



**Summary Report of Local
Authorities' Activity and Key
Findings from the Imported Food
and Feed Sampling and
Surveillance Grants
2008-09**

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Summary

Part 1 – Food

The Food Standards Agency (FSA) made £900,000 of funding available to UK enforcement officers in 2008/09 to support local authorities' and port health authorities' sampling and surveillance of imported food. The Agency allocated funding in the form of 57 grants to 216 local authorities in England, Wales, Scotland and Northern Ireland.

Local authorities took samples of a wide range of imported food, including spices, rice and rice producers, meat and meat products and beverages. Samples were taken as part of a targeted sampling programme within local authorities' routine enforcement activity therefore, rates of non-compliance are higher than those for randomly selected foods.

Of the 5392 food samples analysed, 324 (6%) samples were found to be unsatisfactory due to microbiological (1%) or chemical contamination (5 %) and 947 (18%) were found to be unsatisfactory following labelling checks. Over 5792 different analyses were carried out on labelling, and presence of chemical contaminants, unauthorised ingredients, bacteria and mycotoxins. As with last year, where samples failed on multiple checks, sampling officers were asked to report this sample as a single unsatisfactory result. The Agency has verified the reason for failure for each sample. Local authorities took a range of follow up action on the 1271 unsatisfactory results and these have been summarised in the report

The programme provided an insight into the overall compliance of imported food with food controls in the UK. From looking at data since this programme started, a gradual improvement in compliance from products from Asia has been observed.

9 grants were used to follow up concerns arising from several RASFFs raised across the EU on particular food contact materials. The safety of black nylon kitchen utensils on the UK market was assessed with respect to possible migration of primary aromatic amines from them into food. In total 144 samples were tested, 22% of which were found to be non-compliant and action was taken to withdraw these samples from the market. The Agency has also now commissioned a follow-on survey as part of its rolling surveillance programme on chemical migration from food contact materials and articles. Details on this can be found on the Agency's website at: <http://www.food.gov.uk/science/surveillance/surveymulti200405/surveycontactmaterials/stakeholderconsultationdoc>

Irradiated food supplements are an example of where grant-funded sampling has highlighted persistent areas of concern, which the Agency has then addressed directly with the food industry and parallel food bodies in countries of origin. A number of incidents had been raised as a result of sampling food supplements found to be illegally irradiated. Following the data submitted from this and previous year's programmes, the Agency has setup a Food Irradiation Stakeholder Group with representatives from the food supplement industry, enforcement bodies and testing laboratories, which is aiming to produce a good practice guide for the food supplement industry on compliance with the legislation on irradiation of food ingredients.

Part 2 - Feed

The Food Standards Agency (FSA) made £130,000 of funding available to UK enforcement officers in 2008/9 to support the additional monitoring of undesirable substances in imported animal feed. The Agency distributed extra funding in 15 grants to 82 local authorities in England, Wales, Scotland and the Department of Agriculture and Rural Development (DARD) in Northern Ireland. This allowed enforcement officers to sample and analyse 538 imported feed samples for undesirable substances and unauthorised genetically modified (GM) material. This is the first year that the FSA has focused additional funding on imported feed.

Analysis was carried out in a wide range of imported feeding stuffs, including cereal and soya products, feed additives (such as trace elements) and compound feeds. Most of the samples taken were feed materials (93%), with cereal or soya products sampled at the highest rates (22% and 29% respectively).

Of the 538 samples analysed, 28 (5.2%) did not meet at least one requirement of EC legislation. The highest level of non-compliance was found in samples analysed for the presence of GM material; seven of the 55 samples (12.7%) were found to contain authorised GM varieties, but the feed was not labelled in accordance with EC statutory requirements (see Annex 7). A higher than expected level of non-compliance was also found in samples analysed for the presence of aflatoxin B1 (all feed materials for wild birds or pet animals); 20 of the 194 samples (10.3%) did not meet the requirements. In all cases of non-compliance, respective local authorities took appropriate follow-up action to ensure that the products did not enter the food chain.

Overview of food and feed sampling results

The results of this work show that continual monitoring of imported food and feed is necessary to establish trends in non-compliance and indicate whether statutory controls need amendment. Indeed, information from this programme has supported the need for the introduction of new EU legislation that increases the level of official controls on imports of certain feed and food of non-animal origin considered to be of higher risk to consumer health¹. The FSA has already made additional funding available to UK enforcement officers in 2009/10 and will take account of these new checks at ports when planning the programme for 2010/11.

¹ Commission Regulation 669/2009 comes into force on 25 January 2010.

Introduction

The Food Standards FSA's Imported Food and Feed Sampling programme remains a successful mechanism by which financial support is given to local authorities to undertake additional food sampling. This originated as part of the cross government initiative to achieve a step change improvement in imported food controls. The 2008/09 project was the sixth year that the Food Standards Agency (FSA) has run this programme.

In 2008/09, £900,000 was allocated for this work, bringing the total investment made by the FSA over the past five years to approximately £5.4 million.

An additional £130,000 of funding was also made available to support the additional monitoring of undesirable substances in imported animal feed.

The broad outcomes from the 2007/08 project were reviewed by the joint LACORS (Local Authorities Coordinators of Regulatory Services) and FSA-run Sampling Co-ordination Working Group. The Group recognised the value that this continuing programme offers both in the financial support given to local authorities, and providing information to policy officers within the FSA, who have used the data when formulating and reviewing policy and contributing to international discussions. It was therefore agreed that, subject to appropriate funding being available, the programme should continue in the financial year 2008/9.

