total of 109 of the 335 samples (32.5 %) of FS products resulted in complaints. The complaint rate for SIHP samples (46.2 %; 37 of 80 samples) was considerably higher than that for market samples (30.3 %; 56 of 185 samples). The majority of complaints resulted from mislabelling and/or misleading information on the products or in advertising and on

customer folders. Eleven samples (3.3 %) were found to be unsuitable for human consumption (6x delta-9-Tetrahydrocannabinol (Δ9-THC), 3x ingredients with undesired effects, 2x too high vitamin content). The composition of 11 samples (3.3 %) did not comply with the provisions of the Regulation for Dietary Foods for Special Medical Purposes F.L.G. II No. 416/2000 because of too low levels of ingredients. Twenty-five samples (7.5 %; Table 16, Cause of Complaint "Other") resulted in complaints because they contained banned ingredients based on cannabidiols in violation of the regulations of the Novel Food Regulation (EU) 2015/2283.

One FS (0.3 %) was found harmful to health due to an overly high level of zinc.

4.1.19 Cosmetic products

There were complaints for 200 (22.5 %) of 887 examined samples for cosmetic products. The most frequent reason for complaint was misleading information and/or labelling issues. A total of 42 samples (4.7 %) received complaints due to a lack of notification Table 16, Cause for Complaint: "Other").

Sixteen samples (1.8 %) faced complaints as their intended purpose could not be guaranteed because of microbial contaminations (8x), banned contents (7x) and poor quality (1x). The composition of 33 samples (3.7 %) did not comply with the provisions of Regulation (EC) No. 1223/2009 on cosmetic products, mainly because of banned ingredients or overly high levels of heavy metals.

Four samples (0.5 %) were classified as harmful to human health (2x p-phenylendiamine without coupler compounds, 1x, hydroquinone 1x phenol).

4.1.20 Objects for Daily Use

This product group is divided into food contact materials, toys, equipment for food preparation, and other objects for daily use. A total of 323 of the 1,028 samples (31.4 %) resulted in a complaint, with a considerably higher complaint rate for SIHP samples (34.5 %; 10 of 29 samples) than for market samples (26.8 %; 126 of 470 samples).

A total of 101 of the 389 samples (26.0 %) of food contact materials examined resulted in complaints. Eighty-seven samples (22.4 %) resulted in complaints because of their composition, predominantly due to missing, incomplete or false conformity declarations in line with the Regulation on food contact materials made of plastic (EU) No. 10/2011. Three samples (0.8 %) were found to be unsuitable for their intended purpose due the use of unsuitable materials. Two samples (0.5 %) were found to potentially have an adverse effect on food (Table 16, Cause for Complaint: "Other"). Eighteen samples (4.6 %) were reported due to insufficient or misleading labelling information.

One sample of food contact material was found to be harmful to human health due to high levels of formaldehyde.

A total of 216 of the 556 samples (38.8 %) of toys resulted in complaints. A total of 65 samples (11.7%) did not comply with composition regulations for this product group due to physical or chemical safety issues (e.g. phthalates, overly thin packaging foil, high levels of flammability, loose small parts, high sound levels, overly high migration rates for heavy metals). The complaints relating to 147 samples (26.4 %) were based mainly on missing or incomplete conformation declaration documents (Table 16, Cause for Complaint "Other"). Ninety-three toys resulted in complaints due to insufficient labelling.

Twenty-one toys (3.8 %) were found to be harmful (10x phthalate, 7x small parts that can be swallowed, 2x high levels of flammability, 1x PAH, 1x too high sound pressure level).

Four of the 5 (80.0 %) equipment samples taken from food production were found to have hygiene issues. This product group included relatively few plan samples, as the share of suspect samples is much higher in the equipment used.

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

There were two complaints (2.6 %) among the 78 samples of other objects of daily use. One sample (1.8 %) was<classed as unsuitable for human use due to microbial contamination. A further sample (1.3 b%) had misleading instructions.

4.1.21 Unused Product Group

No product is currently allocated to product group 21.

4.1.22 Ready-to-Eat Foods

This product group includes the subgroups "Ready meals" (sterilized, chilled, deep frozen) and "Ready-to-eat food for direct sale". A total of 197 of the 2,348 samples (8.4 %) resulted in complaints.

Fifty-two of the 326 samples (16.0 % taken from ready meals resulted in complaints almost exclusively

because of mislabelling and/or misleading information. The complaint rate for SIHP samples (18.4 %; 25 of 136 samples) was considerably higher than for market samples (14.6 %; 27 of 185 samples). Two samples (0.6 %) were found to be unsuitable for human consumption because microbial contamination and organoleptic issues. Two samples (0.6 %) were objected to because of microbial contamination caused by poor hygiene (Table 16, Cause for Complaint: "Other").

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

A total of 145 samples (7.2 %) of the 2,022 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 27 (1.3 %) samples from this subgroup were found to be unsuitable for human consumption in line with Regulation (EC) No 852/2004 on food hygiene, in addition to the samples with sub-standard quality. Thirty-eight samples (1.9 %) received complaints because of mislabelling and/or misleading information. These included 8 samples (0.4 %) with poor allergen labelling.

Two of the ready-to-eat foods intended for direct consumption (0.1 %) were found to be harmful because of contamination (1x *Bacillus cereus*, 1x cleaning agent residues).

4.1.23 Eggs and Egg Products

A total of 23 (5.0 %) of the 463 samples taken resulted in complaints. The complaints were caused mainly due to mislabelling and/or misleading information. Three samples (0.6 %) were objected to because of their composition (1 x veterinary drug residues, 1x fraud, 1x unlicensed additives). One sample (0.2 %) was unfit for human consumption due to organoleptic issues. Two samples (0.4 %) received complaints due to hygiene issues (Table 16: Reason for Complaint "Other").

Two samples were found to be harmful to human health due to Samonella.

4.2 Aspects of Fraud Protection

4.2.1 General Information on Fraud Protection

Protecting the interests of consumers is an important objective in food regulation, in addition to food safety. To achieve this, the Austrian Food and Consumer Protection Act (LMSVG) includes regulations which state that food must not be advertised or placed on the market if it carries misleading information. Such regulations are also embedded in the EU Food Information to Consumers Regulation (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")

Voluntary 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.

A sound assessment may even require additional information on the country of origin/place of provenance of the product and its raw materials, as well as on the recipe.

4.2.2.1 Complaints due to Misleading Information on Foods and Food Products

The average complaint rate resulting from misleading information in line with Art. 5 Paragraph 2 LMSVG or Art. 7 EUFIC was 1.2 % in 2019 (2018: 1.3 %; 2017: 1.4 %; 2016: 1.5 %), according to an internal AGES assessment of all the SIHP and market samples taken.

Misleading information is predominantly voluntary information on foods, although each individual case must be looked considering the overall presentation, dispersing complaints over a wide area. However, an accumulation of misleading information can be found on a regular basis in some product groups, often affecting small-scale producers and also a number of products in the product range from a single manufacturer.

In 2019, a number of vinegars (7.9 %) were classed as misleading due acidity levels that were not in line with the product's definition (for example, grape vinegar or Aceto Balsamico without the appropriate product characteristics) or advertising is self-evident or obvious ("without sweeteners").

Sausages and cured products made of poultry (6.0 %) were placed on the menus of restaurants and gastronomy establishments with insufficient labelling as "ham". The best before date on the packaging of two products was too long.

Complaints about self-evident, obvious advertising were made for vegetable oils (5.1 %), especially pumpkin seed oil pertaining to be "pure", "real" and "virgin" and false claims relating to categories of olive oils.

4.2.2.2 Testing Special Product Groups as Part of Focus Audits

Focus audits in 2014 and 2017 showed that restaurants and gastronomy regularly use "cheap products" instead of the high-quality products they claim to use. In 2019, there was a new focus audit (FA) examining dishes from the gastronomy sector, labelled as containing "ham" or "sheep's cheese". The total complaint rate was 76.1 % (67 of 88 samples) – for sheep's cheese, it was 24 of 30 samples (80.0 %) and ham, it was 43 of 58 (74.1 %).

Twenty-four products labelled as "sheep's cheese" were soft cheeses made from pasteurised cow's milk with 55 % F.i.T., which had been placed in brine and placed on the market in cans. No imitation cheese was found.

A total of 43 "ham" samples were classed as misleading. Sixteen were cooked, cured poultry products. A total of 27 samples of cooked, cured pork did not comply with the provisions for "ham" in terms of their cut, collagen levels and water-to-protein ratios. The term "ham" can only be used for large, natural pieces of leg, which are stuffed, filled or put in moulds, casings or nets (e.g. "Beinschinken", "Pressschinken" with specific titles). Ham made of smaller pieces of leg may be referred to as "Toastschinken" or "Pressschinken" without specific titles, "Pizza" ham and others.

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 2019, the average rate of the complaints resulting from food adulteration was at a very low level at 0.3 %, similar to the results found in previous years (2018: 0.2 %; 2017: 0.3 %; 2016: 0.4 %) according to an internal AGES assessment of all SIHP and market samples.

The complaints affected, for example, butter (5.3 %) due to overly high water contents and game products

(5.2 %) because of overly high water-to-protein ratios.

Food Code criteria were also not adhered to in the case of sausages (4.3 %) and cured and smoked meats (2.8 %), as every year.

A total of 3.5 % of vinegars fell short of the minimum legal level of acid.

4.3 Focus Audits

Focus audits (FA) are carried out as part of the official inspection programme (set out in the NCP) on an annual basis. On the one hand, they are based on EU requirements and are often part of European-wide programmes and, on the other, specific control programmes are defined, based on national and international debates and/or findings from the inspection results of previous years. Occasionally, FAs 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 the focus audits are illustrated in Table 8.

Table 8: Focus Audits

Topic	ID	Short title	Samples analysed	Complaints	Harmful to human health	Unsuitable	EU-requirements
Irradiation	A-905	Shellfish/crustaceans — irradiation, sulphites	27	3	0	0	X
	A-906	Fresh root spices — irradiation	50	0	0	0	X
Objects for daily use	A-010	Utensils made of formaldehyde melamine resin and alternative materials – composition, migration	49	12	1	0	X
	A-022	Packaging materials – migration of metals	90	27	0	0	
	A-031	Plastic packaging – composition	73	31	0	0	
	A-040	Feminine hygiene articles – microbiology	33	1	0	1	
	A-045	Food colours for printers –marketability	37	23	0	0	
GMOs	A-006	Chickpeas, sweet potatoes, cassava – GMOs (monitoring)	41	(0)	(0)	(0)	
	A-914	Maze and maize products – GMOs	54	0	0	0	
	A-915	Rice and rice products – GMOs	60	0	0	0	X
	A-917	Papayas – GMOs	43	0	0	0	
Children's foods	A-025	Baby milks and follow-on formulas – marketability	72	0	0	0	
Contaminants	A-002	Baked fish with potato side dishes – chemical cocktails (monitoring)	15	(0)	(0)	(0)	
	A-003	Millet, maize and buckwheat products – mycotoxins, tropane alkaloids	46	0	0	0	
	A-007	Fats, oils – glycidyl fatty acid esters, MCPD, MCPD esters	73	0	0	0	
	A-008	Snacks, puffed products – heavy metals, mycotoxins, salt	75	0	0	0	
	A-012	Dried herbs, spices – PAH, PA	76	6	0	6	
	A-016	Pasta and dough products – mycotoxins	75	0	0	0	
	A-018	Food – petroleum oils (monitoring)	52	(0)	(0)	(0)	X

Topic	ID	Short title	Samples analysed	Complaints	Harmful to human health	Unsuitable	EU-requirements
	A-021	Smoked mussels – PAH	13	0	0	0	
	A-024	Fish with vegetable side dishes – chemical cocktails (monitoring)	16	(0)	(0)	(0)	
	A-030	Nuts – aflatoxins	48	0	0	0	
	A-037	Wheat, rye – mycotoxins	47	0	0	0	
	A-050	Food – hydrogen cyanide	43	4	3	0	
	A-902	Spinach, lettuce, rocket – nitrates	87	4	0	0	X
	A-920	Food – acrylamide (monitoring)	30	(0)	(0)	(0)	X
Contaminants, microbiology	A-015	Tuna products – microbiology, elements, vitamin D, omega-3 fatty acids	71	0	0	0	
	A-029	Fish products for direct sale – PAH, listeria, nitrates, histology	75	4	3	1	
Cosmetic products	A-004	Unperfumed cosmetic products –allergenic fragrances, notification	72	11	0	0	
	A-009	Cosmetic products from pharmacies – drugs and medicines, notification	62	10	0	1	
	A-013	Cosmetic products and food supplements (FS) – substances suspected to include drugs and medicines	56**	5	1	1	
	A-019	Cosmetic products from spa hotels –contents, microbiology, notification	50	21	0	0	
	A-026	Cosmetic products – isothiazolinone, notification	28	8	0	0	
	A-035	Essential oils – classification, contents	19***	1	0	0	
	A-039	Cosmetic products from third countries – contents, microbiology, notification	34	25	3	6	
	A-046	Cosmetic products – nitrosamines, notification	77	19	0	3	
Food additives, flavourings	A-020	Smoked flavourings – microbiology, contaminants	20	1	0	0	
	A-027	Sweeteners – microbiology, contents	36	12	0	0	
	A-034	Food additives – purity, contaminants	61	10	0	0	
	A-044	Curing, spice mixes – composition, methyl eugenol, safrole	29	4	0	0	
Food supplements (FS)	A-038	FS based on plants – microbiology, elements,	51	10	0	1	
	A-950	FS for special medical purposes – contents, microbiology	13	4	0	0	
Pesticides	A-048	Tea, coffee, vegetables, fruit – bio-identity (pesticides)	1	0	0	0	
	A-901	Food – EU pesticide programme	141	5	0	0	X
	A-918	Food – National pesticide programme	798	21	1	4	X
Radioactivity	A-913	Raw milk – radioactivity (monitoring)	201	(0)	(0)	(0)	
Audits	A-600	High-risk licensed businesses – internal self-controls	276	6	1	4	
Residues,	A-043	Fish, crabs, shellfish – veterinary drugs, pesticides, elements, types of animal	85	8	0	1	

Topic	ID	Short title	Samples analysed	Complaints	Harmful to human health	Unsuitable	EU-requirements
contaminants	A-900	Milk, eggs and honey – residue checking programme	767	3	0	1	X
	A-904	Food – environmental contaminants, pesticides (monitoring)	32	(0)	(0)	(0)	
Toys	A-005	Carnival costumes – safety, flammability	43	23	2	0	
	A-014	Walk-in toys – safety, flammability	33	15	0	0	
	A-023	Baby dolls – safety, plasticisers	65	28	7	0	
	A-032	Water toys – safety, plasticisers, PAH	24	7	4	0	
	A-041	Play dough, play slime – safety, contaminants, preservatives	65	22	0	0	
	A-047	Coloured pencils – safety, contaminants	33	20	0	0	
	A-052	Halloween customs – flammability	20	1	0	0	
Fraud	A-028	Ham, sheep's cheese in gastronomy – authenticity	88	67	0	0	
	A-049	Coffee – origin, type, Ochratoxin A	10	0	0	0	
	A-051	Herbs, spices – fraud or adulteration, azo dyes, microscopy	71****	-	-	-	X
Potable water	A-001	Drinking water in public buildings – microbiology (monitoring)	253	(3)	(0)	(3)	
	A-011	Drinking water from mountain huts and restaurants with independent water supplies – microbiology	259	46	0	40	
	A-033	Drinking water – pesticides and metabolites (monitoring)	248	(6)	(0)	(0)	
Zoonoses	A-800	Beef, pork – antibiotic resistant pathogens (monitoring)	699	(0)	(0)	(0)	X
	A-801	Pig's liver – hepatitis E virus (monitoring)	84	(0)	(0)	(0)	
	A-802	Foods of animal origin for direct sale and mountain huts – pathogens	145	1	0	1	
	A-803	Sausages, meat spreads and pâtés, cheese – pathogens	85	0	0	0	
Composition	A-017	Special oils – marketability	92	35	0	0	
	A-036	Honey from EU and third countries – composition, pesticides, veterinary drugs	62	15	0	2	
	A-042	Deep-fryer fat in use – spoilage, glycidyl fatty acid esters, MCPD esters, trans fatty acids	79	20	0	20	

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

* The category "unsuitable" includes "unsuitable for human consumption" (Art. 5 Para. 5 Item 2 LMSVG, Foods), "unsuitable of 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).

** A total of 49 samples were classified as illegal medicinal products or drugs that did not comply with the LMSVG and were reported to the Austrian Federal Office for Safety in Health Care.

*** 13 samples were being sold as cosmetic products without the necessary licences and are not subject to the LMSVG.

**** Results still outstanding (the samples were tested at the Joint Research Center in Geel) due to the Coronavirus pandemic; these samples are not contained in the tables in the Annex.

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 21st October 2009 relating to the placing of plant protection products on the market. A pesticide'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 a national testing programme for fruit, vegetables, cereals and foods of animal origin are carried out every year. Apples, strawberries, peaches and nectarines, wines, lettuces, cabbages, tomatoes, spinach (fresh), oat grains, barley grains, cow's milk, pork fat and solid foods for children and babies were tested as part of an EU-coordinated monitoring programme in 2019. The national monitoring programme included tropical and exotic fruits, cherries, lettuces, peppers (incl. chilies), fresh (leaf) spinach, grapes, rye and (whole)wheat flours, fermented milk products, superfoods, aubergines and courgettes, exotic vegetables, oil seeds, mandarins and clementines.