For the 2008/09 imported food and feed grants programme, 11 priorities were identified by Agency policy teams, LACORS, local authority enforcement officers (including port health authorities) and public analysts, who provided evidence of particular sampling needs.

The criteria used to determine priorities under the programme were as follows (bold indicates those criteria which must apply to all samples taken under the programme): **there is evidence of a particular food concern; the issue is of concern to public health or consumer protection; the issue is enforceable by local authorities; analytical methods are readily available; the products are from third countries; no safeguarding measures apply; sampling is not covered by existing surveillance programmes;** a need exists to raise local authority awareness to an area of concern; evidence shows sampling issues are overlooked by local authorities due high sample or analysis cost; the EU has requested sampling for set areas of concern; and where there is a legislative requirement.

It was agreed that local authorities should submit bids that mapped the priorities onto the local situation and reflected local risk assessment, and that bids should be submitted in terms of products and quantities of imported food available in their region.

The priority areas for 2008/09 Imported Food Sampling and Surveillance Programme were:

1) Mycotoxins

- Pumpkin and melon seeds, and products therein (e.g. egusi flour) for aflatoxin
- Spices - aflatoxins and ochratoxin A
- Instant coffee - ochratoxin A
- Imported milk products - aflatoxin M1
- Bran products - deoxynivalenol
- Maize products - fumonisins
- Cloudy apple juice - patulin

2) Extraneous water

- In chicken
- Meat and meat products

3) Labelling and Claims

- Fish species and country of origin labelling
- Basmati rice authenticity

4) Irradiated products

Herbs,
Spices
Chinese meals
Food supplements

5) Inorganic contaminants – food contact materials

Primary aromatic amines in cooking utensils from China.
Azodicarbonamide from the gaskets of jar lids containing food with a high fat content such as baby food and sauces, mayonnaise.

6) Microbiological examination

Fresh herbs with a focus on *Salmonella*
Baby foods & assessment of microbiological safety
Seeds & nuts, with a focus on *Salmonella*

7) Arsenic in various food samples

Rice
Beverages: in fruit juices, ready to drink alcoholic and non-alcoholic beverages and soft drinks that are intended for consumption after dilution. Hot beverages like tea and coffee (dried).
Herbs and spices. Samples of dried herbs, spices and herbal products including garlic, chicory, mustard and dehydrated onions.
Yeast : including yeast products like baker's yeast, dry yeast etc
Ice-cream, including frozen confections and similar commodity.
Gelatine and pectin.

8) Lead and Cadmium

Food supplements
Herbal products

9) Salt levels in imported food

10) Animal Feeds

- a) Mycotoxins, including fumonisins toxins
Cereal products intended feed
Feed materials Ground nuts for wild bird feed (aflatoxin B1 only)
- b) Dioxins and dioxin like PCBs
Processed feed materials
Marine sourced feed materials including fish meal
- c) Heavy metals e.g. arsenic, cadmium and lead

Trace elements e.g. zinc sulphate (particularly those originating from China).
Feed materials
- d) Unauthorised genetically modified (GM) organisms and GM free claims
Cereal products intended feed
Other feed materials e.g. soya
- e) Melamine in high protein feeds from China

11) Sampling based on local authorities' local knowledge and expertise on a risk basis

In total 57 grants were made available for food and 17 for feed. The grants comprised both individual bids and local authority groups which relate to 216 individual local authorities. A

breakdown of the LA/LA food groups that benefited from the money is given below however, a more detailed list can be found in Annex 1.

Types of local authority/local authority groups in receipt of funding

Local authority type	Number
Borough Council	12
County Council	44
District Council	39 (26 from NI)
London Boroughs	13
Metropolitan Borough Councils	26
Unitary Authorities	76 (16 from Wales and 13 from Scotland)
Port Health Authorities	6
Total	216

Programme Management

A panel made up of Agency officials reviewed all the submitted bids at a meeting on 5 March 2008. The programme ran such that sampling started in April and submission of results on 31 October 2008. Throughout the programme there was regular communication between LA's, the Agency Standards branch and the various Agency policy branches.

Templates were prepared for each authority for submission of the results although LA's were encouraged to use UKFSS. Six authorities submitted their data using UKFSS.

The report has been broken down into two parts in order to cover the food and feed sampling separately. On the food side the report has been further broken down into seven main areas of: chemical testing; additives; claims (where a chemical test was carried out); contaminants; heavy metals; irradiation; microbiological examination; and mycotoxins.

This report contains a detailed account of the results along with comments by Agency policy divisions.

Part 1 - Summary Report of Local Authorities' Activity and Key Findings from the Imported Food Sampling and Surveillance Grants