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 FAs and plan sampling.

A total of 1,863 samples (excluding drinking water) were tested for pesticide residues. Residues exceeded the limit of quantitation (LOQ) in 801 samples (43.0 %), of which 35 samples (1.9 %) resulted in complaints for exceeding the maximum levels. Thus, 98.1 % of the samples conformed to the requirements in regard to maximum residue levels. More than one substance exceeding the LOQ was found in 493 samples (26.5 %), the highest number of multiple residues were 25 substances and 22 substances in a sample of goji berries.

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.

One sample (0.1 %, spinach) was found to be harmful and 5 samples (0.3 %, 2x chili, 2x goji berries, 1x lettuce) were found to be unsuitable for human consumption.

Results of the tests for glyphosate are described in more detail in chapter 4.3.1.14.

4.3.1.2 Potable Water

Official drinking water inspections are conducted mainly in the form of focus audits. A total of 890 potable water samples were analysed, 786 of which were plan samples and 104 suspect samples. Seventy-seven samples (8.7 %) resulted in complaints, 58 were plan samples (7.4 % of 786 samples) and 19 suspect samples (18.3 % of 104 samples). A total of 65 (7.3 %) were found to be unsuitable for human consumption and 12 samples (1.3 %) did not comply with the Austrian Potable Water Regulation.

A total of 760 samples were analysed as part of three focus audits:

Tests for microbiological contamination were carried out on 253 samples of tap water taken from care homes. This evaluated whether provisions for drinking water within the food safety regulations were being adhered to. Three samples (1,2 %) were not fit for human consumption.

A total of 259 drinking water samples were examined microbiologically from 185 mountain huts, wine taverns and restaurants with independent water supplies. This FA focused on establishments with their own water supplies that are no connected to and do not use local or community water supplies. The drinking water at 46 establishments (24.9 %) was cause for complaint. The potable water at 40 establishments was not suitable for human consumption and 6 establishments did not comply with the Austrian Potable Water Regulation. Establishments that did not disinfect the drinking water received notably more complaints.

A further 248 samples were tested for 29 pesticide ingredients and 46 metabolites, respectively. WSPs with known histories of atrazine and terbuthylazine (including metabolites), as well as metazachlor and, dimethachlor (and their metabolites), were particularly in focus. Six samples (2.4 %) were subject to

complaints due to overly high pesticide and pesticide metabolite contents.

4.3.1.3 Genetically Modified Organisms

A total of 209 samples were taken as part of official inspections, including 198 products made from or with rice, maize, papaya, chickpeas, sweet potatoes and cassava as part of different FAs, and tested for genetically modified organisms (GMOs). Screening and specific tests on individual events were used to test both products manufactured in Austria and imports.

None of the samples resulted in complaints based on the detection of illegal GMOs or 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 624 samples were analysed, 556 of which were plan samples and 68 suspect samples. In terms of the plan samples, 283 toys (50.9 %) were tested for special criteria as part of focus audits. Complaints were made about 265 samples (42.5 %) -- 216 plan samples (38.8 % of the plan samples) and 49 suspect samples (72.1 % of the suspect samples). The most frequent causes for complaints were absence of or inadequate conformity documentation, as well as safety-related deficiencies and formal labelling issues.

The composition of 88 samples (14.1 %) did not conform to the Austrian Toy Regulation due to various safety issues. Twenty-seven samples (4.3 %) did not fulfil the provisions of Regulation (EC) No. 1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) due to overly high phthalate levels. A total of 30 samples (4.8 %) were classified as harmful to human health predominantly due small parts that could be swallowed by children creating a danger of suffocation or overly high levels of phthalates.

One toy (0.2 %) was found to be unsuitable for its intended purpose in line with Art. 16 Paragraph 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 is therefore tested for Caesium-137 as part of selected raw milk inspection tours since the nuclear accident at Chernobyl. A total of 201 samples were analysed as part of this programme. An Austrian-wide average of about 0.4 Becquerel/l for Caesium-137 in raw milk was found. This figure is about 0.11 % of the limit of 370 Becquerel/l and is not considered relevant from a radiation-hygienic perspective. 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. Austria has subjected all direct imports from Japan to metrological inspections from the beginning without exemption. The seamless inspections are still conducted for the foods affected. However, there were no direct imports of foods that were still subject to these inspections from Japan in 2019.

Following the incident at the nuclear power plant in Fukushima, food from Japan was only allowed to be imported into the EU if a declaration by the Japanese authorities could be produced, stating the food's safety in respect to radiation. This measure was applied to all food at first, but has gradually been reduced, 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.

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 2019. More information on these food and fish inspections, and all test results can be found on the homepage of the BMSGPK (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. conserves, 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 416 samples were examined, 27 of which were suspect samples (6.5 %). A total of 213 (54.8 %) of the 389 plan samples were tested for specific criteria as part of focus audits. Complaints were filed for 111 samples (26.7 %), including 101 plan samples (26.0 % of 389 plan samples) and 10 suspect samples (37.0 % of 27 suspect samples).

One sample (0.2 %), a "bamboo beaker" – a plastic beaker with bamboo fibres – was classified as harmful to human health because it contained a high level of formaldehyde.

Three samples (0.7 %) were found to be unsafe due to their material contents and unsuitable for their intended purpose and 8 samples (1.9 %) 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 product would be used for its intended purpose.

A total of 89 samples (21.4 %) did not comply with the requirements of Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food.

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 the microbiological nature of these products (e.g. Delegated Regulation (EU) 2016/127 supplementing Regulation (EU) No 609/2013 in regards to the specific compositional and information requirements for infant formula and follow-on formula and as regards requirements on information relating to infant and young child feeding; and solid baby food regulation F.L.G. II No. 133/1998). Children's foods are regularly tested for contaminants and their composition, such as heavy metals, MCPD esters, PAH, allergens, nutrients and vitamins, in addition to the analysis of microbiological quality and labelling. Special aspects are also examined using focus audits.

A total of 246 children's foods were examined, 110 samples of baby formula and follow-up formula and 136 samples of solid baby foods. Forty-three samples (17.5 %) resulted in complaints, 37 plan samples (16.4 % of 225 plan samples) and 6 suspect samples (28.6 % of 21 suspect samples). Two samples (0.8 %) were found to be unsuitable for human consumption due to foreign bodies. A total of 37 samples (15.0 %) resulted in complaints because of mislabelling. Four samples (1.6 %) resulted in complaints due to their composition (2x iodine, 2x pesticides).

4.3.1.8 Fish and Seafood

Fish and seafood are very nutritious foods and are recommended as part of a balanced diet. They are often brought into connection with the use of veterinary drugs and pesticides and can be a source of heavy metals.

Samples from 85 sea fish, seafood and freshwater fish were tested for pesticides, veterinary drugs and heavy metals as part of a focus audit. Additionally, the samples were examined to see of the type of fish was actually the one stated on the label. Eight samples (9.4 %) resulted in a complaint.

One sample of mussels was classed as unsuitable for human consumption due to high levels of inorganic arsenic. One sample of shrimps contained an unpermitted level of the pesticide Diuron and a further sample of shrimps had an unpermitted level of 3.4-dichloroaniline, a metabolite of Diuron. Five samples (3x iridescent shark, 2x shrimps) were reported due to high fipronil pesticide content. The level of pesticides or inorganic arsenic was just tolerable in five samples (2x mussels, 2x shrimps, 1x fish). There were no complaints relating to veterinary drugs or mislabelling.

4.3.1.9 Fats and oils

The marketability of special oils, which are frequently produced by small-scale manufacturers, was teste d as part of a focus audit. Tests for PAH, pesticides, plasticisers, volatile halogenated hydrocarbons, MCPD esters, glycidyl fatty acid esters, composition and other contaminants were carried out on 92 products such as linseed, rapeseed, hemp, argan, sesame seed, walnut, peanut, safflower, poppy seed and grapeseed oils. All the samples tested fulfilled the legal requirements for contaminants and residues. Thirty-five samples (38.0 %) were subject to complaints due to (partly multiple) labelling issues and misleading instructions.

Deep-frying fats may only be used as long as their degrading reactions are not too advanced. A total of 79 deep-frying fat samples were taken directly from deep-fryers and how they have degraded. Twenty samples (25.3 %) were classified as unsafe and unfit for human consumption due advanced degradation levels. A total of 21 samples (26.6 %) were on the complaint borderline because of undesired changes.

4.3.1.10 Dried Herbs and Spices

Maximum limits for PAH have been in force from dried herbs and spices since 2016 because PAH can get into the products due to poor drying practices.

Thirty-nine spice and 37 dried herb samples were examined as part of an FA. All the samples were within the limits specified in the regulations.

The dried herbs were also tested for pyrrolizidine alkaloid (PA), which occurs in many plant families in the form of natural secondary plant substances. This can cause poisoning through the short-term intake of high doses. Regular intake of PA can lead to irreversible liver damage and fatty acid metabolism disorder. Animal tests show PA is genotoxic and carcinogenic. PA can enter the food chain through inadvertent gathering of weeds while harvesting. Six (16,2 %; all containing oregano) of the 37 samples were considered unsafe and unsuitable for human consumption due to PA contents.

4.3.1.11 Honey

The composition of honey and levels of veterinary drugs and pesticides in honey from other EU countries and third countries was examined in a focus audit in 2019. Complaints arose from 15 (24.2 %) of 62 samples. Two honeys were deemed unfit for human consumption due to their sulfonamide levels. Two samples exceeded the limit for hydroxymethylfurfural set out in Honey Regulation BGBl. II No. 40/2004 and 11 samples had inadequate labelling. All the samples conformed to the legal requirements regarding pesticides.

4.3.1.12 Food Supplements

Food supplements (FS) were examined as part of focus audits (FAs), in addition to the routine controls carried out within the market sample and SIHP testing programmes.

One focus audit examined dietary foods for special medical uses registered with the BMSGPK, according to Article 8, Para. 1 of the LMSVG. A total of 13 products were tested and 4 (30.8 5) received a complaint. One sample contained unlicensed, disease-related information and 3 samples did not conform to the requirements of Regulation (EU) No. 609/2013 for foods for babies and small children, foods for special medical use and daily rations for weight control in terms of their composition.

Fifty-six samples (cosmetic products and food supplements) were checked for unlicensed medicinal substances in a focus audit. A total of 49 samples (87.5 %) were classified as illegal medical substances that did not fall within the LMSVG and were reported to the Federal Office for Safety in Health Care (BASG). Four food supplements (FS) were among the 7 products reported. Two of the FSs were reported due to unpermitted ingredients..

There were microbiological examinations of 51 plant, plant-part and plant-extract food supplements relating contaminants and their ingredient. Ten (19.6 %) received complaints mainly because of inadequate labelling. One sample (2.0 %) was classified as unsafe – unfit for human consumption -- due its high curcumin content. All the samples were normal regarding their microbiological status and regarding contamination.

4.3.1.13 Foods of Animal Origin for Direct Sale and Consumption

Foods of animal origin require high standards especially in terms of good hygiene practice during production, particularly in relation to direct sales. As a result, foods of animal origin were examined at direct points of sale at wine taverns and mountain huts in 2019. A total of 20 fish products and 49 cheeses were tested for pathogens, along with 141 meat products, which were tested for pathogens, as well as partially for PAH. Three meat-product samples (2.3 % of 132) were harmful to human health (2x *Listeria monocytogenes*, 1x PAH) and 2 meat products (1.5 %) were classified as not safe due to *Listeria monocytogenes* -- not fit for human consumption. A further 11 samples (9x meat products, 2x cheese) contained small levels of Listeria.

4.3.1.14 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. Austria passed on the draft of a law banning glyphosate to the EC, in line with a parliamentary decision from 11.12.2019.

Food is tested for glyphosate and its by-product aminomethyl phosphoric acid in Austria on a routine basis. A total of 471 samples were analysed in 2019, including 193 samples (41.0 %) from organic farming. The samples were taken mainly from the product groups fruit and fruit products (125 samples), cereals and maize (117 samples), oilseed (86 samples), honey (51 samples), vegetables and vegetable products (51 samples), products for daily use (baby's nappies, 18 samples), and children's foods (10 samples). Glyphosate was detected in 29 samples (6.1 % of the samples) in identifiable quantities, including 3

from organic production, which is banned from using chemical and synthetic pesticides.

4.3.1.15 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 audits (FAs) 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 risk. A total of 330 food samples, including 157 cereal and cereal products, 87 children's foods and 75 pasta and dough products were tested for these substances. None of the samples resulted in complaints pertaining to Deoxynivalenol or its acetylated derivatives.

Like Deoxynivalenol, fumonisins have derived from Fusarium toxins and occur predominantly in maize. The content of fumonisins was determined in 164 food samples, including 76 pasta and dough samples, and 70 cereal product 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 290 samples were tested, mostly cereal and maize products (116 samples), children's foods (81 samples) and pasta and dough products (76 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 235 samples tested for these mycotoxins, including 119 cereal products and 76 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 and 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 432 food samples were tested for Aflatoxin B1, B2, G1 and G2, cereals and cereal products (125 samples), nuts and seeds (120 samples), children's foods (81 samples), pasta and dough products (76 samples). Two samples (0.5 % of the samples tested) had levels of Aflatoxin B1 and total levels of 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 72 infant and follow-on formulas and 34 milk samples 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 257 food samples were tested for Ochratoxin A, predominantly cereals and cereal products (121 samples), pasta and dough products (76 samples), fruit juices (14 samples) and coffee (14 samples). None of the samples resulted in complaints 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. It is considered genotoxic. A total of 122 samples, predominantly fruit juices, were tested and all the samples were founded to be within the specific legal limits for patulin contents.

4.3.1.16 Petroleum oils

Petroleum oils are formed by a heterogeneous mix of saturated and aromatic hydrocarbons. They are mainly refined from crude oil, but can be produced synthetically from coal, natural gas and biomass. The main sources of food contamination with petroleum oils are environmental contamination, packaging materials, additives and processing aids.

Animal studies show that petroleum oils are a health concern. Aromatic hydrocarbons can have genotoxic carcinogenic effects and saturated compounds can lead to liver damage. As a result, there is a variety of measures in place to reduce their appearance in food.

Fifty-two samples of bread, baked goods, breakfast cereals, fish conserves and sausages were tested for petroleum oil residues as part of a monitoring, in line with Recommendation (EU) 2017/84. None of the samples tested positively.

4.3.1.17 MCPDs, 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 in 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 glycidol fatty acid esters in vegetable oils and fats, as well as in children's foods, are stated in Regulation (EC) No. 1881/2006 on specific solid baby food contaminants. Infant and follow-on formulas, fats and oils and deep-frying fats were key sample categories for the focus audits (FAs) carried out in 2019.

A total of 401 samples were analysed for their levels of MCPDs, MCPD esters and glycidol fatty acid ester, predominantly fats and oils (301 samples), and children's foods (81 samples). Two samples of cooking fats (0.7 % of the 301 fats and oils tested) resulted in a complaint because of their glycidol fatty acid ester levels.

4.3.1.18 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 531 samples were tested for PAH, mainly fats and oils (240 samples), spices and condiments (76 samples), toys (63 samples) meat products (55 samples), additives (22 samples), fish products (20 samples) and baby's nappies (18 samples). Nine samples (1.7 %) (6 meat products, 2 vegetable oils, 1 toy) resulted in complaints due to their PAH levels and classed as harmful to human health.

4.3.1.19 Antibiotic-Resistant Bacteria

In 2019, pork and beef samples were tested for *E. coli,* which forms extended spectrum beta-lactamase (ESBL), AmpC-type β-lactamase (AmpC) and carbapenems. Samples which fulfilled the criteria of EU-wide monitoring programme for antibiotic resistance were also reported in the EC for a Europe-wide analysis of antibiotic resistance. *E. coli* forming ESBL-/AmpC was found in 7x (2.0 %) of the 349 beef samples and 35x (10.0 %) of the pork samples. *E. coli* forming carbapenems was not found in any of the beef or pork samples.

4.3.1.20 Extended Inspection Planning

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

Meat products and ready-to-eat products and ready meals were tested for meat contents not found in their labelling. There was unlabelled turkey meat in one sample of cevapcici.

Long-life milk (ESL – Extended Shelf Life milk) was tested for undenatured acid-soluble β-Lactoglobulin (LGB). This helps to distinguish between the different methods manufacturing used. All the samples tested were labelled correctly.

Cocoa products such as chocolate, cocoa powder and drinking chocolate were tested for contaminants. None of the samples tested exceeded the legally defined upper limit for cadmium. There are no legally defined upper limits for aluminium, lead, mercury, arsenic and inorganic arsenic. Risk evaluations showed no samples posed the health risks associated with these contaminants.

Breakfast cereals and mueslis were analysed for glyphosate for data collection purposes. Three of the 26 samples contained small amounts of glyphosate. However, no danger to health could be found in these cases.

Furan and methyl analogues such as 2-Methyl-, 3-Methyl- und 2.5-Dimethylfuran can be found heat-treated foods and are considered causes of liver damage and liver cancer. Tests on solid baby foods, coffee, and meat and fish conserves were carried out for data collection purposes and further risk analysis. The highest total level of furan content was measured in coffee (prepared) with an average of 279 µg/kg (median).

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. However, 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
Samples analysed	2,647	2,438	209
Samples failed	349	294	55
Samples failed in %	13.2	12.1	26.3
Cause for complaint			
Harmful to human health	9	5	4
Unsuitable	42	17	25
Composition	26	24	2
-Composition according to (EC) No. 834/2007	4	4	0
Mislabelling/misleading information	254	238	16
- Labelling according to (EC) No. 834/2007	22	19	3
Other	47	37	10

About 80 % of the samples were taken in the nine product groups PG 01 (meat, meat preparations), 03 (milk, dairy 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). The complaint rate for all organic products was 13.2 % (349 of 2,647 samples). More suspect samples (26.3 %; 55 of 209 samples) failed inspections than plan samples (12.1 %; 294 of 2,438 samples).

Nine samples (0.3 %) were harmful: 5 samples because of pathogenic germs (1x ham with *Listeria monocytogenes*, 4x ice cream with *Bacillus cereus*), 1 cereal product because of injury risks caused by foreign materials and 2 samples of apricot kernels and 1x crushed linseeds due to high levels of hydrogen cyanide (HCN).

Four samples (0.2 %) resulted in complaints because their composition did not conform with the provisions of Regulation (EC) No. 834/2007: 2 meat product samples because of the unpermitted use of phosphates, 1 meat product because of overly high nitrite/nitrate levels and 1 vinegar sample because of the unpermitted use of sulphites.

In 22 samples (0.8 %), the labelling did not conform with labelling regulations for organic products in line with Regulation (EC) No. 834/2007 and its implementation regulations.

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, even from the point of mitigating resistances to antimicrobials.

4.5.1 Live animals, meat and aquaculture products

A total of 8,747 samples were taken as part of the residue monitoring programme.

Residues were found in 21 samples (0.2 %). The maximum residue levels for antibiotics were exceeded in 5 samples and 2 samples had overly high levels of nonsteroidal anti-inflammatory substances (Meloxicam, Metamizol and Diclofenac). One urine sample taken from a pig tested positive for 2-Thiouracil. A urine sample from a female calf tested positive for 17 beta testosterone. The heavy metal lead was found in 10 game samples and 1 sample from a cow. One fish sample tested positive for leucomalachite green, a metabolite of malachite green.

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

4.5.2 Milk, eggs and honey

A total of 354 milk samples (cow's, sheep's and goat's milk), 224 egg samples and 189 honey samples were taken.

The maximum residue levels for the anti-inflammatory, non-steroid substance Diclofenac were exceeded in one cow's milk sample (0.3 % of 354 samples). One chicken egg sample (0.4 % of 224 egg samples) exceeded the limit for the antibiotic Doxycycline and a honey sample (0.5 % of 189 honey samples) exceeded the limit for the antibiotic Sulfathiazole.

4.6 Ante- and Post-Mortem Inspections of Slaughter Animals

A total of 625,474 cattle were slaughtered and examined, and 2,249 carcasses (0.4 %) were found to be unsuitable for consumption. Moreover, 564 horses and other equids were slaughtered and examined and 13 carcasses (2.3 %) were found to be unsuitable for consumption. A total of 10,635 of 5,063,302 slaughtered pigs were found to be unsuitable for consumption (0.2 %), as well as 80 (0.05 %) of 172,794 slaughtered sheep. A total of 1,426 carcasses (10.7 %) were found to be unsuitable for consumption from the 13,342 slaughtered and examined goats. A total of 1,225,224 turkeys and 91,926,244 chickens were examined, with 7,333 of turkeys (0.6 %) and 867,343 of chickens (0.9 %) unsuitable for consumption.

Meat inspections in game processing establishments for wild game are carried out by officially authorised veterinarians. A total of 1,618 (1.3 %) of 123,660 game samples were found to be unsuitable for consumption. Initial inspections are conducted by 33,311 specially trained hunters and gamekeepers.

All of the 5,063,302 slaughtered pigs and 564 equids were also tested for trichinae, with none of them testing positive.

4.7 Import Controls

4.7.1 Food of Non-Animal Origin

A total of 72 of 808 consignments of food of non-animal origin from third countries were sampled. One consignment of pistachios from Turkey and a consignment of peanuts from Egypt showed raised levels of Aflatoxin. These consignments could not be marketed and were rejected.

Table 10 lists the results of the inspections for food of non-animal origin from third countries, which are subject to stricter import controls, and the legal basis involved.

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

Country of origin or source country	Product	Amount in kg	Con-sign-ments	Consign-ments sampled	Consignments not conform-ing to EU standards	Testing parameters
Turkey[1]	Hazelnuts with or without shells	911,793	71	4	0	Aflatoxins
Turkey[1]	Dried figs	719,752	48	8	0	Aflatoxins
Turkey[1]	Pistachios	2,833	5	3	1	Aflatoxins
Turkey[1]	Hazelnuts, pistachios, figs, processed or preserved	4,174,550	353	26	0	Aflatoxins
Turkey[1]	Flour, semolina, ground hazelnuts, fish and pistachios	1,009,980	74	7	0	Aflatoxins
Turkey[1]	Hazelnut paste, Pista-chio paste, Fig paste	3,039,110	160	10	0	Aflatoxins
Turkey[1]	Processed agricultural products	14,248	7	0	0	Aflatoxins
Turkey[1]	Cut and crushed ha-zelnuts	0	0	0	0	Aflatoxins
India[1]	Chilis	100	1	0	0	Aflatoxins
Egypt[1]	Peanuts	5,000	1	1	1	Aflatoxins
Iran[1]	Pistachios	0	0	0	0	Aflatoxins
Turkey[2]	Apricots	260	1	1	0	Sulphites
Egypt[2]	Strawberries	0	0	0	0	Pesticides
Thailand[2]	Peppers	7,710	51	5	0	Pesticides
Usbekistan[2]	Apricots	1,730	1	1	0	Sulphites
Kenya[2]	Beans	14,830	15	1	0	Pesticides
Turkey[2]	Dried grapes	0	0	0	0	Ochratoxin A
China[2]	Tea	214	2	0	0	Pesticides
Australia[2]	Almonds	0	0	0	0	Aflatoxins
China[3]	Rice products	0	0	0	0	GMOs
India[4]	Guaran (guar gum)	83,300	5	4	0	Pentachlorphe-nol, Dioxin
USA[5]	Almonds	230,808	12	1	0	Aflatoxins
Canada[5]	Wheat	0	0	0	0	Ochratoxin A
India[6]	Okra, curry leaves	0	0	0	0	Pesticides
Turkey [6]	Vine leaves	562	1	0	0	Pesticides
India[7]	Sesame seeds, betel leaves	0	0	0	0	Salmonella
Total		10,216,780	808	72	2	

Legal principles
1 Inspection in line with Reg. (EU) No. 884/2014*
2 Inspection in line with Reg. (EC) No. 669/2009*
3 Inspection in line with Commission Decision 2011/884/EU
4 Inspection in line with Reg. (EU) 2015/175*
5 Inspection in line with Reg. (EU) 2015/949 altered by Decision (EU) 2017/1269
6 Inspection in line with Reg. (EU) 2018/1660*
7 Inspection in line with Reg. (EU) 2017/186*
8 Inspection in line with Reg. (EU) 2019/1793

* Regulations (EC) No. 669/2009, (EU) No. 884/2014, (EU) 2015/175, (EU) 2017/186 and (EU) 2018/1660 were replaced by Implementing Provision (EU) 2019/1793 as of 14.12.2019.

Inspection of consignments from Japan for radiation

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

Inspection of plastic kitchen articles from China

Eleven consignments (14,459 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. One consignment was rejected due to insufficient documentation.

Inspections of organic food

A total of 1,129 consignments of organic foodstuffs imported from third countries were tested for their conformity. All consignments had the EU-conform control certificates required. As of 2019, 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).

A total of 129 consignments were inspected for contamination. Sixty-eight consignments from Ukraine, 32 consignments from Moldova, 29 consignments from the People's Republic of China were inspected. The volume imported amounted to 11,958,121 kg. These consignments have been integrated in Table 11.

One consignment of pumpkin seeds from China did not meet the import conditions applied to organic foods. This consignment was licenced for import for conventional uses. The BMSGPK also prepared a random sample plan for imported organic products for 2019. A total of 54 consignments were tested for pesticides as part of this random sample plan. One consignment of pepper from Tanzania did not conform to the import regulations for organic food

One consignment was rejected due to issues relating to its origin. Traces of dioxin were found in 6 consignments of rape seed from Ukraine.

Table 10: Import controls on organic foodstuffs

Number of consignments	Type of consignment	Volume in kg
388	Fruit	7,432,510
9	Vegetables	140,307
332	Seeds, nuts, cereals	15,820,010
400	Various other foods	5,143,118

4.7.2 Foods of Animal Origin

Foods of animal origin from third countries must be subjected to inspection at the first EU-authorised border inspection post. A total of 106 consignments of foods of animal origin from third countries were subjected to import inspections at the Austrian border inspection posts.

One consignment was rejected because of microbial contamination.

Seven consignments with foods of animal origin were examined. One consignment of sheep casings from Iran was found to have a raised level of sulphite reducing clostridia (SRCs). All seven samples were taken as part of the national sample plan. As a result of the system of re-enforced checks installed across the entire EU, no samples were taken as no such consignments were processed at Austrian borders. 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 11: Import controls on food of animal origin

Product	Consign-ments	Cleared for import into the EU	Cleared for import into a customs ware-house in the EU	Consignments not conforming to EU standards	Consign-ments sampled
Meat and meat products	12	12	0	0	2
Fishery products	58	58	0	0	1
Casings	11	10	0	1	1
Poultry meat and poul-try meat products	0	0	0	0	0
Milk and dairy products	12	12	0	0	1
Honey	10	10	0	0	2
Collagen casings	3	3	0	0	0
Other foods (enzymes, insect meal)	0	0	0	0	0
Total	106	105	0	1	7

4.8 Suspect Samples

Some control activities and measures are used to investigate suspicions about foods and other articles subject to the LMSVG that to not conform with the legal regulations because of a current situation, in addition to plan samples (market samples, SIHP and focus audits). 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 1,029 of 3,902 suspect samples resulted in complaints (26.4 %), substantially more than the plan samples (13.8 %), 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 1.7 % (as opposed to 0.3 % 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 Audits

The food examination centres of the regional governments carried out 46,516 audits at 34,772 businesses across Austria in 2019. The regional veterinary authorities conducted 7,903 inspections at 3,632 meat establishments and 1,923 inspections in 1,788 milk producing establishments. This results in a total of 54,024 audits at 40,142 businesses.

4.9.1 Results in General

Businesses are inspected with varying frequencies using 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 34,722 establishments and found food-law violations in 2,444 (7.0 %). In 214 cases there were breaches of hygiene regulations with regards to HACCP and training and general hygiene issues in 3,146 cases. Problems with the product composition were found in 325 cases and there were 1,764 cases relating to mislabelling and/or misleading information found during official inspections. "Other" deficiencies (e.g. contaminants) were attributed in 1,411 cases. The percentage of businesses in which violations were found in 2019 was slightly lower than in previous years at 7.0 %.

Table 13: Violations found during audits

Year	Establishments inspected	Establishments with violations	Establishments with violations in %	Hygiene (HACCP, training)	Hygiene general
2017	36,839	3,058	8.3	225	3,566
2018	33,187	2,824	8.5	213	3,086
2019	34,722	2,444	7.0	214	3,146

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

A deeper, risk-based audit concentrated on the application of general and hygiene requirements and self-tests at licensed high-risk businesses that process foods of animal origin, was carried out as part of this focus audit. A total of 276 food samples and 1,225 environment samples were taken at 175 businesses and analysed.

Six (2.2 %) of the food samples resulted in complaints. One sample from the product group 0104 cured and smoked meats was found to be harmful to human health because of *Listeria monocytogenes.* Four cheese samples were found to be harmful to human health because of *E. coli*. One butter sample did not conform to provisions of Hygiene Regulation (EU) No. 852/2004 due to coliform bacteria. There were no reasons for complaints for 270 samples (97.8 %).

Environment samples give the local authorities information for the evaluation of hygiene conditions. Evidence of Listeria was tested for at 173 establishments and found in the environment samples of 48 (27.7 %). Additionally, food samples at four of the 48 businesses (8.3 %) tested positive for Listeria and were reported due to the detection of this pathogen. Three of the establishments (2.4 %) of the 125 businesses without evidence of Listeria during environmental sampling (72.3 % of all businesses) received objections due to Listeria or were reported due to the detection of Listeria. *Listeria monocytogenes* were found in 24 environment samples (2.0 % of all environment samples).

4.9.3 Milk Producing

A total of 1,923 business inspections were conducted at 1,788 milk producing establishments. A delivery stop was announced for 208 businesses (11.6 %) 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 7,903 business inspections at 3,632 meat establishments. A total of 2,928 hygiene deficiencies, 1,186 documentation issues, 883 structural defects, 111 animal protection issues during the slaughtering process and 820 other deficiencies (e.g. regarding training, pest control monitoring etc.) were recorded.

4.10 Harmful Samples

Samples are evaluated as being 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).

A total of 128 samples (0.5 %) were found to be harmful in 2019.

A differentiated evaluation of the samples found to be harmful showed that the complaint rate in suspect samples was at 1.7 %, while only 0.3 % of plan samples were harmful. In total, 66 of 128 harmful samples (51.6 %) were suspect samples, whereas the percentage of suspect samples in the number of total samples taken amounted only to 15.2 % (3,902 out of 25,752 samples).

The largest share of harmful samples was found in 30 of 624 samples taken (4.8 %) from toys, followed by fresh or frozen sea fish at 4.1 % (7 of 171 samples), ice cream from industrial production (4 of 98 samples; 4.1 %), game products (3 of 79 samples; 3.8 %), and raw eggs (14 of 459 samples; 3.8 %). Of these samples, nine were taken specifically because of suspicions about the 30 toys, six of the seven sea fish samples, all four samples of ice cream from industrial production, one of the three game product samples and 12 of the 14 raw egg samples.

The causes for complaint due to samples that were found to be harmful are illustrated in Table 14. A total of 45 of the 128 harmful samples (35.2 %) resulted in complaints because of microbial contamination caused by Salmonella and Listeria (*Listeria monocytogenes*), as well as a lack of hygiene. The 39 harmful samples (30.5 %) caused by contaminations were mostly a result of phthalates, PAH and THC and a small number of cases of lead and hydrogen cyanide (HCN) contamination. The 18 harmful samples with safety issues (14.1 %) all came from toys. A total of 13 samples (10.2 %) were deemed harmful due to their ingredients and composition. Foreign bodies and contamination were found in 12 samples (9.4 %). One sample was classed as harmful because of pesticides.

Table 14: Reasons for complaint in harmful samples

	Foreign bodies, Impurities	Ingredients, Composition	Contaminants	Microbiology, Hygiene	Pesticides	Safety issues
Meat and meat products	3		9	9		
Fish		7				
Milk and dairy products				7		
Fats, oils			4			
Cereals and cereal products	1					
Bread, baked goods	1					
Honey and honey products			7			
Ice cream				4		
Fruit and vegetables	4		4	1	1	
Fruit juices, non-alcoholic drinks	1					
Alcoholic drinks	1					
Foods for special target groups		1				
Cosmetic products		4				
Objects for daily use		1	12	2		18
Ready meals	1		3	8		
Eggs and egg products				14		
Total	12	13	39	45	1	18

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

The RASFF contact point in Salzburg is responsible for collecting all information 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 procedure as in the RASFF system – see above).

4.11.3 Alerts via the EU Rapid Alert Systems

Austria received 1,267 RASFF alerts in 2019. A total of 668 of these alerts were forwarded to the competent food safety authorities. A total of 308 alerts already had a clear connection to Austria when they were received.

Of the 793 RAPEX alerts, 710 were forwarded to the competent food safety authorities. A total of 22 cases had a clear connection to Austria when the alerts were received.

A total of 181 products were reported to the national contact by the Austrian food safety authorities, 83 of which were forwarded to the appropriate RASFF and RAPEX contacts in the EC.

A total of 111 products were found to be harmful (78x foods, 2x objects for daily use, 27x toys, 4x cosmetic products), 26 of which were forwarded to the EC contacts. Moreover, Austria passed on an additional 57 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 or cases in which the product had been withdrawn before it was placed on the market.

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 195 times in 2019, with 107 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 (Subscription at: AGES Newsletter Abo).