2008/09 Imported Food Sampling

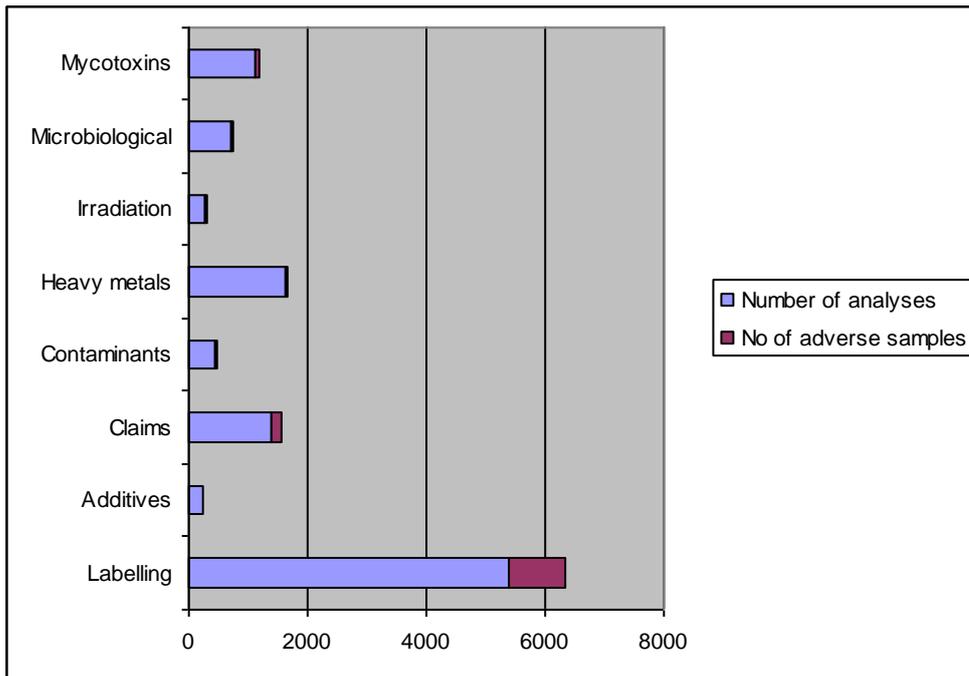
As part of this year's programme local authority sampling officers took 5392 samples, 24% of these samples were found to be unsatisfactory.

Table 1: Breakdown of unsatisfactory samples

Reason for failure	Total
Claims	166
Contaminants	35
Heavy metals	11
Irradiation	19
Labelling	947
Microbiological	32
Mycotoxins	61

Of the samples taken, 324 were found to be unsatisfactory due to microbiology or chemical analysis (6%); and 947 samples (17%) were found to be unsatisfactory following labelling checks.

Figure 1: Bar chart of analyses vs. unsatisfactory samples



In 2008/09 the Agency requested that 'formal' samples (i.e. those samples taken in accordance with the Food Law Code of Practice²) be taken especially with respect to microbiological and mycotoxins analyses. As a result 1182 samples were taken formally of which 300 were for microbiological and 316 for mycotoxin testing.

² The Code of Practice sets out instructions and criteria to which the local and port health authorities (food authorities) should have regard to when engaged in the enforcement of food law. Food authorities must follow and implement the provisions of the code that applies to them.

Table 2 below shows the total number of samples taken as part of this programme by food commodity type. As with last year where samples failed on multiple checks, sampling officers were asked to report this sample as a single unsatisfactory result. The Agency has verified the reason for failure for each sample. Overall, for chemical testing there was only one failure per sample. However, some of the chemical samples will have also failed under the labelling checks carried out and the samples found to be unsatisfactory for labelling checks can fail for more than one reason.

Table 2: Breakdown of food products sampled in 2008/09

Product Type	Total Number of samples taken	Number of unsatisfactory samples for chemical or microbiological testing	Total Number of formal samples taken
Baby and infant foods & formula	27	0	1
Bakery products & cereals	234	14	39
Bakery products and cereals	2	0	0
Beverages	403	0	35
Cheese products	8	0	0
Confectionary	28	0	17
Cooking utensils	135	25	26
Dessert	7	0	0
Desserts	1	0	1
Fats and oils	6	0	1
Fish products	253	7	61
Food supplements & herbal products	376	12	7
Fruit – canned	9	0	0
Fruit – dried	13	1	6
Fruit – fresh	15	4	4
Fruit - products & processed	121	2	104
Herbs – dried	238	3	15
Herbs – fresh	126	15	65
Honey	6	0	3
Meat – exotic	6	0	0
Meat - products and processed	426	99	121
Milk and milk products	34	1	5
Miscellaneous	42	6	0
Noodles	71	6	16
Nuts and nut products	240	12	121
Ready-made meals	25	1	2
Rice and rice products	502	29	97
Sauces	214	18	30
Seeds and seed products	364	23	102
Shellfish products	93	5	47
Snacks	72	0	16
Soups & Broths	108	3	3
soups and broths	2	0	0
Spices	983	28	191
Vegetables - beans & pulses	37	2	4
Vegetables – canned	23	1	3
Vegetables – dried	2	0	0
Vegetables – fresh	8	0	0
Vegetables - products &	100	7	11

processed			
Wine	26	0	22
Total	5392	324	1182

Spices were the most frequently tested food type followed by rice & rice products; meat & meat products; and beverages. The highest rate of unsatisfactory samples were found in fresh fruit products (4 out of 15 products were found unsatisfactory); meat & meat Products (99 out of 426 were found unsatisfactory); and cooking utensils (25 out of 135 products were unsatisfactory). With the exception of cooking utensils, where testing was carried out for migration substances only, these food commodities were mostly tested across a range of analyses.

Types of analysis

5797 different analyses were carried out of the 5392 food samples collected. 719 of these samples were sent for microbiological examination. Due to the priorities for this year's programme 1383 samples were sent for labelling and claims checks (these related to priorities 2, 3 and 9). For food labelling testing we have separated out the data for samples where a chemical test has been carried out to test a labelling claim (for example % of water added to the product) from the general labelling checks against labelling legislation.