5 ANNEX

The following tables have been included:

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 audits. The line "audit samples" lists the samples of focus audits 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. 4 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" 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 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 12: Total Samples

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
01 01	Raw meat fresh or frozen	1,095	1	27	0	16	10	52	22	1	47	14	4.7
01 02	Raw meat chopped, unseasoned	217	0	16	0	9	7	29	12	0	9	4	13.4
01 03	Meat products	327	0	27	9	20	18	69	34	0	22	9	21.1
01 04	Cured and smoked meat	391	5	16	8	47	7	76	19	2	54	10	19.4
01 05	Sausages (except game and poultry sausages)	962	9	35	32	68	21	156	34	11	104	22	16.2
01 06	Meat conserves	68	1	2	0	9	2	13	1	2	23	3	19.1
01 07	Soups made of/with meat, meat extracts and soups thereof	40	0	0	0	0	0	0	0	0	6	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	72	0	10	0	6	4	19	10	3	12	7	26.4
01 10	Game products (incl. sausages, cured products)	79	3	11	3	14	6	31	1	12	15	6	39.2
01 11	Other meat products	92	2	2	0	9	0	13	4	0	0	0	14.1
01 12	Other "land" animals and products thereof (incl. insects, grubs/ maggots….)	9	0	2	0	8	2	8	0	0	3	2	88.9
01	**Meat and meat products**	**3,352**	**21**	**148**	**52**	**206**	**77**	**466**	**137**	**31**	**295**	**77**	**13.9**
02 01	Sea fish fresh or frozen	171	7	13	0	9	5	31	9	1	131	20	18.1
02 02	Sea fish products (no conserves)	163	0	4	0	11	5	20	4	1	82	9	12.3
02 03	Freshwater fish fresh or frozen	140	0	4	3	10	3	19	4	3	50	12	13.6
02 04	Freshwater fish products	147	0	2	0	12	1	14	2	0	39	1	9.5
02 05	Shellfish, crustaceans, molluscs, derivative products	161	0	6	6	13	1	25	3	8	135	19	15.5
02 06	Other animals and derivative products	0	0	0	0	0	0	0	0	0	0	0	0.0
02 07	Conserves of the whole product group (no ready-made foods)	137	0	1	0	8	1	10	0	1	126	8	7.3
02	**Fish**	**919**	**7**	**30**	**9**	**63**	**16**	**119**	**22**	**14**	**563**	**69**	**12.9**
03 01	Milk	866	0	3	2	12	31	47	29	2	21	3	5.4

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
03 02	Milk and dairy products (except cheese and butter)	452	0	13	5	21	24	58	22	7	56	7	12.8
03 03	Cheese and cheese products	804	6	32	3	42	22	101	35	1	163	41	12.6
03 04	Butter and clarified butter	155	1	5	7	1	6	17	6	0	23	2	11.0
03	**Milk and dairy products**	**2,277**	**7**	**53**	**17**	**76**	**83**	**223**	**92**	**10**	**263**	**53**	**9.8**
04 01	Poultry fresh, frozen	300	0	46	0	10	5	56	37	0	94	29	18.7
04 02	Raw poultry products	220	0	30	0	10	14	53	36	1	31	5	24.1
04 03	Sausages and cured poultry products	180	0	1	6	42	6	51	3	0	41	13	28.3
04 04	Poultry conserves	22	0	0	1	4	0	5	0	0	13	2	22.7
04 05	Soups made of/with poultry meat, poultry extracts and soups thereof	20	0	0	0	3	0	3	0	0	6	2	15.0
04	**Poultry and poultry products**	**742**	**0**	**77**	**7**	**69**	**25**	**168**	**76**	**1**	**185**	**51**	**22.6**
05 01	Vegetable fat, margarine	203	2	30	1	25	1	56	0	0	79	22	27.6
05 02	Vegetable oils	405	2	5	1	119	2	125	0	3	142	41	30.9
05 03	Mayonnaises and related products	50	0	1	0	2	0	3	0	0	11	2	6.0
05 04	Delicatessen products	251	0	0	0	9	5	13	4	0	48	4	5.2
05 05	Marinades, dressings, emulsified sauces without egg	63	0	1	0	6	0	7	0	0	18	2	11.1
05	**Fats, oils and related products**	**972**	**4**	**37**	**2**	**161**	**8**	**204**	**4**	**3**	**298**	**71**	**21.0**
06 01	Cereals	252	1	5	2	15	0	21	1	4	156	10	8.3
06 02	Cereal products	406	0	6	0	24	1	31	3	1	125	10	7.6
06 03	Starch and starch products	7	0	1	0	0	0	1	0	1	6	0	14.3
06 04	Pudding powder	41	0	0	0	3	0	3	0	0	22	3	7.3
06 05	Muesli, muesli bars	118	0	0	0	8	0	8	0	0	61	2	6.8
06	**Cereals and cereal products**	**824**	**1**	**12**	**2**	**50**	**1**	**64**	**4**	**6**	**370**	**25**	**7.8**
07 01	Bread, baked goods and bakery products	304	0	17	0	2	1	20	3	10	55	4	6.6
07 02	Fine baked goods – confectionery	572	0	23	4	43	11	75	22	1	59	16	13.1

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
07 03	Pastries and dough	265	0	2	0	40	3	44	1	1	103	19	16.6
07 04	Baking agents	5	0	1	0	1	0	2	0	0	3	1	40.0
07 05	Fine baked goods – crackers, nibbles, salted goods	85	0	1	0	13	1	15	0	0	50	10	17.6
07 06	Fine baked goods – long-life baked products	98	1	1	0	15	2	18	0	1	41	5	18.4
07 07	Ready-made doughs and fillings	102	0	2	0	3	3	8	3	0	16	5	7.8
07	**Bread and baked products**	**1,431**	**1**	**47**	**4**	**117**	**21**	**182**	**29**	**13**	**327**	**60**	**12.7**
08 01	Sugar and types of sugar	44	0	0	0	3	1	4	0	0	14	2	9.1
08 02	Honey	523	7	4	11	44	5	61	0	4	106	27	11.7
08	**Sugar and Honey**	**567**	**7**	**4**	**11**	**47**	**6**	**65**	**0**	**4**	**120**	**29**	**11.5**
09 01	Ice cream from industrial production	98	4	4	0	6	1	15	8	0	56	8	15.3
09 02	Ice cream from artisan production	800	0	9	44	18	23	89	18	36	25	1	11.1
09	**Ice cream**	**898**	**4**	**13**	**44**	**24**	**24**	**104**	**26**	**36**	**81**	**9**	**11.6**
10 01	Cocoa and cocoa products	228	0	2	2	77	5	83	0	0	104	38	36.4
10 02	Sweets and confectionery	210	0	1	7	50	3	51	0	0	140	41	24.3
10	**Cocoa and sweets**	**438**	**0**	**3**	**9**	**127**	**8**	**134**	**0**	**0**	**244**	**79**	**30.6**
11 01	Fresh vegetables/frozen; potatoes, pulses and legumes	819	2	17	18	19	15	65	2	34	434	30	7.9
11 02	Vegetable, potato and pulse and legume products	367	3	10	2	48	4	62	4	5	191	40	16.9
11 03	Fruit fresh or frozen	651	0	29	7	10	18	64	10	31	553	50	9.8
11 04	Fruit products	282	0	7	10	64	0	72	3	1	128	30	25.5
11 05	Mushrooms	78	0	2	0	1	1	4	0	2	49	2	5.1
11 06	Mushroom products	69	0	0	0	14	2	16	0	1	50	12	23.2
11 07	Soups (without meat or poultry)	52	0	0	0	2	0	2	0	0	20	1	3.8
11 08	Nuts, peanuts in shells	239	2	9	1	6	0	16	1	1	203	13	6.7
11 09	Ground/roasted nuts, desiccated coconut, salted nuts	84	0	2	0	3	2	5	0	0	61	5	6.0

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
11 10	Grains and seeds	156	3	9	1	12	0	24	0	6	60	14	15.4
11 11	Other edible plant materials	8	0	0	0	1	0	1	0	0	3	0	12.5
11 12	Vegan substitutes for animal protein	22	0	0	0	0	0	0	0	0	9	0	0.0
11	**Fruit and vegetables**	**2,827**	**10**	**85**	**39**	**180**	**42**	**331**	**20**	**81**	**1,761**	**197**	**11.7**
12 01	Spices, seasonings, condiments and herbs	318	0	15	3	43	6	63	4	3	165	29	19.8
12 02	Mustards	72	0	0	0	9	1	10	0	0	16	5	13.9
12 03	Powdered and dried basis mixes and stocks	64	0	1	0	3	0	4	0	1	16	3	6.2
12	**Spices, seasonings and condiments**	**454**	**0**	**16**	**3**	**55**	**7**	**77**	**4**	**4**	**197**	**37**	**17.0**
13 01	Fruit juice, fruit syrups, fruit concentrates	353	0	12	2	67	20	95	24	5	60	19	26.9
13 02	Non-alcoholic beverages	183	1	2	2	29	2	34	1	3	50	10	18.6
13	**Fruit juices, non-alcoholic beverages**	**536**	**1**	**14**	**4**	**96**	**22**	**129**	**25**	**8**	**110**	**29**	**24.1**
14 01	Coffee, coffee substitutes; derivative products	152	0	1	0	16	0	17	0	0	71	7	11.2
14 02	Teas, tea-like products and infusions, products, derivative products	220	0	4	1	75	9	87	0	1	97	37	39.5
14	**Coffee and tea**	**372**	**0**	**5**	**1**	**91**	**9**	**104**	**0**	**1**	**168**	**44**	**28.0**
15 01	Beer	170	0	3	0	47	7	53	9	1	20	6	31.2
15 02	Unused product category	0	0	0	0	0	0	0	0	0	0	0	0.0
15 03	Spirits Spirituosen	328	1	4	6	105	4	110	0	3	64	11	33.5
15 04	Other alcoholic beverages with more than 1.2 ABV and under 15 ABV alcohol	78	0	2	0	8	1	10	3	0	35	1	12.8
15	**Alcoholic beverages**	**576**	**1**	**9**	**6**	**160**	**12**	**173**	**12**	**4**	**119**	**18**	**30.0**
16 01	Natural mineral water, spring water	126	0	3	1	13	3	20	0	2	28	9	15.9
16 02	Table water, packaged drinking water, soda water	80	0	2	0	5	2	9	2	1	4	1	11.2
16 03	Ice cubes	167	0	15	0	2	32	49	15	0	15	1	29.3
16 04	Drinking/potable water	890	0	65	0	0	12	77	68	9	0	0	8.7
16	**Drinking water and packaged water**	**1,263**	**0**	**85**	**1**	**20**	**49**	**155**	**85**	**12**	**47**	**11**	**12.3**

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
17 01	Vinegar	115	0	1	7	31	0	33	0	0	38	10	28.7
17 02	Table salt	45	0	0	8	11	2	15	0	0	26	9	33.3
17 03	Additives and flavours	263	0	0	8	75	1	81	0	0	141	59	30.8
17	**Vinegar, salt and additives**	**423**	**0**	**1**	**23**	**117**	**3**	**129**	**0**	**0**	**205**	**78**	**30.5**
18 01	Children's and baby foods	246	0	2	4	37	0	43	0	1	142	29	17.5
18 02	Food supplements (FS)	393	1	18	16	113	40	151	0	31	216	76	38.4
18	**Foods for special target groups**	**639**	**1**	**20**	**20**	**150**	**40**	**194**	**0**	**32**	**358**	**105**	**30.4**
19 01	Cosmetic products	913	4	17	35	181	46	215	9	5	707	157	23.5
19	**Cosmetic products**	**913**	**4**	**17**	**35**	**181**	**46**	**215**	**9**	**5**	**707**	**157**	**23.5**
20 01	Food contact materials (except 20 03)	416	1	3	91	21	8	111	0	0	319	76	26.7
20 02	Toys	624	30	1	98	120	181	265	0	0	610	255	42.5
20 03	Equipment for food preparation	101	2	0	0	0	68	70	2	0	41	28	69.3
20 04	Other objects for daily use	88	0	1	0	1	4	6	0	0	72	5	6.8
20	**Objects for daily use**	**1,229**	**33**	**5**	**189**	**142**	**261**	**452**	**2**	**0**	**1,042**	**364**	**36.8**
21	**Unused product category**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0.0**
22 01	Ready-to-Eat Foods (sterilised, cooled, frozen)	383	0	8	0	56	3	65	4	2	72	10	17.0
22 02	Ready-to-eat foods for direct sale and consumption	3,155	12	78	1	48	124	262	138	13	232	26	8.3
22	**Ready-to-eat food**	**3,538**	**12**	**86**	**1**	**104**	**127**	**327**	**142**	**15**	**304**	**36**	**9.2**
23 01	Raw eggs	459	14	0	2	2	0	18	14	2	73	14	3.9
23 02	Egg products	39	0	0	3	4	2	8	1	0	13	2	20.5
23 03	Cooked eggs	64	0	1	0	10	0	11	0	0	6	2	17.2
23	**Eggs and egg products**	**562**	**14**	**1**	**5**	**16**	**2**	**37**	**15**	**2**	**92**	**18**	**6.6**
	Total	**25,752**	**128**	**768**	**484**	**2,252**	**889**	**4,052**	**704**	**282**	**7,856**	**1,617**	**15.7**

Table 13: Plan Samples

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
01 01	Raw meat fresh or frozen	1,009	0	7	0	13	4	22	5	0	28	5	2.2
	SIHP	103	0	3	0	5	2	8	4	0	2	1	7.8
	Market samples	118	0	4	0	8	2	14	1	0	7	4	11.9
	Audit samples	788	0	0	0	0	0	0	0	0	19	0	0.0
01 02	Raw meat chopped, unseasoned	158	0	5	0	8	3	14	6	0	3	1	8.9
	SIHP	59	0	4	0	4	1	7	4	0	0	0	11.9
	Market samples	94	0	1	0	4	2	7	2	0	3	1	7.4
	Audit samples	5	0	0	0	0	0	0	0	0	0	0	0.0
01 03	Meat products	239	0	12	9	14	10	42	19	0	10	4	17.6
	SIHP	83	0	4	1	6	4	13	8	0	0	0	15.7
	Market samples	155	0	8	8	8	6	29	11	0	9	4	18.7
	Audit samples	1	0	0	0	0	0	0	0	0	1	0	0.0
01 04	Cured and smoked meats	302	2	5	6	38	2	51	8	0	37	6	16.9
	SIHP	151	0	3	6	8	2	17	4	0	0	0	11.3
	Market samples	66	1	2	0	3	0	6	3	0	11	2	9.1
	Audit samples	85	1	0	0	27	0	28	1	0	26	4	32.9
01 05	Sausages (except game and poultry sausages)	757	5	13	31	58	11	112	16	4	69	9	14.8
	SIHP	419	3	9	25	30	9	71	11	3	2	1	16.9

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
	Market samples	157	0	2	6	28	2	37	2	0	27	8	23.6
	Audit samples	181	2	2	0	0	0	4	3	1	40	0	2.2
01 06	Meat conserves incl. game conserves	55	0	2	0	6	2	9	1	1	18	3	16.4
	SIHP	8	0	1	0	3	2	5	1	0	0	0	62.5
	Market samples	40	0	1	0	3	0	4	0	1	18	3	10.0
	Audit samples	7	0	0	0	0	0	0	0	0	0	0	0.0
01 07	Soups made of/with meat, meat extracts and soups thereof	40	0	0	0	0	0	0	0	0	6	0	0.0
	SIHP	14	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	26	0	0	0	0	0	0	0	0	6	0	0.0
	Audit samples	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
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	0	0	0	0	0	0	0	0	0	0	0	0.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
01 09	Game fresh or frozen	69	0	7	0	6	4	16	7	3	10	5	23.2
	SIHP	37	0	5	0	1	1	6	4	1	1	0	16.2
	Market samples	32	0	2	0	5	3	10	3	2	9	5	31.2

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
01 10	Game products (incl. sausages, cured products)	65	2	6	3	13	6	24	0	8	5	1	36.9
	SIHP	29	0	1	3	6	4	11	0	1	0	0	37.9
	Market samples	29	2	5	0	7	2	13	0	7	2	1	44.8
	Audit samples	7	0	0	0	0	0	0	0	0	3	0	0.0
01 11	Other meat products	85	2	1	0	9	0	12	3	0	0	0	14.1
	SIHP	29	1	1	0	4	0	6	2	0	0	0	20.7
	Market samples	20	0	0	0	5	0	5	0	0	0	0	25.0
	Audit samples	36	1	0	0	0	0	1	1	0	0	0	2.8
01 12	Other "land" animals and products thereof (incl. insects, grubs/ maggots….).	7	0	2	0	6	0	6	0	0	1	0	85.7
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	7	0	2	0	6	0	6	0	0	1	0	85.7
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
01	**Meat and meat products**	**2,786**	**11**	**60**	**49**	**171**	**42**	**308**	**65**	**16**	**187**	**34**	**11.1**
	SIHP	**932**	**4**	**31**	**35**	**67**	**25**	**144**	**38**	**5**	**5**	**2**	**15.5**
	Market samples	**744**	**3**	**27**	**14**	**77**	**17**	**131**	**22**	**10**	**93**	**28**	**17.6**
	Audit samples	**1,110**	**4**	**2**	**0**	**27**	**0**	**33**	**5**	**1**	**89**	**4**	**3.0**

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
02 01	Sea fish fresh or frozen	115	1	5	0	8	1	14	1	1	96	9	12.2
	SIHP	5	0	0	0	2	0	2	0	0	3	1	40.0
	Market samples	74	1	5	0	6	1	12	1	1	58	8	16.2
	Audit samples	36	0	0	0	0	0	0	0	0	35	0	0.0
02 02	Sea fish products (no conserves)	103	0	2	0	9	1	12	1	0	59	7	11.7
	SIHP	5	0	2	0	0	0	2	1	0	1	0	40.0
	Market samples	85	0	0	0	9	1	10	0	0	58	7	11.8
	Audit samples	13	0	0	0	0	0	0	0	0	0	0	0.0
02 03	Freshwater fish fresh or frozen	130	0	2	3	9	1	15	2	3	46	9	11.5
	SIHP	50	0	0	0	2	0	2	0	0	2	0	4.0
	Market samples	61	0	2	0	7	1	10	2	0	30	6	16.4
	Audit samples	19	0	0	3	0	0	3	0	3	14	3	15.8
02 04	Freshwater fish products	135	0	2	0	11	1	13	2	0	33	1	9.6
	SIHP	29	0	0	0	6	1	7	1	0	0	0	24.1
	Market samples	59	0	2	0	5	0	6	1	0	33	1	10.2
	Audit samples	47	0	0	0	0	0	0	0	0	0	0	0.0
02 05	Shellfish, crustaceans, molluscs, derivative products	132	0	4	6	13	0	22	2	8	116	18	16.7
	SIHP	4	0	0	0	0	0	0	0	0	2	0	0.0

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in compaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Compaints/ Imported samples	
									Microbiological	Other			
	Market samples	61	0	3	2	10	0	14	2	3	53	11	23.0
	Audit samples	67	0	1	4	3	0	8	0	5	61	7	11.9
02 06	Other animals and derivative products	0	0	0	0	0	0	0	0	0	0	0	0.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	0	0	0	0	0	0	0	0	0	0	0	0.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
02 07	Conserves of the whole product group (no ready-made foods)	127	0	0	0	7	1	8	0	0	116	6	6.3
	SIHP	3	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	59	0	0	0	7	1	8	0	0	51	6	13.6
	Audit samples	65	0	0	0	0	0	0	0	0	65	0	0.0
02	**Fish**	**742**	**1**	**15**	**9**	**57**	**5**	**84**	**8**	**12**	**466**	**50**	**11.3**
	SIHP	**96**	**0**	**2**	**0**	**10**	**1**	**13**	**2**	**0**	**8**	**1**	**13.5**
	Market samples	**399**	**1**	**12**	**2**	**44**	**4**	**60**	**6**	**4**	**283**	**39**	**15.0**
	Audit samples	**247**	**0**	**1**	**7**	**3**	**0**	**11**	**0**	**8**	**175**	**10**	**4.5**
03 01	Milk	838	0	1	1	11	25	37	24	1	21	3	4.4
	SIHP	175	0	1	0	4	24	29	23	0	0	0	16.6
	Market samples	85	0	0	0	7	1	7	1	0	3	2	8.2
	Audit samples	578	0	0	1	0	0	1	0	1	18	1	0.2

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in compaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Compaints/ Imported samples	
									Microbiological	Other			
03 02	Milk and dairy products (except cheese and butter)	405	0	3	4	19	18	40	10	4	52	5	9.9
	SIHP	197	0	1	3	5	10	15	5	3	0	0	7.6
	Market samples	146	0	2	1	14	8	25	5	1	37	5	17.1
	Audit samples	62	0	0	0	0	0	0	0	0	15	0	0.0
03 03	Cheese and cheese products	673	3	14	3	36	11	64	17	0	124	29	9.5
	SIHP	257	3	7	0	6	10	23	10	0	1	0	8.9
	Market samples	197	0	3	0	9	1	13	3	0	86	9	6.6
	Audit samples	219	0	4	3	21	0	28	4	0	37	20	12.8
03 04	Butter and clarified butter	144	1	2	7	1	6	14	6	0	22	2	9.7
	SIHP	59	1	1	7	1	4	11	4	0	0	0	18.6
	Market samples	73	0	1	0	0	1	2	2	0	22	2	2.7
	Audit samples	12	0	0	0	0	1	1	0	0	0	0	8.3
03	**Milk and dairy products**	**2,060**	**4**	**20**	**15**	**67**	**60**	**155**	**57**	**5**	**219**	**39**	**7.5**
	SIHP	**688**	**4**	**10**	**10**	**16**	**48**	**78**	**42**	**3**	**1**	**0**	**11.3**
	Market samples	**501**	**0**	**6**	**1**	**30**	**11**	**47**	**11**	**1**	**148**	**18**	**9.4**
	Audit samples	**871**	**0**	**4**	**4**	**21**	**1**	**30**	**4**	**1**	**70**	**21**	**3.4**
04 01	Poultry fresh, frozen	191	0	18	0	7	1	23	16	0	41	10	12.0
	SIHP	46	0	1	0	1	0	2	1	0	1	0	4.3

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
	Market samples	145	0	17	0	6	1	21	15	0	40	10	14.5
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
04 02	Raw poultry products	164	0	22	0	10	10	41	28	1	19	3	25.0
	SIHP	54	0	8	0	4	4	16	11	0	2	1	29.6
	Market samples Market samples	110	0	14	0	6	6	25	17	1	17	2	22.7
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
04 03	Sausages and cured poultry products	142	0	0	6	37	1	41	1	0	33	12	28.9
	SIHP	46	0	0	4	9	0	10	0	0	0	0	21.7
	Market samples	70	0	0	2	12	1	15	1	0	23	7	21.4
	Audit samples	26	0	0	0	16	0	16	0	0	10	5	61.5
04 04	Poultry conserves	19	0	0	1	2	0	3	0	0	12	2	15.8
	SIHP	3	0	0	1	0	0	1	0	0	0	0	33.3
	Market samples	16	0	0	0	2	0	2	0	0	12	2	12.5
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
04 05	Soups made of/with poultry meat, poultry extracts and soups thereof	20	0	0	0	3	0	3	0	0	6	2	15.0
	SIHP	3	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	17	0	0	0	3	0	3	0	0	6	2	17.6

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in compaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Compaints/ Imported samples	
									Microbiological	Other			
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
04	**Poultry and poultry products**	**536**	**0**	**40**	**7**	**59**	**12**	**111**	**45**	**1**	**111**	**29**	**20.7**
	SIHP	**152**	**0**	**9**	**5**	**14**	**4**	**29**	**12**	**0**	**3**	**1**	**19.1**
	Market samples	**358**	**0**	**31**	**2**	**29**	**8**	**66**	**33**	**1**	**98**	**23**	**18.4**
	Audit samples	**26**	**0**	**0**	**0**	**16**	**0**	**16**	**0**	**0**	**10**	**5**	**61.5**
05 01	Vegetable fat, margarine	180	2	22	0	23	1	46	0	0	73	20	25.6
	SIHP	6	0	0	0	2	0	2	0	0	0	0	33.3
	Market samples	74	2	2	0	21	1	24	0	0	34	14	32.4
	Audit samples	100	0	20	0	0	0	20	0	0	39	6	20.0
05 02	Vegetable oils	380	2	4	1	110	2	115	0	3	128	35	30.3
	SIHP	96	1	2	1	40	1	43	0	2	2	1	44.8
	Market samples	140	1	2	0	35	1	37	0	1	87	26	26.4
	Audit samples	144	0	0	0	35	0	35	0	0	39	8	24.3
05 03	Mayonnaises and related products	46	0	0	0	2	0	2	0	0	11	2	4.3
	SIHP	12	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	34	0	0	0	2	0	2	0	0	11	2	5.9
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
05 04	Delicatessen products	225	0	0	0	9	4	12	3	0	43	4	5.3
	SIHP	72	0	0	0	5	0	5	0	0	0	0	6.9

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in com-paints	Additional Information				Com-plaints/ Samples in %
			Harm-ful to human health	Unsuita-ble	Composi-tion	Labelling/ Misleading	Other		Impurities		Im-ported products	Com-paints/ Imported samples	
									Micro-biol-ogical	Other			
	Market sam-ples Market samples	132	0	0	0	4	4	7	3	0	39	4	5.3
	Audit samples	21	0	0	0	0	0	0	0	0	4	0	0.0
05 05	Marinades, dress-ings, emulsified sauces without egg	52	0	0	0	6	0	6	0	0	17	2	11.5
	SIHP	10	0	0	0	2	0	2	0	0	0	0	20.0
	Market sam-ples	42	0	0	0	4	0	4	0	0	17	2	9.5
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
05	**Fats, oils and related prod-ucts**	**883**	**4**	**26**	**1**	**150**	**7**	**181**	**3**	**3**	**272**	**63**	**20.5**
	SIHP	**196**	**1**	**2**	**1**	**49**	**1**	**52**	**0**	**2**	**2**	**1**	**26.5**
	Market sam-ples	**422**	**3**	**4**	**0**	**66**	**6**	**74**	**3**	**1**	**188**	**48**	**17.5**
	Audit sam-ples	**265**	**0**	**20**	**0**	**35**	**0**	**55**	**0**	**0**	**82**	**14**	**20.8**
06 01	Cereals	228	1	3	2	13	0	17	0	3	136	7	7.5
	SIHP	32	0	1	1	4	0	5	0	1	1	0	15.6
	Market sam-ples	79	1	2	0	9	0	11	0	1	53	7	13.9
	Audit samples	117	0	0	1	0	0	1	0	1	82	0	0.9
06 02	Cereal products	381	0	5	0	22	1	28	3	0	115	8	7.3
	SIHP	65	0	2	0	6	0	8	2	0	1	0	12.3
	Market sam-ples	107	0	3	0	16	1	20	1	0	47	8	18.7

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
	Audit samples	209	0	0	0	0	0	0	0	0	67	0	0.0
06 03	Starch and starch products	5	0	0	0	0	0	0	0	0	5	0	0.0
	SIHP	1	0	0	0	0	0	0	0	0	1	0	0.0
	Market samples	2	0	0	0	0	0	0	0	0	2	0	0.0
	Audit samples	2	0	0	0	0	0	0	0	0	2	0	0.0
06 04	Pudding powder	39	0	0	0	3	0	3	0	0	21	3	7.7
	SIHP	7	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	32	0	0	0	3	0	3	0	0	21	3	9.4
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
06 05	Muesli, muesli bars	115	0	0	0	7	0	7	0	0	58	1	6.1
	SIHP	26	0	0	0	4	0	4	0	0	0	0	15.4
	Market samples	74	0	0	0	3	0	3	0	0	50	1	4.1
	Audit samples	15	0	0	0	0	0	0	0	0	8	0	0.0
06	**Cereals and cereal products**	**768**	**1**	**8**	**2**	**45**	**1**	**55**	**3**	**3**	**335**	**19**	**7.2**
	SIHP	**131**	**0**	**3**	**1**	**14**	**0**	**17**	**2**	**1**	**3**	**0**	**13.0**
	Market samples	**294**	**1**	**5**	**0**	**31**	**1**	**37**	**1**	**1**	**173**	**19**	**12.6**
	Audit samples	**343**	**0**	**0**	**1**	**0**	**0**	**1**	**0**	**1**	**159**	**0**	**0.3**
07 01	Bread, baked goods and bakery products	250	0	1	0	1	0	2	1	0	44	0	0.8
	SIHP	134	0	0	0	1	0	1	0	0	0	0	0.7

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in compaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Compaints/ Imported samples	
									Microbiological	Other			
	Market samples	93	0	1	0	0	0	1	1	0	39	0	1.1
	Audit samples	23	0	0	0	0	0	0	0	0	5	0	0.0
07 02	Fine baked goods – confectionery	488	0	12	3	31	5	48	15	0	43	6	9.8
	SIHP	284	0	9	0	15	2	26	10	0	0	0	9.2
	Market samples	197	0	3	3	16	3	22	5	0	40	6	11.2
	Audit samples	7	0	0	0	0	0	0	0	0	3	0	0.0
07 03	Pastries and dough	256	0	0	0	38	2	39	0	0	99	17	15.2
	SIHP	78	0	0	0	17	2	18	0	0	2	1	23.1
	Market samples	103	0	0	0	21	0	21	0	0	61	16	20.4
	Audit samples	75	0	0	0	0	0	0	0	0	36	0	0.0
07 04	Baking agents	3	0	0	0	0	0	0	0	0	2	0	0.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	3	0	0	0	0	0	0	0	0	2	0	0.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
07 05	Fine baked goods – crackers, nibbles, salted goods	77	0	0	0	13	0	13	0	0	43	8	16.9
	SIHP	14	0	0	0	3	0	3	0	0	0	0	21.4
	Market samples	58	0	0	0	10	0	10	0	0	40	8	17.2
	Audit samples	5	0	0	0	0	0	0	0	0	3	0	0.0

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
07 06	Fine baked goods – long-life baked products	89	0	1	0	13	2	15	0	0	36	3	16.9
	SIHP	34	0	1	0	12	0	12	0	0	0	0	35.3
	Market samples	50	0	0	0	1	2	3	0	0	34	3	6.0
	Audit samples	5	0	0	0	0	0	0	0	0	2	0	0.0
07 07	Ready-made doughs and fillings	86	0	1	0	3	0	4	1	0	12	3	4.7
	SIHP	30	0	1	0	0	0	1	1	0	0	0	3.3
	Market samples	56	0	0	0	3	0	3	0	0	12	3	5.4
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
07	**Bread and baked products**	**1,249**	**0**	**15**	**3**	**99**	**9**	**121**	**17**	**0**	**279**	**37**	**9.7**
	SIHP	**574**	**0**	**11**	**0**	**48**	**4**	**61**	**11**	**0**	**2**	**1**	**10.6**
	Market samples	**560**	**0**	**4**	**3**	**51**	**5**	**60**	**6**	**0**	**228**	**36**	**10.7**
	Audit samples	**115**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**49**	**0**	**0.0**
08 01	Sugar and types of sugar	44	0	0	0	3	1	4	0	0	14	2	9.1
	SIHP	3	0	0	0	1	0	1	0	0	0	0	333
	Market samples	41	0	0	0	2	1	3	0	0	14	2	7.3
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
08 02	Honey	494	1	4	9	35	2	45	0	4	104	25	9.1
	SIHP	104	0	1	1	11	1	12	0	1	0	0	11.5

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in compaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Compaints/ Imported samples	
									Microbiological	Other			
	Market samples	139	1	0	3	13	1	17	0	0	59	11	12.2
	Audit samples	251	0	3	5	11	0	16	0	3	45	14	6.4
08	**Sugar ans honey**	**538**	**1**	**4**	**9**	**38**	**3**	**49**	**0**	**4**	**118**	**27**	**9.1**
	SIHP	**107**	**0**	**1**	**1**	**12**	**1**	**13**	**0**	**1**	**0**	**0**	**12.1**
	Market samples	**180**	**1**	**0**	**3**	**15**	**2**	**20**	**0**	**0**	**73**	**13**	**11.1**
	Audit samples	**251**	**0**	**3**	**5**	**11**	**0**	**16**	**0**	**3**	**45**	**14**	**6.4**
09 01	Ice cream from industrial production	72	0	1	0	6	1	8	1	0	44	5	11.1
	SIHP	16	0	0	0	3	0	3	0	0	0	0	18.8
	Market samples	54	0	1	0	3	1	5	1	0	44	5	9.3
	Audit samples	2	0	0	0	0	0	0	0	0	0	0	0.0
09 02	Ice cream from artisan production	753	0	8	37	12	20	72	14	36	23	1	9.6
	SIHP	649	0	8	36	12	16	67	14	35	16	1	10.3
	Market samples	104	0	0	1	0	4	5	0	1	7	0	4.8
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
09	**Ice cream**	**825**	**0**	**9**	**37**	**18**	**21**	**80**	**15**	**36**	**67**	**6**	**9.7**
	SIHP	**665**	**0**	**8**	**36**	**15**	**16**	**70**	**14**	**35**	**16**	**1**	**10.5**
	Market samples	**158**	**0**	**1**	**1**	**3**	**5**	**10**	**1**	**1**	**51**	**5**	**6.3**

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
	Audit samples	**2**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0.0**
10 01	Cocoa and cocoa products	204	0	0	2	72	2	73	0	0	92	31	35.8
	SIHP	69	0	0	0	26	1	26	0	0	0	0	37.7
	Market samples	134	0	0	2	46	1	47	0	0	91	31	351
	Audit samples	1	0	0	0	0	0	0	0	0	1	0	0.0
10 02	Sweets and confectionery	195	0	0	7	42	3	43	0	0	128	35	22.1
	SIHP	40	0	0	4	6	0	6	0	0	4	0	15.0
	Market samples	139	0	0	3	36	3	37	0	0	109	35	26.6
	Audit samples	16	0	0	0	0	0	0	0	0	15	0	0.0
10	**Cocoa and sweets**	**399**	**0**	**0**	**9**	**114**	**5**	**116**	**0**	**0**	**220**	**66**	**29.1**
	SIHP	**109**	**0**	**0**	**4**	**32**	**1**	**32**	**0**	**0**	**4**	**0**	**29.4**
	Market samples	**273**	**0**	**0**	**5**	**82**	**4**	**84**	**0**	**0**	**200**	**66**	**30.8**
	Audit samples	**17**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**16**	**0**	**0.0**
11 01	Fresh vegetables/frozen; potatoes, pulses and legumes	730	1	8	18	17	7	45	2	27	413	22	6.2
	SIHP	60	0	2	0	2	1	5	2	1	0	0	8.3
	Market samples	134	0	3	0	14	6	21	0	8	69	10	15.7
	Audit samples	536	1	3	18	1	0	19	0	18	344	12	3.5