The first part of this report focuses on the unsatisfactory results for microbiological and chemical testing (including labelling checks where a chemical test is used to test a labelling claim). The results of general labelling checks are reported later in the document.

Table 3: breakdown of unsatisfactory results according to analysis type

Analysis type	Number of analyses	Number of unsatisfactory samples	% of total unsatisfactory
Additives	245	0	0
Claims	1383	166	50
Contaminants	438	35	10
Heavy metals	1618	11	4
Irradiation	261	19	6
Microbiological	719	32	10
Mycotoxins	1133	61	18

Country of origin

Origin of samples

Table 4 below provides a breakdown of the samples taken per continent.

Table 4: Number and percentages of samples by originating continents

Continent	Total of samples taken	% of total samples	No of unsatisfactory samples
Africa	285	5	16
Asia	2427	45	126
Europe	475	9	30
North America	507	9	8
Oceania	270	5	86
PoVC*	247	5	16
South America	373	7	0
Unknown	808	15	42

Total	5392	100	324
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* PoVC – Products of various countries

The food samples taken during this programme originated from various continents. However, 475 (9%) of the samples were from Europe, which goes against the original objective of this programme: 'to improve overall food sampling and surveillance of imported food from outside the EU'. Of these 475 samples, 7% were found to be unsatisfactory.

247 samples (5%) were identified as coming from products of various countries. The products comprised: bakery products and cereals, beverages, fish products, food supplements and herbal products, herbs, honey, meat and meat products, nuts and nut products, rice, seeds and spices. 15% samples were classified as unknown

As observed in previous years sampling programmes the greatest number of samples (45%) originated from Asia.

Origin of unsatisfactory samples

Table 5 below provides a breakdown of the frequency of unsatisfactory samples by reason for failure and continent.

Table 5: Frequency of sample failures per continent

Continent	Claims	Contaminants	Heavy metals	Irradiation	Microbiological	Mycotoxins	Total	Labelling	Total
Africa	3			3		10	16	89	105
Asia	41	19	3	8	27	28	131	451	577
Europe	15	3	1		4	7	33	93	123
N. America	5		2		1		9	114	122
Oceania	86						86	22	108
PoVC	5			6		5	16	9	25
South America							0	38	38
Unknown	11	13	5	2		11	42	131	173
No of unsatisfactory sample	166	35	11	19	32	61	324	947	1271

As seen in previous years Asia was the source of the highest number of samples found to be unsatisfactory with 577 of the 1271 samples.

The overall proportion of non-compliant samples from Asia has been falling steadily since the grants were put in place. In 2008/09 samples of Asia origin formed 45% of the total number of samples taken, and also 45% of the unsatisfactory samples. This may indicate an improvement in imported food control work.

Table 6 below provides a breakdown of the samples from Asia by countries of origin. Of the 2427 samples taken, the majority were from China and India.

Table 6: Breakdown of samples from Asia into country of origin

Country of origin	Total of samples taken	No of unsatisfactory chemical or microbiological samples
Asia –Country not specified	20	2
Bangladesh	50	1
China	596	27
Dubai	4	0
Himalayas	1	0
Hong Kong	31	3
India	603	42
Indonesia	16	0
Iran	46	0
Israel	78	1
Japan	1	0
Korea	43	2
Lebanon	21	0
Madras	1	0
Malaysia	70	0
Maldives	4	0
Malaysian	1	0
Mongolia	1	0
Myanmar	2	0
Pakistan	221	1
Philippines	52	15
Punjab	3	3
Saudi Arabia	13	1
Sierra Leone	1	1
Singapore	35	0
South Korea	1	0
Sri Lanka	68	1
Syria	31	0
Taiwan	20	0
Tasmania	1	1
Thailand	285	0
UAE	14	8
Venezuela	1	1
Vietnam	86	0
West Bank	3	17
Yemen	1	0
Grand Total	2427	126

Results of Chemical Testing of Samples – Unsatisfactory samples over the different types of Analyses.

When considering the frequency of food types that were found to be unsatisfactory it must be remembered that the food sampled and the types of analysis undertaken as part of this programme were directed by SCWG and as such were biased towards certain commodities.

A breakdown of the frequency of unsatisfactory analyses by analysis and product type can be found below in table 8. The data from this table is discussed in detail in the following sections with commentary provided by the Agency officials who have responsibility for the different areas of food law. The Agency officials had access to all the raw data for food sampling results in their policy area and had access to greater depth of information than provided in table 7.

Table 7 Frequency of unsatisfactory analyses by analysis and product type

General test	Product type	No of analyses	No of unsatisfactory
Additives	Bakery products & cereals	3	0
	Beverages	3	0
	Confectionary	10	0
	Dessert	1	0
	Fats and oils	4	0
	Fish products	1	0
	Fruit - products & processed	1	0
	Herbs – dried	9	0
	Meat - products and processed	7	0
	Miscellaneous	1	0
	Nuts and nut products	1	0
	Ready-made meals	2	0
	Sauces	5	0
	Soups & Broths	7	0
	Spices	114	0
	Vegetables - beans & pulses	2	0
	Vegetables - products & processed	4	0
	Claims	Bakery products & cereals	38
Bakery products and cereals		2	0
Beverages		11	0
Cheese products		2	0
Confectionary		8	0
Dessert		5	0
Fats and oils		1	0
Fish products		188	0
Food supplements & herbal products		13	2
Fruit – canned		2	0
Fruit – dried		1	0
Fruit - products & processed		4	0
Herbs – dried		4	0
Herbs – fresh		1	0
Honey		2	0
meat - exotic		4	0
Meat - products and processed		363	99
Milk and milk products		3	1