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
11 02	Vegetable, potato and pulse and legume products	304	1	3	1	43	1	46	2	1	154	28	15.1
	SIHP	74	0	0	0	13	0	13	0	0	0	0	17.6
	Market samples	200	1	3	1	30	1	33	2	1	124	28	16.5
	Audit samples	30	0	0	0	0	0	0	0	0	30	0	0.0
11 03	Fruit fresh or frozen	562	0	10	7	10	12	39	1	22	488	33	6.9
	SIHP	23	0	0	0	0	2	2	0	2	1	0	8.7
	Market samples	152	0	10	1	9	10	30	1	14	117	26	19.7
	Audit samples	387	0	0	6	1	0	7	0	6	370	7	1.8
11 04	Fruit products	246	0	2	9	51	0	54	1	1	112	19	22.0
	SIHP	69	0	0	5	27	0	27	0	0	2	0	39.1
	Market samples	144	0	1	3	24	0	26	1	0	84	18	18.1
	Audit samples	33	0	1	1	0	0	1	0	1	26	1	3.0
11 05	Mushrooms	72	0	1	0	1	1	3	0	2	46	2	4.2
	SIHP	4	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	68	0	1	0	1	1	3	0	2	46	2	4.4
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
11 06	Mushroom products	66	0	0	0	14	0	14	0	0	47	10	21.2
	SIHP	4	0	0	0	1	0	1	0	0	0	0	25.0
	Market samples	62	0	0	0	13	0	13	0	0	47	10	21.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in com-paints	Additional Information				Com-plaints/ Samples in %
			Harm-ful to human health	Unsuita-ble	Composi-tion	Labelling/ Misleading	Other		Impurities		Im-ported products	Com-paints/ Imported samples	
									Micro-biol-ogical	Other			
11 07	Soups (without meat or poultry)	51	0	0	0	1	0	1	0	0	20	1	2.0
	SIHP	10	0	0	0	0	0	0	0	0	0	0	0.0
	Market sam-ples	41	0	0	0	1	0	1	0	0	20	1	2.4
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
11 08	Nuts, peanuts in shells	217	2	4	1	5	0	10	1	1	183	7	4.6
	SIHP	10	0	0	1	1	0	1	0	0	7	1	10.0
	Market sam-ples	163	1	4	0	4	0	8	1	0	143	6	4.9
	Audit samples	44	1	0	0	0	0	1	0	1	33	0	2.3
11 09	Ground/roasted nuts, desiccated coconut, salted nuts	76	0	1	0	3	2	4	0	0	54	4	5.3
	SIHP	3	0	0	0	0	0	0	0	0	1	0	0.0
	Market sam-ples	66	0	1	0	3	2	4	0	0	46	4	6.1
	Audit samples	7	0	0	0	0	0	0	0	0	7	0	0.0
11 10	Grains and seeds	142	3	7	1	12	0	22	0	5	54	13	15.5
	SIHP	8	0	1	0	1	0	2	0	0	1	1	25.0
	Market sam-ples	85	1	6	0	11	0	17	0	2	31	10	20.0
	Audit samples	49	2	0	1	0	0	3	0	3	22	2	6.1
11 11	Other edible plant materials	7	0	0	0	1	0	1	0	0	3	0	14.3
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in compaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Compaints/ Imported samples	
									Microbiological	Other			
	Market samples	7	0	0	0	1	0	1	0	0	3	0	14.3
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
11 12	Vegan substitutes for animal protein	22	0	0	0	0	0	0	0	0	9	0	0.0
	SIHP	6	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	16	0	0	0	0	0	0	0	0	9	0	0.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
11	**Fruit and vegetables**	**2,495**	**7**	**36**	**37**	**158**	**23**	**239**	**7**	**59**	**1,583**	**139**	**9.6**
	SIHP	**271**	**0**	**3**	**6**	**45**	**3**	**51**	**2**	**3**	**12**	**2**	**18.8**
	Market samples	**1,138**	**3**	**29**	**5**	**111**	**20**	**157**	**5**	**27**	**739**	**115**	**13.8**
	Audit samples	**1,086**	**4**	**4**	**26**	**2**	**0**	**31**	**0**	**29**	**832**	**22**	**2.9**
12 01	Spices, seasonings, condiments and herbs	281	0	11	2	36	3	50	3	2	145	24	17.8
	SIHP	55	0	1	1	16	0	18	1	0	0	0	32.7
	Market samples	122	0	4	1	20	3	26	2	1	84	23	21.3
	Audit samples	104	0	6	0	0	0	6	0	1	61	1	5.8
12 02	Mustards	71	0	0	0	9	0	9	0	0	16	5	127
	SIHP	23	0	0	0	1	0	1	0	0	0	0	4.3
	Market samples	48	0	0	0	8	0	8	0	0	16	5	16.7
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in compaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Compaints/ Imported samples	
									Microbiological	Other			
12 03	Powdered and dried basis mixes and stocks	60	0	0	0	3	0	3	0	0	14	3	5.0
	SIHP	8	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	52	0	0	0	3	0	3	0	0	14	3	5.8
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
12	**Spices, seasonings and condiments**	**412**	**0**	**11**	**2**	**48**	**3**	**62**	**3**	**2**	**175**	**32**	**15.0**
	SIHP	**86**	**0**	**1**	**1**	**17**	**0**	**19**	**1**	**0**	**0**	**0**	**22.1**
	Market samples	**222**	**0**	**4**	**1**	**31**	**3**	**37**	**2**	**1**	**114**	**31**	**16.7**
	Audit samples	**104**	**0**	**6**	**0**	**0**	**0**	**6**	**0**	**1**	**61**	**1**	**5.8**
13 01	Fruit juice, fruit syrups, fruit concentrates	300	0	4	1	53	15	67	15	1	52	15	22.3
	SIHP	159	0	2	1	27	11	37	11	0	1	0	23.3
	Market samples	141	0	2	0	26	4	30	4	1	51	15	21.3
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
13 02	Non-alcoholic beverages	154	1	0	2	27	0	29	0	1	45	9	18.8
	SIHP	67	0	0	2	11	0	12	0	0	1	0	17.9
	Market samples	87	1	0	0	16	0	17	0	1	44	9	19.5
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
13	**Fruit juices, non-alcoholic beverages**	**454**	**1**	**4**	**3**	**80**	**15**	**96**	**15**	**2**	**97**	**24**	**21.1**
	SIHP	**226**	**0**	**2**	**3**	**38**	**11**	**49**	**11**	**0**	**2**	**0**	**21.7**
	Market samples	**228**	**1**	**2**	**0**	**42**	**4**	**47**	**4**	**2**	**95**	**24**	**20.6**
	Audit samples	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0.0**
14 01	Coffee, coffee substitutes; derivative products	146	0	0	0	15	0	15	0	0	67	6	10.3
	SIHP	44	0	0	0	10	0	10	0	0	5	2	22.7
	Market samples	92	0	0	0	5	0	5	0	0	59	4	5.4
	Audit samples	10	0	0	0	0	0	0	0	0	3	0	0.0
14 02	Teas, tea-like products and infusions, products, derivative products	189	0	1	0	63	4	67	0	1	77	25	35.4
	SIHP	63	0	1	0	22	0	22	0	1	4	3	34.9
	Market samples	121	0	0	0	41	4	45	0	0	68	22	37.2
	Audit samples	5	0	0	0	0	0	0	0	0	5	0	0.0
14	**Coffee and tea**	**335**	**0**	**1**	**0**	**78**	**4**	**82**	**0**	**1**	**144**	**31**	**24.5**
	SIHP	**107**	**0**	**1**	**0**	**32**	**0**	**32**	**0**	**1**	**9**	**5**	**29.9**
	Market samples	**213**	**0**	**0**	**0**	**46**	**4**	**50**	**0**	**0**	**127**	**26**	**23.5**
	Audit samples	**15**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**8**	**0**	**0.0**

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
15 01	Beer	166	0	3	0	46	7	52	9	1	18	6	31.3
	SIHP	110	0	3	0	37	7	43	9	1	5	2	39.1
	Market samples	56	0	0	0	9	0	9	0	0	13	4	16.1
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
15 02	Unused product category	0	0	0	0	0	0	0	0	0	0	0	0.0
15 03	Spirits	316	1	2	5	98	2	102	0	3	58	8	32.3
	SIHP	170	0	2	3	68	1	69	0	2	0	0	40.6
	Market samples	146	1	0	2	30	1	33	0	1	58	8	22.6
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
15 04	Other alcoholic beverages with more than 1.2 ABV and under 15 ABV alcohol	76	0	1	0	8	1	9	2	0	33	0	11.8
	SIHP	24	0	1	0	6	0	7	1	0	0	0	29.2
	Market samples	52	0	0	0	2	1	2	1	0	33	0	3.8
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
15	**Alcoholic beverages**	**558**	**1**	**6**	**5**	**152**	**10**	**163**	**11**	**4**	**109**	**14**	**29.2**
	SIHP	**304**	**0**	**6**	**3**	**111**	**8**	**119**	**10**	**3**	**5**	**2**	**39.1**
	Market samples	**254**	**1**	**0**	**2**	**41**	**2**	**44**	**1**	**1**	**104**	**12**	**17.3**
	Audit samples	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0.0**

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in compaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Compaints/ Imported samples	
									Microbiological	Other			
16 01	Natural mineral water, spring water	118	0	0	1	12	3	16	0	0	28	9	13.6
	SIHP	33	0	0	0	1	1	2	0	0	0	0	61
	Market samples	85	0	0	1	11	2	14	0	0	28	9	16.5
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
16 02	Table water, packaged drinking water, soda water	79	0	2	0	5	2	9	2	1	4	1	11.4
	SIHP	26	0	2	0	2	2	6	2	1	0	0	23.1
	Market samples	53	0	0	0	3	0	3	0	0	4	1	5.7
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
16 03	Ice cubes	132	0	8	0	2	21	31	8	0	14	1	23.5
	SIHP	23	0	2	0	0	4	6	2	0	0	0	26.1
	Market samples	109	0	6	0	2	17	25	6	0	14	1	22.9
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
16 04	Drinking/potable water	786	0	46	0	0	12	58	52	6	0	0	7.4
	SIHP	22	0	3	0	0	0	3	3	0	0	0	13.6
	Market samples	4	0	0	0	0	0	0	0	0	0	0	0.0
	Audit samples	760	0	43	0	0	12	55	49	6	0	0	7.2
16	**Drinking water and packaged water**	**1,115**	**0**	**56**	**1**	**19**	**38**	**114**	**62**	**7**	**46**	**11**	**10.2**

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in compaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Compaints/ Imported samples	
									Microbiological	Other			
	SIHP	**104**	**0**	**7**	**0**	**3**	**7**	**17**	**7**	**1**	**0**	**0**	**16.3**
	Market samples	**251**	**0**	**6**	**1**	**16**	**19**	**42**	**6**	**0**	**46**	**11**	**167**
	Audit samples	**760**	**0**	**43**	**0**	**0**	**12**	**55**	**49**	**6**	**0**	**0**	**7.2**
17 01	Vinegar	114	0	1	6	30	0	32	0	0	37	9	28.1
	SIHP	39	0	0	3	14	0	16	0	0	0	0	41.0
	Market samples	75	0	1	3	16	0	16	0	0	37	9	21.3
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
17 02	Table salt	41	0	0	7	10	1	12	0	0	24	8	29.3
	SIHP	5	0	0	0	2	0	2	0	0	1	1	40.0
	Market samples	36	0	0	7	8	1	10	0	0	23	7	27.8
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
17 03	Additives and flavours	254	0	0	8	68	1	74	0	0	135	53	29.1
	SIHP	28	0	0	0	9	0	9	0	0	2	1	32.1
	Market samples	44	0	0	0	15	0	15	0	0	34	13	34.1
	Audit samples	182	0	0	8	44	1	50	0	0	99	39	27.5
17	**Vinegar, salt and additives**	**409**	**0**	**1**	**21**	**108**	**2**	**118**	**0**	**0**	**196**	**70**	**28.9**
	SIHP	**72**	**0**	**0**	**3**	**25**	**0**	**27**	**0**	**0**	**3**	**2**	**37.5**
	Market samples	**155**	**0**	**1**	**10**	**39**	**1**	**41**	**0**	**0**	**94**	**29**	**26.5**
	Audit samples	**182**	**0**	**0**	**8**	**44**	**1**	**50**	**0**	**0**	**99**	**39**	**27.5**

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in com-paints	Additional Information				Com-plaints/ Samples in %
			Harm-ful to human health	Unsuita-ble	Composi-tion	Labelling/ Misleading	Other		Impurities		Im-ported products	Com-paints/ Imported samples	
									Micro-biol-ogical	Other			
18 01	Children's and baby foods	225	0	0	4	33	0	37	0	0	136	27	16.4
	SIHP	29	0	0	1	4	0	5	0	0	2	0	17.2
	Market sam-ples	90	0	0	1	29	0	30	0	0	71	25	33.3
	Audit samples	106	0	0	2	0	0	2	0	0	63	2	1.9
18 02	Food supple-ments (FS)	335	1	11	11	87	25	109	0	22	183	54	32.5
	SIHP	80	0	3	1	30	12	37	0	7	1	1	46.2
	Market sam-ples	185	1	7	4	46	13	56	0	14	139	42	30.3
	Audit samples	70	0	1	6	11	0	16	0	1	43	11	22.9
18	**Foods for spe-cial target groups**	**560**	**1**	**11**	**15**	**120**	**25**	**146**	**0**	**22**	**319**	**81**	**26.1**
	SIHP	**109**	**0**	**3**	**2**	**34**	**12**	**42**	**0**	**7**	**3**	**1**	**38.5**
	Market sam-ples	**275**	**1**	**7**	**5**	**75**	**13**	**86**	**0**	**14**	**210**	**67**	**31.3**
	Audit sam-ples	**176**	**0**	**1**	**8**	**11**	**0**	**18**	**0**	**1**	**106**	**13**	**10.2**
19 01	Cosmetic prod-ucts	887	4	16	33	167	42	200	8	5	686	145	22.5
	SIHP	91	0	1	2	18	1	21	1	0	6	1	23.1
	Market sam-ples	409	0	4	7	70	14	81	3	0	357	70	19.8
	Audit samples	387	4	11	24	79	27	98	4	5	323	74	25.3
19	**Cosmetic prod-ucts**	**887**	**4**	**16**	**33**	**167**	**42**	**200**	**8**	**5**	**686**	**145**	**22.5**
	SIHP	**91**	**0**	**1**	**2**	**18**	**1**	**21**	**1**	**0**	**6**	**1**	**23.1**

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in compaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Compaints/ Imported samples	
									Microbiological	Other			
	Market samples	**409**	**0**	**4**	**7**	**70**	**14**	**81**	**3**	**0**	**357**	**70**	**19.8**
	Audit samples	**387**	**4**	**11**	**24**	**79**	**27**	**98**	**4**	**5**	**323**	**74**	**25.3**
20 01	Food contact materials (except 20 03)	389	1	3	87	18	2	101	0	0	296	67	26.0
	SIHP	19	0	0	6	0	0	6	0	0	5	2	31.6
	Market samples	157	0	3	12	10	2	25	0	0	131	21	15.9
	Audit samples	213	1	0	69	8	0	70	0	0	160	44	32.9
20 02	Toys	556	21	0	65	93	147	216	0	0	542	206	38.8
	SIHP	6	0	0	1	3	1	4	0	0	6	4	66.7
	Market samples	267	8	0	21	42	67	96	0	0	261	93	36.0
	Audit samples	283	13	0	43	48	79	116	0	0	275	109	41.0
20 03	Equipment for food preparation	5	0	0	0	0	4	4	0	0	0	0	80.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	5	0	0	0	0	4	4	0	0	0	0	80.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
20 04	Other objects for daily use	78	0	1	0	1	0	2	0	0	68	2	2.6
	SIHP	4	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	41	0	0	0	1	0	1	0	0	40	1	2.4
	Audit samples	33	0	1	0	0	0	1	0	0	28	1	3.0
20	**Objects for daily use**	**1,028**	**22**	**4**	**152**	**112**	**153**	**323**	**0**	**0**	**906**	**275**	**31.4**

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in compaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Compaints/ Imported samples	
									Microbiological	Other			
	SIHP	**29**	**0**	**0**	**7**	**3**	**1**	**10**	**0**	**0**	**11**	**6**	**34.5**
	Market samples	**470**	**8**	**3**	**33**	**53**	**73**	**126**	**0**	**0**	**432**	**115**	**26.8**
	Audit samples	**529**	**14**	**1**	**112**	**56**	**79**	**187**	**0**	**0**	**463**	**154**	**35.3**
21	**Unused product category**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0.0**
22 01	Ready meals (sterilised, cooled, frozen)	326	0	2	0	49	2	52	3	0	59	5	16.0
	SIHP	136	0	1	0	23	1	25	2	0	3	0	18.4
	Market samples	185	0	1	0	26	1	27	1	0	56	5	14.6
	Audit samples	5	0	0	0	0	0	0	0	0	0	0	0.0
22 02	Ready-to-eat foods for direct consumption	2,022	2	27	0	38	79	145	84	1	98	6	7.2
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	1,989	2	27	0	38	79	145	84	1	90	6	7.3
	Audit samples	33	0	0	0	0	0	0	0	0	8	0	0.0
22	**Ready-to-eat food**	**2,348**	**2**	**29**	**0**	**87**	**81**	**197**	**87**	**1**	**157**	**11**	**8.4**
	SIHP	**136**	**0**	**1**	**0**	**23**	**1**	**25**	**2**	**0**	**3**	**0**	**18.4**
	Market samples	**2,174**	**2**	**28**	**0**	**64**	**80**	**172**	**85**	**1**	**146**	**11**	**7.9**
	Audit samples	**38**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**8**	**0**	**0.0**
23 01	Raw eggs	367	2	0	1	2	0	5	2	1	10	2	1.4

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in com-paints	Additional Information				Com-plaints/ Samples in %
			Harm-ful to human health	Unsuita-ble	Composi-tion	Labelling/ Misleading	Other		Impurities		Im-ported products	Com-paints/ Imported samples	
									Micro-biol-ogical	Other			
	SIHP	69	0	0	0	0	0	0	0	0	0	0	0.0
	Market sam-ples	55	2	0	0	2	0	4	2	0	10	2	7.3
	Audit samples	243	0	0	1	0	0	1	0	1	0	0	0.4
23 02	Egg products	35	0	0	2	4	2	7	1	0	10	2	20.0
	SIHP	15	0	0	0	1	0	1	0	0	2	0	6.7
	Market sam-ples	20	0	0	2	3	2	6	1	0	8	2	30.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
23 03	Cooked eggs	61	0	1	0	10	0	11	0	0	4	2	18.0
	SIHP	8	0	0	0	3	0	3	0	0	0	0	37.5
	Market sam-ples	53	0	1	0	7	0	8	0	0	4	2	15.1
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
23	**Eggs and egg products**	**463**	**2**	**1**	**3**	**16**	**2**	**23**	**3**	**1**	**24**	**6**	**5.0**
	SIHP	**92**	**0**	**0**	**0**	**4**	**0**	**4**	**0**	**0**	**2**	**0**	**4.3**
	Market sam-ples	**128**	**2**	**1**	**2**	**12**	**2**	**18**	**3**	**0**	**22**	**6**	**14.1**
	Audit sam-ples	**243**	**0**	**0**	**1**	**0**	**0**	**1**	**0**	**1**	**0**	**0**	**0.4**
	Total	**21,850**	**62**	**373**	**413**	**1,963**	**563**	**3,023**	**409**	**184**	**6,716**	**1,209**	**13.8**
	SIHP	**5,277**	**9**	**102**	**120**	**630**	**145**	**925**	**155**	**62**	**100**	**26**	**17.5**
	Market sam-ples	**9,806**	**27**	**175**	**97**	**1,028**	**298**	**1,490**	**192**	**65**	**4,021**	**812**	**15.2**
	Audit sam-ples	**6,767**	**26**	**96**	**196**	**305**	**120**	**608**	**62**	**57**	**2,595**	**371**	**9.0**

Table 14: Suspect Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints /Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling /Misleading	Other		Impurities		Imported products	Complaints /Imported products	
									Microbioglogical	Other			
01 01	Raw meat fresh or frozen	86	1	20	0	3	6	30	17	1	19	9	34.9
01 02	Raw meat chopped, unseasoned	59	0	11	0	1	4	15	6	0	6	3	25.4
01 03	Meat products	88	0	15	0	6	8	27	15	0	12	5	30.7
01 04	Cured and smoked meats	89	3	11	2	9	5	25	11	2	17	4	28.1
01 05	Sausages (except game and poultry sausages)	205	4	22	1	10	10	44	18	7	35	13	21.5
01 06	Meat conserves incl. game conserves	13	1	0	0	3	0	4	0	1	5	0	30.8
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	3	0	3	0	0	0	3	3	0	2	2	100.0
01 10	Game products (incl. Sausges and cured products)	14	1	5	0	1	0	7	1	4	10	5	50.0
01 11	Other meat products	7	0	1	0	0	0	1	1	0	0	0	14.3
01 12	Other "land" animals and products thereof (incl. insects, grubs/ maggots….)	2	0	0	0	2	2	2	0	0	2	2	100.0
01	**Meat and meat products**	**566**	**10**	**88**	**3**	**35**	**35**	**158**	**72**	**15**	**108**	**43**	**27.9**
02 01	Sea fish fresh or frozen	56	6	8	0	1	4	17	8	0	35	11	30.4
02 02	Sea fish products (no conserves)	60	0	2	0	2	4	8	3	1	23	2	13.3
02 03	Freshwater fish fresh or frozen	10	0	2	0	1	2	4	2	0	4	3	40.0
02 04	Freshwater fish products	12	0	0	0	1	0	1	0	0	6	0	8.3

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints /Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling /Misleading	Other		Impurities		Imported products	Complaints /Imported products	
									Microbioglogical	Other			
02 05	Shellfish, crustaceans, molluscs, products	29	0	2	0	0	1	3	1	0	19	1	10.3
02 06	Other animals and derivateproducts	0	0	0	0	0	0	0	0	0	0	0	0.0
02 07	Conserves for the whole product category (no ready-made foods)	10	0	1	0	1	0	2	0	1	10	2	20.0
02	**Fish**	**177**	**6**	**15**	**0**	**6**	**11**	**35**	**14**	**2**	**97**	**19**	**19.8**
03 01	Milk	28	0	2	1	1	6	10	5	1	0	0	35.7
03 02	Milk and dairy products (except cheese and butter)	47	0	10	1	2	6	18	12	3	4	2	38.3
03 03	Cheese and cheese products	131	3	18	0	6	11	37	18	1	39	12	28.2
03 04	Butter and clarified butter	11	0	3	0	0	0	3	0	0	1	0	27.3
03	**Milk and dairy products**	**217**	**3**	**33**	**2**	**9**	**23**	**68**	**35**	**5**	**44**	**14**	**313**
04 01	Poultry fresh, frozen	109	0	28	0	3	4	33	21	0	53	19	30.3
04 02	Poultry meat products	56	0	8	0	0	4	12	8	0	12	2	21.4
04 03	Sausages and cured products from poultry	38	0	1	0	5	5	10	2	0	8	1	26.3
04 04	Poultry meat conserves	3	0	0	0	2	0	2	0	0	1	0	66.7
04 05	Soups made from/with poultry, poultry extract and soups thereof	0	0	0	0	0	0	0	0	0	0	0	0.0
04	**Poultry and poultry products**	**206**	**0**	**37**	**0**	**10**	**13**	**57**	**31**	**0**	**74**	**22**	**27.7**
05 01	Vegetable fats, margarines	23	0	8	1	2	0	10	0	0	6	2	43.5
05 02	Vegetable oils	25	0	1	0	9	0	10	0	0	14	6	40.0

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints /Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling /Misleading	Other		Impurities		Imported products	Complaints /Imported products	
									Microbioglogical	Other			
05 03	Mayonnaises and related products	4	0	1	0	0	0	1	0	0	0	0	25.0
05 04	Delicatessen products	26	0	0	0	0	1	1	1	0	5	0	3.8
05 05	Marinades, dressings, emulsified sauces without egg	11	0	1	0	0	0	1	0	0	1	0	9.1
05	**Fats, oil and related products**	**89**	**0**	**11**	**1**	**11**	**1**	**23**	**1**	**0**	**26**	**8**	**25.8**
06 01	Cereals	24	0	2	0	2	0	4	1	1	20	3	16.7
06 02	Cereal products	25	0	1	0	2	0	3	0	1	10	2	12.0
06 03	Starches and starch products	2	0	1	0	0	0	1	0	1	1	0	50.0
06 04	Pudding powder	2	0	0	0	0	0	0	0	0	1	0	0.0
06 05	Muesli, muesli bars	3	0	0	0	1	0	1	0	0	3	1	33.3
06	**Cereals and cereal products**	**56**	**0**	**4**	**0**	**5**	**0**	**9**	**1**	**3**	**35**	**6**	**16.1**
07 01	Bread, baked goods, bakery products	54	0	16	0	1	1	18	2	10	11	4	33.3
07 02	Fine baked goods – confectionery	84	0	11	1	12	6	27	7	1	16	10	32.1
07 03	Pastries and dough	9	0	2	0	2	1	5	1	1	4	2	55.6
07 04	Baking agents	2	0	1	0	1	0	2	0	0	1	1	100.0
07 05	Fine baked goods – crackers, nibbles, salted goods	8	0	1	0	0	1	2	0	0	7	2	25.0
07 06	Fine baked goods – long-life baked products	9	1	0	0	2	0	3	0	1	5	2	33.3
07 07	Ready-made doughs and fillings	16	0	1	0	0	3	4	2	0	4	2	25.0
07	**Bread and baked goods**	**182**	**1**	**32**	**1**	**18**	**12**	**61**	**12**	**13**	**48**	**23**	**33.5**

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints /Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling /Misleading	Other		Impurities		Imported products	Complaints /Imported products	
									Microbioglogical	Other			
08 01	Sugar and types of sugar	0	0	0	0	0	0	0	0	0	0	0	0.0
08 02	Honey	29	6	0	2	9	3	16	0	0	2	2	55.2
08	**Sugar and honey**	**29**	**6**	**0**	**2**	**9**	**3**	**16**	**0**	**0**	**2**	**2**	**55.2**
09 01	Ice cream from industrial production	26	4	3	0	0	0	7	7	0	12	3	26.9
09 02	Ice cream from artisan production	47	0	1	7	6	3	17	4	0	2	0	36.2
09	**Ice cream**	**73**	**4**	**4**	**7**	**6**	**3**	**24**	**11**	**0**	**14**	**3**	**32.9**
10 01	Cocoa and cocoa products	24	0	2	0	5	3	10	0	0	12	7	41.7
10 02	Sweets and confectionery	15	0	1	0	8	0	8	0	0	12	6	53.3
10	**Cocoa and sweets**	**39**	**0**	**3**	**0**	**13**	**3**	**18**	**0**	**0**	**24**	**13**	**46.2**
11 01	Vegetables fresh/frozen; potatoes, pulses and legumes	89	1	9	0	2	8	20	0	7	21	8	22.5
11 02	Vegetable, potato, pulse and legume products	63	2	7	1	5	3	16	2	4	37	12	25.4
11 03	Fruit fresh or frozen	89	0	19	0	0	6	25	9	9	65	17	28.1
11 04	Fruit products	36	0	5	1	13	0	18	2	0	16	11	50.0
11 05	Mushrooms	6	0	1	0	0	0	1	0	0	3	0	16.7
11 06	Mushroom products	3	0	0	0	0	2	2	0	1	3	2	66.7
11 07	Soups (without meat or poultry)	1	0	0	0	1	0	1	0	0	0	0	100.0
11 08	Nuts, peanuts in shells	22	0	5	0	1	0	6	0	0	20	6	27.3
11 09	Ground/roasted nuts, desiccated coconut, salted nuts	8	0	1	0	0	0	1	0	0	7	1	12..5
11 10	Grains and seeds	14	0	2	0	0	0	2	0	1	6	1	14.3
11 11	Other edible plant materials	1	0	0	0	0	0	0	0	0	0	0	0.0

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints /Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling /Misleading	Other		Impurities		Imported products	Complaints /Imported products	
									Microbioglogical	Other			
11 12	Vegan substitutes for animal protein	0	0	0	0	0	0	0	0	0	0	0	0.0
11	**Fruit and vegetables**	**332**	**3**	**49**	**2**	**22**	**19**	**92**	**13**	**22**	**178**	**58**	**27.7**
12 01	Spices, seasonings, condiments and herbs	37	0	4	1	7	3	13	1	1	20	5	35.1
12 02	Mustards	1	0	0	0	0	1	1	0	0	0	0	100.0
12 03	Powdered and dried ready products	4	0	1	0	0	0	1	0	1	2	0	25.0
12	**Spices, seasonings and condiments**	**42**	**0**	**5**	**1**	**7**	**4**	**15**	**1**	**2**	**22**	**5**	**35.7**
13 01	Fruit juices, fruit syrups, fruit concentrates	53	0	8	1	14	5	28	9	4	8	4	52.8
13 02	Non-alcoholic beverages	29	0	2	0	2	2	5	1	2	5	1	17.2
13	**Fruit juices, non-alcoholic beverages**	**82**	**0**	**10**	**1**	**16**	**7**	**33**	**10**	**6**	**13**	**5**	**40.2**
14 01	Coffee, coffee substitutes; derivative products	6	0	1	0	1	0	2	0	0	4	1	33.3
14 02	Tea, tea-like products and infusions; derivative products	31	0	3	1	12	5	20	0	0	20	12	64.5
14	**Coffee and tea**	**37**	**0**	**4**	**1**	**13**	**5**	**22**	**0**	**0**	**24**	**13**	**59.5**
15 01	Beer	4	0	0	0	1	0	1	0	0	2	0	25.0
15 02	Unused product category	0	0	0	0	0	0	0	0	0	0	0	0.0
15 03	Spirits	12	0	2	1	7	2	8	0	0	6	3	66.7
15 04	Other alcoholic beverages with more than 1.2 ABV and under 15 ABV	2	0	1	0	0	0	1	1	0	2	1	50.0
15	**Alcoholic beverages**	**18**	**0**	**3**	**1**	**8**	**2**	**10**	**1**	**0**	**10**	**4**	**55.6**
16 01	Natural mineral water, spring water	8	0	3	0	1	0	4	0	2	0	0	50.0

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints /Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling /Misleading	Other		Impurities		Imported products	Complaints /Imported products	
									Microbioglogical	Other			
16 02	Table water, packaged drinking water, soda water	1	0	0	0	0	0	0	0	0	0	0	0.0
16 03	Ice cubes	35	0	7	0	0	11	18	7	0	1	0	51.4
16 04	Drinking/ potable water	104	0	19	0	0	0	19	16	3	0	0	18.3
16	**Drinking water and packaged water**	**148**	**0**	**29**	**0**	**1**	**11**	**41**	**23**	**5**	**1**	**0**	**27.7**
17 01	Vinegar	1	0	0	1	1	0	1	0	0	1	1	100.0
17 02	Table salt	4	0	0	1	1	1	3	0	0	2	1	75.0
17 03	Additives and flavours	9	0	0	0	7	0	7	0	0	6	6	77.8
17	**Vinegar, salt and additives**	**14**	**0**	**0**	**2**	**9**	**1**	**11**	**0**	**0**	**9**	**8**	**78.6**
18 01	Children's and baby foods	21	0	2	0	4	0	6	0	1	6	2	28.6
18 02	Food supplements (FS)	58	0	7	5	26	15	42	0	9	33	22	72.4
18	**Foods for special target groups**	**79**	**0**	**9**	**5**	**30**	**15**	**48**	**0**	**10**	**39**	**24**	**60.8**
19 01	Cosmetic products	26	0	1	2	14	4	15	1	0	21	12	57.7
19	**Cosmetic products**	**26**	**0**	**1**	**2**	**14**	**4**	**15**	**1**	**0**	**21**	**12**	**57.7**
20 01	Food contact materials (except 20 03)	27	0	0	4	3	6	10	0	0	23	9	37.0
20 02	Toys	68	9	1	33	27	34	49	0	0	68	49	72.1
20 03	Equipment for food preparation	96	2	0	0	0	64	66	2	0	41	28	68.8
20 04	Other objects for daily use	10	0	0	0	0	4	4	0	0	4	3	40.0
20	**Objects for daily use**	**201**	**11**	**1**	**37**	**30**	**108**	**129**	**2**	**0**	**136**	**89**	**64.2**
21	**Unused product category**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0.0**
22 01	Ready meals (sterilised, cooled, frozen)	57	0	6	0	7	1	13	1	2	13	5	22.8

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints /Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling /Misleading	Other		Impurities		Imported products	Complaints /Imported products	
									Microbioglogical	Other			
22 02	Ready-to-eat foods for direct consumption	1,133	10	51	1	10	45	117	54	12	134	20	10.3
22	**Ready-to-eat foods**	**1,190**	**10**	**57**	**1**	**17**	**46**	**130**	**55**	**14**	**147**	**25**	**10.9**
23 01	Raw eggs	92	12	0	1	0	0	13	12	1	63	12	14.1
23 02	Egg products	4	0	0	1	0	0	1	0	0	3	0	25.0
23 03	Cooked eggs	3	0	0	0	0	0	0	0	0	2	0	0.0
23	**Eggs and egg products**	**99**	**12**	**0**	**2**	**0**	**0**	**14**	**12**	**1**	**68**	**12**	**14.1**
	Total	**3,902**	**66**	**395**	**71**	**289**	**326**	**1,029**	**295**	**98**	**1,140**	**408**	**26.4**

Table 15: Audits according to type of business

Business category	Type of Business	Total number of businesses	Audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene general	Composition	Labelling/Misleading	Other	
01 01	Butchers, meat processing establishments	2,484	1,141	785	73	4	48	17	35	40	9.3
01 02	Game meat establishments and retailers	102	32	24	4	0	2	0	1	2	16.7
01 06	Wholesalers for meat, sausages, intestines	64	17	7	0	0	0	0	0	0	0.0
01 07	Points of sale for meat, sausages	1,085	415	318	40	0	23	2	31	25	12.6
01 08	Wholesalers for sausage casings	17	0	0	0	0	0	0	0	0	RS too small
02 01	Fish handlers and processing establishments (ROA)	41	57	34	2	0	0	0	3	0	5.9
02 02	Fishery product wholesalers	26	6	5	1	0	0	0	1	2	20.0
02 03	Fish retailers	183	55	35	2	0	2	0	0	0	5.7
02 04	Fish handlers and processing establishments	134	69	48	1	0	0	0	0	1	2.1
02 05	Manufacturers and processing establishments of frog legs and escargots	5	3	2	0	0	0	0	0	0	RS too small
03 01	Milk handling and processing establishments (ROA)	588	654	378	26	1	17	5	15	10	6.9
03 02	Milk handling and processing establishments	1,288	654	544	13	2	12	0	2	4	2.4
03 03	Wholesalers for dairy products	15	3	3	0	0	0	0	0	0	RS too small
03 04	Milk and colostrum manufacturers	4	0	0	0	0	0	0	0	0	RS too small
04 02	Wholesalers for poultry meat	12	1	1	0	0	0	0	0	0	RS too small
04 03	Egg, poultry retailers	104	21	15	2	0	1	0	2	1	13.3
04 04	Egg product manufacturers (ROA)	11	18	9	1	0	0	0	1	0	11.1
04 05	Liquid egg manufacturers (ROA)	21	7	6	0	0	0	0	0	0	0.0
04 06	Egg packaging points (ROA)	416	270	206	4	0	2	1	1	0	1.9