Miscellaneous	21	6
Noodles	42	0
Nuts and nut products	9	0
ready-made meals	20	1
Rice and rice products	212	25
sauces	151	13
seeds and seed products	7	1
Shellfish products	47	5
Snacks	22	0
Soups & Broths	77	2
soups and broths	2	0
Spices	49	1
Vegetables - beans & pulses	15	1
Vegetables - canned	5	0
Vegetables - products & processed	52	2
Contaminants Baby and infant foods & formula	6	0
Bakery products & cereals	38	0
Cheese products	1	0
Confectionary	3	0
Cooking utensils	132	25
Dessert	1	0
Fats and oils	1	0
Fish products	29	0
Food supplements & herbal products	8	1
Fruit - dried	2	0
Fruit - fresh	1	0
Fruit - products & processed	1	0
Herbs - dried	1	0
Meat - products and processed	53	0
Miscellaneous	2	0
Nuts and nut products	1	0
Ready-made meals	1	0
rice and rice products	7	0
Sauces	34	3
Seeds and seed products	4	0
Shellfish products	30	0
Soups & Broths	17	1
Spices	33	2
Vegetables - beans & pulses	8	1
Vegetables - canned	7	0
Vegetables - fresh	2	0
Vegetables - products & processed	15	0
Animal feed	6	0
Bakery products & cereals	10	0
Heavy metals Beverages	301	0
Confectionary	1	0
Cooking utensils	3	0
Dessert	1	0
desserts	1	0
Fats and oils	1	0

Fish products	31	2
Food supplements & herbal products	328	2
Fruit - canned	7	0
fruit - dried	2	0
Fruit - fresh	1	0
Fruit - products & processed	16	0
herbs - dried	47	0
Herbs - fresh	37	0
honey	3	0
Meat - products and processed	1	0
Milk and milk products	4	0
Miscellaneous	14	0
Noodles	4	0
Nuts and nut products	50	0
Ready-made meals	1	0
Rice and rice products	292	2
Sauces	18	0
Seeds and seed products	25	0
Shellfish products	6	0
Snacks	1	0
Soups & Broths	17	0
spices	304	3
Vegetables - beans & pulses	13	0
Vegetables - canned	12	1
Vegetables - dried	2	0
Vegetables - fresh	5	0
Vegetables - products & processed	28	1
Wine	25	0
Irradiation		
Bakery products & cereals	3	0
Food supplements & herbal products	28	7
Fruit - dried	2	0
Fruit - products & processed	1	0
Herbs - dried	15	2
Herbs - fresh	1	0
Miscellaneous	4	4
Noodles	26	6
Nuts and nut products	1	0
Rice and rice products	2	0
Sauces	3	0
Seeds and seed products	20	0
Soups & Broths	4	0
Spices	131	0
Vegetables - beans & pulses	7	0
Vegetables - canned	1	0
Vegetables - fresh	1	0
Vegetables - products & processed	11	0
Baby and infant foods & formula	16	0
Bakery products & cereals	6	0
Microbiology		
Beverages	9	0
Confectionary	6	0

Fish products	2	0
Food supplements & herbal products	1	0
Fruit - canned	1	0
Fruit - dried	7	1
Fruit - fresh	3	1
Fruit - products & processed	102	2
Herbs - dried	140	1
Herbs - fresh	85	15
Meat - products and processed	3	0
Miscellaneous	3	0
Noodles	1	0
Nuts and nut products	154	2
Sauces	8	2
Seeds and seed products	83	3
Shellfish products	10	0
Snacks	3	0
Soups & Broths	13	0
Spices	17	1
Vegetables - beans & pulses	13	0
Vegetables - canned	7	0
Vegetables - dried	1	0
Vegetables - fresh	2	0
Vegetables - products & processed	22	4
Wine	1	0
Baby and infant foods & formula	5	0
Mycotoxins		
Bakery products & cereals	138	14
Beverages	77	0
Cheese products	5	0
Fish products	3	0
Food supplements & herbal products	4	0
Fruit - dried	4	0
Fruit - fresh	10	3
Herbs - dried	28	0
Herbs - fresh	2	0
Honey	2	0
Meat - products and processed	1	0
Milk and milk products	27	0
Miscellaneous	3	0
Nuts and nut products	27	10
Rice and rice products	7	0
Sauces	2	0
seeds and seed products	255	19
Snacks	46	0
Soups & Broths	1	17
spices	468	0
Vegetables - beans & pulses	3	0
Vegetables - canned	6	0
Vegetables - fresh	3	0
Vegetables - products & processed	6	0

Contaminants

Mycotoxins

A wide range of imported food samples were tested for mycotoxins with a range of objectives in mind, including ensuring consumer protection to inform UK negotiations in Brussels, to assess the effectiveness of legislation and Codes of Practice and also to determine those food groups where there may be an emerging risk from mycotoxin contamination.