Business category	Type of Business	Total number of businesses	Audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene general	Composition	Labelling/Misleading	Other	
05 01	Manufacturers and bottlers of cooking oil	269	127	102	16	0	0	1	23	2	15.7
05 02	Margarine manufacturers	1	16	1	0	0	0	0	0	0	RS too small
05 03	Wholesalers for cooking oil and vegetable oil	26	1	1	0	0	0	0	0	0	RS too small
05 04	Mayonnaise manufacturers	5	6	3	0	0	0	0	0	0	RS too small
05 05	Manufacturers of delicatessen products	39	32	18	5	2	4	3	2	0	27.8
06 01	Mills	152	41	38	2	0	0	0	0	2	5.3
06 02	Wholesalers for cereal and milled products	64	9	8	3	0	0	0	4	0	37.5
06 03	Starch makers	6	0	0	0	0	0	0	0	0	RS too small
07 01	Bread and baked goods factories	53	54	28	3	0	4	1	5	1	10.7
07 02	Dough and pastry factories and makers	197	169	131	6	1	1	0	5	2	4.6
07 03	Bakeries	2,015	944	662	55	14	120	0	21	38	8.3
07 04	Pastry shops	943	912	626	55	4	71	21	31	22	8.8
08 01	Sugar factories	3	1	1	0	0	0	0	0	0	RS too small
08 02	Bottlers and wholesalers of honey, beekeepers	3,033	229	200	7	0	0	0	9	3	3.5
09 01	Industrial-sized ice-cream manufacturers	4	6	4	1	0	0	0	3	0	RS too small
09 02	Artisan ice cream makers	553	542	369	56	3	52	29	8	24	15.2
09 03	Stationary and moving ice cream points of sale (unpackaged ice cream)	491	82	65	1	0	1	1	0	0	1.5
10 01	Chocolate product factories and makers	52	54	21	8	0	4	0	9	0	38.1
10 02	Sugar product factories and makers	23	16	12	1	0	0	0	3	0	8.3
10 03	Retailers for chocolate and sugar products	177	40	28	4	0	0	1	11	0	14.3

Business category	Type of Business	Total number of businesses	Audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene general	Composition	Labelling/Misleading	Other	
11 01	Wholesalers for fruit, vegetables and mushrooms	388	80	65	6	0	0	5	2	2	9.2
11 02	Retailers for fruit, vegetables and mushrooms	378	90	66	6	0	4	2	3	3	9.1
11 03	Fruit processing establishments	508	224	152	9	0	6	1	10	3	5.9
11 04	Vegetable processing establishments	267	142	106	11	2	5	0	10	5	10.4
11 05	Mushroom processing establishments	16	10	6	0	0	0	0	0	0	0.0
11 06	Vegetable manufacturers (ROA)	13	7	4	1	0	0	0	0	2	RS too small
12 01	Spice manufacturers	94	40	29	4	0	0	3	9	1	13.8
12 02	Spice wholesalers	22	9	8	1	0	0	0	2	0	12.5
12 03	Mustard manufacturers	20	13	10	2	0	0	0	2	0	20.0
13 01	Makers of alcohol-free beverages	241	59	41	9	0	0	2	15	1	22.0
14 01	Coffee roasters, manufacturers of coffee substitutes	125	47	36	5	0	0	0	9	0	13.9
14 02	Tea packaging establishments	173	24	15	6	0	1	0	10	2	40.0
15 01	Breweries	311	79	66	14	0	0	0	25	9	21.2
15 02	Wine sellers	32	1	1	0	0	0	0	0	0	RS too small
15 03	Spirit makers	1,005	154	129	17	0	0	0	29	1	13.2
15 04	Makers of other alcoholic beverages	81	27	17	2	0	0	0	3	0	11.8
16 01	Bottlers of natural mineral and spring water	22	8	7	1	0	0	0	2	0	14.3
16 02	Bottlers of table water, drinking water or soda water	34	11	5	1	0	1	0	0	0	20.0
17 01	Vinegar makers	53	10	9	2	0	0	2	1	0	22.2
17 02	Manufacturers of dough and baking mixtures, raising agents	18	10	8	1	0	0	0	1	0	12.5
17 03	Salt makers	2	0	0	0	0	0	0	0	0	RS too small
17 04	Makers of additives	36	39	9	1	0	0	0	4	0	11.1

Business category	Type of Business	Total number of businesses	Audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene general	Composition	Labelling/Misleading	Other	
17 05	Wholesalers for additives and flavourings	15	3	3	2	0	0	2	3	0	RS too small
18 01	Manufacturers of dietary foods, children's foods, food supplements (FS)	26	17	15	3	0	0	0	6	0	20.0
18 02	Wholesalers of dietary foods, children's foods (FS)	169	23	19	13	0	0	3	22	5	68.4
18 03	Health product retailers, retailers with food supplements (FS)	728	162	127	30	0	0	3	61	8	23.6
18 04	Gyms and fitness studios	444	51	46	1	0	0	0	0	2	2.2
18 05	Manufacturers of children's foods	3	4	2	2	0	0	0	7	0	RS too small
18 06	Manufacturers of food supplements (FS)	94	69	47	13	0	0	0	22	15	27.7
19 01	Cosmetics manufacturers	428	157	134	10	0	0	3	8	2	7.5
19 02	Wholesalers of cosmetic products	287	31	26	4	0	0	0	4	2	15.4
19 03	Drugstores, perfumeries, retailers of cosmetic products	2,115	297	252	66	0	0	4	73	24	26.2
19 04	Hairdressers, beauty salons, massage, pedicure and tanning businesses	4,175	227	224	5	0	0	0	5	0	2.2
19 05	Pharmacies	1,060	119	111	12	0	0	6	16	3	10.8
20 01	Manufacturers of materials and items that are in contact with food	184	27	25	6	0	0	9	0	1	24.0
20 02	Toy manufacturers	62	10	10	1	0	0	1	6	1	10.0
20 03	Manufacturers of other objects for daily use	24	6	4	2	0	0	1	2	1	RS too small
20 04	Wholesalers of materials and items that are in contact with food	181	27	21	11	0	0	16	0	1	52.4
20 05	Toy wholesalers	68	7	5	4	0	0	1	2	5	80.0

Business category	Type of Business	Total number of businesses	Audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene general	Composition	Labelling/Misleading	Other	
20 06	Wholesalers of other objects for everyday use	78	11	9	0	0	0	0	0	0	0.0
20 07	Wholesalers of materials and items that are in contact with food	518	99	79	14	0	1	20	37	35	17.7
20 08	Toy retailers	772	94	79	25	0	1	16	21	31	31.6
20 09	Retailers of other objects for everyday use	1,092	148	126	24	0	3	52	96	68	19.0
22 01	Food producing establishments in the community care sector	2,803	3,121	2,372	17	3	79	0	0	10	0.7
22 02	Food distributing establishments in the community care sector	4,005	1,525	1,330	2	0	6	0	0	1	0.2
22 03	Bed & Breakfast establishments licensed according to the Trade Regulation Act	4,738	291	262	3	1	10	0	0	1	1.1
22 04	Catering businesses including Buschenschanken (wine taverns) with comprehensive food menus	23,147	9,734	7,023	540	108	1,433	9	80	326	7.7
22 05	Catering businesses including Buschenschanken (wine taverns) with limited food menus	36,422	11,139	8,762	342	45	763	4	81	150	3.9
22 06	Ready-made-food producers (not 22 01 to 22 05)	653	596	333	22	4	35	1	28	7	6.6
22 07	Food producing establishments in the community care sector with low staff numbers	824	332	290	1	0	3	0	0	0	0.3
22 08	Food distributing establishments in the community care sector with low staff numbers	2,289	684	616	0	0	0	0	0	0	0.0
23 01	Warehouses and cold storage facilities (not 23 02 to 23 05 – logistic centres, also storage, carriers)	457	154	75	8	1	1	0	11	3	10.7

Business category	Type of Business	Total number of businesses	Audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene general	Composition	Labelling/Misleading	Other	
23 04	Cold storage facilities and frozen goods warehouses for fish (ROA)	3	0	0	0	0	0	0	0	0	RS too small
23 05	Cold storage facilities and frozen goods warehouses for milk and dairy products (ROA)	6	4	2	0	0	0	0	0	0	RS too small
23 06	Hypermarkets, distribution centres	57	29	20	4	0	1	0	7	2	20.0
24 01	Food wholesalers	840	362	182	41	1	13	14	88	15	22.5
24 02	Food retailers	15,207	6,516	4,691	615	16	349	53	657	436	13.1
24 03	Beverage wholesalers	443	46	40	5	0	1	0	6	1	12.5
25 01	Audits of movable points of sale	2,643	871	525	41	1	47	3	7	11	7.8
26 01	Audits of other businesses	2,224	338	262	24	1	11	6	27	16	9.2
26 02	Audits of town and village festivals and other comparable events	2,072	425	270	0	0	0	0	0	0	0.0
27 02	Direct marketers of fish	154	28	21	1	0	0	0	1	0	4.8
27 03	Direct marketers of raw milk	255	71	59	8	0	8	0	0	0	13.6
27 05	Direct marketers of eggs	1,217	112	98	3	0	0	1	3	0	3.1
27 06	Direct marketers of other goods	3,076	447	322	4	0	0	0	6	1	1.2
28 01	Audits of WSPs with > 1000 m³ of water distributed per day or more than 5,000 people supplied	315	9	6	0	0	0	0	0	0	0.0
28 02	Audits of WSPs of > 100 and ≤ 1000 m³ of water distributed per day	749	56	43	0	0	0	0	0	0	0.0
28 03	Audits of WSPs of ≤ 100 m³ of water distributed per day	4,448	249	227	24	0	0	0	8	19	10.6
	Total	**140,115**	**46,516**	**34,722**	**2,444**	**214**	**3,146**	**325**	**1,764**	**1,411**	**7.0**

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

Table 16: Inspections results for meat establishments in line with the specific audit 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
0	**Cold storage facilities repackaging centres**										
	Cold storage facilities and frozen goods storage facilities (only wrapped goods)	77	64	74	20	31	10	7	7	0	7
	Cold storage facilities and frozen goods storage facilities (also with open goods)	57	52	97	26	60	12	29	4	0	15
	Seasonal game collection facilities (up to 6 months)	14	11	11	7	20	5	9	4	0	2
	Non-seasonal game collection facilities (up to 6 months)	37	35	61	28	42	8	16	9	0	9
I/III	**Farm game slaughterhouses for hooved animals**										
	Slaughter up to 20 LSU/a	2,143	958	985	357	653	234	177	72	38	132
	Slaughter 21-100 LSU/a	696	597	621	283	478	185	133	83	12	65
	Slaughter 101-500 LSU/a	204	178	314	112	310	64	144	69	13	20
	Slaughter 501-1,000 LSU/a	26	26	94	18	117	13	46	36	5	17
	Slaughter 1,001-5,000 LSU/a	27	26	154	19	171	17	105	19	8	22
	Slaughter 5,001-20,000 LSU/a	24	24	286	14	223	16	147	35	5	20
	Slaughter over 20,000 LSU/a	19	19	462	18	493	18	312	97	20	46
II	**Poultry and rabbit slaughterhouses**										
	Up to 10,000 units of poultry or rabbits/a	28	18	23	5	13	2	5	4	0	2
	10,001-150,000 units of poultry or rabbits/a	5	5	14	5	10	3	3	1	0	3
	150,001-1,000,000 units of poultry or rabbits/a	1	1	13	1	28	7	9	1	1	10
	More than 1,000,000 units of poultry or rabbits/a	6	6	138	5	93	30	32	13	7	11
I/II/III	**Hooved animals/Poultry/Farmed game dressing and cutting businesses**										

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	1,129	583	660	225	412	143	127	85	2	55
	Production of more than 100-400 t deboned meat/a	107	95	218	63	211	62	95	36	0	18
	Production of more than 400-1,000 t deboned meat/a	41	40	204	32	126	15	82	19	0	10
	Production of more than 1,000-10,000 t deboned meat/a	50	50	477	32	618	48	445	37	0	88
	Production of more than 10,000 t deboned meat/a	22	21	454	13	151	12	106	13	0	20
IV	**Game processing businesses**										
	Processing up to 10 t game meat/a	192	118	119	47	61	13	32	10	0	6
	Processing more than 10-40 t game meat/a	5	5	15	2	6	3	1	2	0	0
	Processing more than 40-100 t game meat /a	1	1	6	1	8	0	4	0	0	4
	Processing more than 100-1,000 t game meat /a	4	4	37	2	38	2	33	2	0	1
	Processing more than 1,000 t game meat /a	2	2	26	2	4	1	3	0	0	0
V	**Production of minced meat**										
	Production of up to 10 t/a	38	35	64	14	22	5	5	1	0	11
	Production of more than 10-40 t/a	9	9	35	4	15	3	7	5	0	0
	Production of more than 40-100 t/a	7	7	35	4	42	4	24	5	0	9
	Production of more than 100-1,000 t/a	20	20	270	11	315	16	235	19	0	45
	Production of more than 1.000 t/a	10	9	191	8	144	3	102	5	0	34
VI	**Meat processing / preservation factories**										
	Production up to 100 t meat products/	607	353	391	192	329	121	82	76	0	50
	Production of more than 100-400 t meat products/a	73	56	184	39	160	31	77	28	0	24
	Production of more than 400-1,000 t meat products /a	25	22	178	12	66	10	35	16	0	5

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	34	375	20	187	11	124	23	0	29
	Production of more than 10,000 t meat products /a	13	12	465	8	171	18	110	28	0	15
	Instant soups/ meat extracts	2	1	2	0	0	0	0	0	0	0
XII	**Animal fats and pork rinds**										
	Collectors	1	1	1	0	0	0	0	0	0	0
	Processors	4	4	7	1	1	0	1	0	0	0
XIII	**Processing business stomachs, bladders and intestines**	15	11	13	4	7	4	2	1	0	0
XIV/XV	**Gelatine and collagen businesses**	22	15	19	3	6	3	1	2	0	0
DM	**Direct marketers Poultry/Rabbits**	191	104	110	44	86	34	21	16	0	15
	Total	*	**3,632**	**7,903**	**1,701**	**5,928**	**1,186**	**2,928**	**883**	**111**	**820**

* In total, there are 5,988 businesses (divided into business categories) at 3,781 locations

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

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

Table 17: Audits 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	1,689	1,808	26,891	208	289	315
Production businesses producing sheep's milk	26	26	369	0	0	0
Production businesses producing goat's milk	25	25	785	0	0	0
Production businesses processing raw milk into school milk	48	64	43	0	0	8
Total	**1,788**	**1,923**	**28,088**	**208**	**289**	**323**

Table 18: Examined Slaughters

	No. of Slaughters Tested	Test Results			Bacteriological tests	% unsuitable for consumption
		Suitable for human consumption	Suitable for consumption after being made suitable	Unsuitable for human consumption		
Foals	210	209	0	1	1	0.5
Horses and solipeds	354	342	0	12	0	3.4
Solipeds in total	564	551	0	13	1	2.3
Calves male	34,363	34,198	0	165	8	0.5
Calves female	20,691	20,612	0	79	3	0.4
Calves in total	55,054	54,810	0	244	11	0.4
Bulls	259,731	259,305	11	415	61	0.2
Oxen	37,274	37,255	2	17	7	0.05
Heffers	127,372	127,188	24	160	29	0.1
Cows	201,097	199,380	60	1,657	271	0.8
Cattle in total	625,474	623,128	97	2,249	368	0.4
Pigs in total	5,063,302	5,052,551	116	10,635	5	0.2
including breeding sows	82,710	81,904	1	805	1	1.0
Lambs	155,726	155,685	0	41	1	0.03
Sheep	17,068	17,029	0	39	0	0.2
Sheep in total	172,794	172,714	0	80	1	0.05
Goats	13,342	11,916	0	1,426	0	10.7
Wild boars (farmed game husbandry)	1,348	1,343	0	5	0	0.4
Wild ruminants (farmed game husbandry)	3,822	3,812	0	10	0	0.3
Chickens	91,926,244	91,058,901	0	867,343	0	0.9
Turkeys	1,225,224	1,217,891	0	7,333	0	0.6
Other poultry	219,480	215,255	2,855	1,370	0	0.6
Domestic rabbits	3	3	0	0	0	0.0

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

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