In total, 1108 samples taken (which made up 20% of total analysis) from a range of foods were analysed for mycotoxins and the majority were compliant with food safety legislation of which 5% were found to be non-compliant. Specifically the programme looked at the following food groups:

- oilseeds and products thereof (e.g. egusi flour) for aflatoxin
- spices - aflatoxins and ochratoxin A
- instant coffee - ochratoxin A
- imported milk products - aflatoxin M1
- bran products - deoxynivalenol
- maize products - fumonisins
- cloudy apple juice – patulin

Information was gathered on food products for which there are currently maximum limits set in Commission Regulation (EC) No. 1881/2006, for example ochratoxin A in coffee, patulin in apple juice and aflatoxin M1 in milk products. Results for these samples showed that the majority were compliant with the legislation. As well as demonstrating that the products sampled, which have been placed on the market by food businesses, do not contain mycotoxins above the permitted limits and are therefore safe for consumers to eat, it also indicates that compliance with permitted levels can be achieved by following good codes of practice.

Information was also gathered on ochratoxin A in spices and aflatoxins in oil seeds and seed products, to help gather information on levels found in these foodstuffs for which no maximum limits currently exist. Data collected from the programme showed that these foods can be susceptible to mycotoxin contamination. These results have helped highlight the potential contribution of these foods to the total dietary intake of mycotoxins to consumers, the UK has worked with the European Commission on these issues and the incorporation of maximum limits for aflatoxins in oil seeds and ochratoxin A in spices as part of Commission Regulation (EC) 1881/2006 is currently under discussions.

Other foods tested for mycotoxins in the programme were found to be non-compliant with the maximum permitted limits were nuts and nut products, for example. Information from this programme has been used to increase controls on these commodities, in particular those set out in Annex Commission Regulation (EC) No. 669/2009, which lists high-risk products of non animal origin and for which there will be increased controls from 2010 onwards.

Food contact materials

168 samples were taken by local authorities under the imported food testing programme. Four samples were tested for overall migration and were found to be satisfactory. Twenty samples were tested for semicarbazide (SEM) in food as a breakdown product from the use of azodicarbonamide in the jar seal of lids containing imported exotic sauces and pickles.

In two cases SEM was detected and these were referred to the Agency by the authorities for further action. However, 90% of the samples were satisfactory. The main focus of sampling was on imported kitchen-ware; 144 samples were taken, and tested for migration of primary aromatic amines (PAAs). The EC legislation states that PAAs (other than those listed in the Annexes of the Directive) should not be released from the plastic material or article at a level that is detectable using an analytical method capable of a detection limit of 0.01 mg/kg (10 ppb) of food or food simulant. Of the 144 samples tested, 32 samples, i.e. 22%, showed PAA migration at levels above 0.01 mg/kg (10 ppb). These were referred by the enforcement

authorities for further action which included withdrawal from the market and RASFF notices where this was appropriate.

Microbiological examination

One of the priorities established for microbiological sampling during 2008/2009 was testing for the presence of *Salmonella* in fresh herbs. The results obtained show that *Salmonella* spp. were detected in 15 (12.7%) of the herbs sampled. All 15 samples in which *Salmonella* was detected were herbs imported from Asia. Although herbs may be used as an ingredient in cooking, it is also possible that they can be added as a garnish or only lightly cooked and so can be considered ready-to-eat. Presence of *Salmonella* in a ready-to-eat food is deemed to be unacceptable as it presents a risk to human health.

Salmonella was detected in several samples of fresh herbs from a single retail outlet. These results were reported to the Agency, and recorded as an incident. Appropriate action was taken. Following the high prevalence of *Salmonella* in Vietnamese herbs from this retail outlet, Port Health Authorities in England were requested to increase sampling of fresh herbs imported from Vietnam. In addition to this, the sampling request for 2009/2010 imported food sampling programme includes a request for sampling of leafy green vegetables including herbs.

It is likely that the term "unsatisfactory" may have been interpreted differently by different LAs. The PHLS "Guidelines for the microbiological quality of some ready-to-eat foods sampled at point of sale"³ has a categorisation "unsatisfactory", which does not suggest any action should be taken for the affected batch, suggests that further sampling may be necessary and hygiene practices should be investigated. These guidelines are often used by LAs when assessing the safety of ready to eat foods where foods or pathogens are not specifically covered by the microbiological criteria Regulation (EC) 2073/2005 (as amended by Commission Regulation (EC) 1441/2007). Where no specific microbiological criteria are established in these Regulations, food business operators are still required to consider relevant microbiological hazards within their HACCP-based food safety management procedures and to comply with Article 14 of Regulation (EC) 178/2002, which states that food shall not be placed on the market if it is unsafe. The guidelines produced by the PHLS can be a useful tool for LAs in considering these hazards. In November 2009 the HPA published new guidelines for ready to eat foods which replace the PHLS guidelines from 2000. These guidelines include clearer categorisations, and also provide some recommended actions associated with each category. Furthermore, the intended focus of microbiological examination for the 2009/2010 imported foods survey is on *Listeria monocytogenes* in ready to eat meat products. The acceptable limit of *L. monocytogenes* in ready to eat foods is clearly laid out in the microbiological criteria Regulation (EC) 2073/2005 (as amended by Commission Regulation (EC) 1441/2007) which should also help avoid any confusion as to whether samples are satisfactory or unsatisfactory.

Many of the products sampled were not described in sufficient detail by the local authority which made it difficult to identify the nature of a lot of the products and given the small sample size it was sometimes difficult for the Agency to draw conclusions. For example an LA took 39 samples of fruit, but did not specify which fruit was sampled, which provides very limited information. Even where descriptions have been given, not enough information has been provided in all cases, for example a key piece of information is whether the product would be considered "ready-to-eat". As a result it was therefore agreed that it would be appropriate to request this information for all microbiological samples in future and in the 2009/2010 sampling we have requested that only ready-to-eat foods are sampled.

Arsenic in various food samples

³ <http://www.ncbi.nlm.nih.gov/pubmed/11014026>

Arsenic occurs naturally in a wide range of foods at low levels. The toxicity of arsenic is dependent on the chemical form in which it is present. The organic form is less harmful but than the inorganic form which is known to cause cancer. The Committee on Toxicity of Chemicals in Food, Consumer Products and the Environment (COT) has therefore concluded that exposure to inorganic arsenic should be as low as reasonably practicable. Most arsenic in the diet is present in the less toxic, organic form.

In the UK arsenic levels are regulated by the Arsenic in Food Regulations 1959 (as amended). These lay down a general limit of 1 mg/kg for total arsenic in food. Separate limits apply to certain food categories, which are detailed in the Schedule to the Regulations. The UK Regulations were set before the carcinogenic nature of inorganic arsenic was known and these old regulations need to be revised. The Agency will continue to carry out risk assessments on products with arsenic on a case by case basis to ensure food safety.

There is no Europe-wide regulation of arsenic in food. However, the European Commission has requested the European Food Safety Authority (EFSA) to evaluate the risks to human health related to the presence of arsenic in foodstuffs and provide a risk assessment. On the basis of the scientific opinion, the European Commission will consider risk management measures, including setting of maximum levels for arsenic in foodstuffs.

Data on the occurrence levels of arsenic will help to formulate the UK's position and ensure that where new limits are introduced, these are set at proportionate levels and consumers are protected.

Arsenic levels were measured in a range of foodstuffs like bakery products, cereals, beverages, confectionery, fish products, food supplements, herbs and herbal products, milk and milk products, rice and rice products, seaweed, seeds, soups, spices, vegetables and vegetable products and wine.

All samples were below the limits in the Arsenic in Food Regulations.

Lead and Cadmium in food supplements and herbal products

High levels of lead, cadmium and mercury have been found in certain food supplements. It has been shown that these food supplements can contribute significantly to human exposure to lead, cadmium and mercury. In order to protect public health, maximum levels for lead, cadmium and mercury in food supplements have been set by EC Regulation 629/2008.

Data on the levels of lead and cadmium in food supplements (vitamins and minerals), algal products (kelp, chlorella products), herbal products (garlic, ginseng, Echinacea etc including herbal teas and herbal infusions) and ayurvedic food supplements was collected. Only one sample of Chinese herbal product for Irritable Bowel Syndrome exceeded the legislative limit of 3 mg/kg for lead.

Irradiated products

Certain irradiated foodstuffs have been allowed in the United Kingdom for nearly 20 years and may be imported as long as they comply with specific rules and are correctly labelled. Advice on imports of irradiated food can be found on the Agency's web-site. There are seven categories of foods which may be irradiated for sale in the UK: fruit; vegetables; cereals; bulbs and tubers; dried aromatic herbs, spices and vegetable seasonings; fish and shellfish; and poultry. When assessing the legality of imported irradiated food, it is necessary to consider where the food or food ingredient was irradiated. Prior to 31 July 2009, the only types of food irradiated in non-EU countries permitted under UK legislation were herbs and spices. Since 31 July, any of the seven categories may be permitted providing certain conditions are met.

The results of this year's programme has shown that of the 261 products subjected to initial screening test only 19 products gave results that indicated that they may have been irradiated or that a component within the food may have been irradiated. Either these products were not

labelled as irradiated, were not a permitted category of food or had not been irradiated at an approved facility. Of these 19 products, 7 were food supplements, 2 were dried herbs, 6 were noodles and the remaining 4 were spices (chana masala spice blend, turmeric powder, cayenne pepper and garlic granules).

In recent years there has been a number of food irradiation incidents reported to the Food Standards Agency in particular relating to food supplements. As a result of this the Agency has set up a Food Irradiation Stakeholder Group with representatives from the food supplement industry, enforcement bodies and testing laboratories.

The Food Irradiation Stakeholder Group provides support in the following areas,

- Discuss irradiation issues in a forum setting
- Provide support to other members of the group
- Discuss recent incidents and ways forward
- Discuss concerns over analytical methods
- Discuss new developments and research

This group is aiming to produce a good practice guide for the food supplement industry on compliance with the legislation on irradiation of food ingredients.

Labelling and Claims

EU legislation is in place to ensure that food is produced hygienically and labelled appropriately. The EC Poultry Meat Marketing Regulations establish limits for extraneous water allowed in fresh and frozen poultry meat which range from 2% to 7% depending on the circumstances. These limits are intended to allow for absorption of water during normal hygienic preparation of poultry meat. If these limits are exceeded, the aforementioned marketing regulations require that the labelling bears the words “water content exceeds EEC limits” in red letters. In respect of added water, general labelling rules require that added water used as an ingredient must generally be shown in the list of ingredients when it exceeds 5% of the finished product. In addition, for products that look like a cut, joint, slice, portion or carcase of meat, there are specific rules under the Meat Products Regulations 2003 that require added water above 5% to be declared in the name of the food. Furthermore, quantitative ingredient declaration (QUID) labelling rules require that quantity of the meat content must appear either in or next to the name of the food, or in the ingredients list.

As part of this year’s programme 1383 analyses were carried out for labelling and claims checks, including for salt and sodium levels, nutritional composition and food authenticity (for example basmati rice, fish and meat species, added water in meat products). The following section looks at results of testing to confirm labelling claims.

Added water in chicken

A total of 80 chicken samples were analysed, for added water in meat products/preparations and extraneous water in fresh/frozen poultry meat. Ten of these (13%) were judged to be unsatisfactory with regards to the meat content (compared with the declared meat content) or the amount of extraneous water present. In five of these cases the relevant Home Authority or the retailer has been contacted. In the other cases results were forwarded to the Agency for advice/action. Results for analysis of extraneous water in poultry meat were passed to Defra for submission of this data to the Commission which is now mandatory. Previous Agency authenticity surveys on this issue can be found at the following links⁴:

⁴ <http://www.food.gov.uk/science/surveillance/fsis2000/8chick>
<http://www.food.gov.uk/science/surveillance/fsis2001/20chick>
<http://www.food.gov.uk/science/news/newsarchive/2003/mar/waterchicken0303>

Water in lamb

Previous testing of frozen minced lamb produced in the UK identified that in some instances certain cuts of lamb imported from New Zealand contained excessive extraneous water (water that has been absorbed during processing). This issue was raised with the New Zealand Food Safety Authority (NZFSA) in 2003. They subsequently issued advice to relevant suppliers and trade associations in New Zealand that, under EU food labelling legislation any added water above the 5% allowance should be declared.

Levels of extraneous water were measured in 220 samples of lamb and lamb products; 86% of the samples taken declared that the product was made with lamb from New Zealand. Of the total number of samples tested, 103 (47%) were judged to be unsatisfactory with regards to the amount of water present. Further action was taken in the majority of cases, including Home Authority referee contacting the retailer, further investigations and referral of results to the FSA

In light of the results and findings, discussions with the NZFSA have been ongoing and an Analytical Methods Sub-Committee has been reconvened to review the current methodology used to calculate extraneous water in New Zealand lamb. In addition, LACORS has issued guidance to local authorities on the appropriate action to take in cases of non-compliance.

Fish species labelling

In addition to the potential accidental mislabelling of fish species in the food industry, there is an economic incentive for substitution of more expensive fish species with less expensive ones. A previous survey conducted by the Agency found that 10% of fish samples taken from the catering sector were incorrectly described with regards to the fish species.

The results of this latest surveillance show that, of the 82 fish and fish products sampled, 5 samples (6%) were found to be mislabelled with regards to the fish species. Further action has been taken in all of these cases. One of the 7 shellfish products tested was also incorrectly labelled, and further action has been taken for this. There were no consistent trends of concern in the cases where action was taken. There were a small number of cases where no action was taken by enforcement officers in respect of fish not in the Commercial Designations list annexed to the Fish Labelling (Amendment) Regulations 2006. It should be noted that in these cases the enforcement officer should advise the business concerned to apply to the Food Standards FSA for a provisional commercial designation.

Basmati rice authenticity

“Basmati” is the customary name for certain varieties of rice that are grown in specific areas of India and Pakistan. This rice sells at two to three times the price of ordinary long grain rice and certain varieties are also exempt from import duty when entering the EU, both of which provide a potential incentive for adulteration. A survey conducted by the FSA in 2004 revealed that a considerable proportion of rice labelled as Basmati contained more than 7% non-Basmati varieties, which exceeds the allowed non-Basmati content specified in the UK Code of Practice on Basmati rice.

A total of 176 samples of rice labelled as Basmati were tested under the 2008-2009 Imported Food Surveillance for the presence of non-Basmati varieties. Of these, 28 (16%) samples were found to exceed the limits allowed for non-Basmati varieties as determined by the Code of Practice, with 13 samples (7%) containing more than 20% non-Basmati varieties and 5 samples (3%) containing more than 60% non-Basmati varieties. Further action was taken in the majority of these cases. The proportions of samples with non-Basmati rice content greater than 20% and 60% are lower than those in the 2004 survey (7% versus 17% and 3% versus 9%, respectively). This suggests some improvements; nevertheless, the current surveillance indicates that Basmati adulteration is still an ongoing issue and the FSA continues to monitor this.

Additives – including non-permitted and/ or illegal colours

The testing carried out for the presence of non-permitted and/or illegal colours focused on product types that have received negative results previously and for this reason, as 130 out of the 245 products sampled were spices. Of the samples taken none were found to breach additives legislation even though local authorities and Border Inspection Posts continue to focus their testing on these products. Of the 70 samples that failed 2 failed due to the presence of mycotoxins and the remaining 68 were found to have labelling errors. Of these 68 samples 29 failed due to the category of additives not being declared whilst the remaining were due to other labelling faults such as durability marking, errors in ingredients list, QUID declaration and inappropriate labelling, all of which have been addressed in the next chapter under unsatisfactory labelling

Unsatisfactory labelling checks

These checks are carried out by the Public Analyst and involve a visual inspection of the product label for compliance and no chemical examination is undertaken. Previous Imported Food Sampling Programmes have identified poor or inappropriate labelling to be the most significant factor in a sample being considered “unsatisfactory”. The principal provisions of the UK Food Labelling Regulations 1996 (as amended)⁵ require most pre-packed food (with a few notable exceptions) that is ready to be delivered to the ultimate consumer to be marked with:-

- (a) the name of the food;
- (b) a list of ingredients;
- (c) the appropriate durability indication; Most food either displays a “Best Before” for foods to indicate the period for which it can be reasonably expected to retain its optimum conditions or a “Use By” date, which is required only for those foods that are highly perishable and will have a relatively short shelf life, after which their consumption would present a risk of food poisoning;
- (d) any special storage conditions or conditions of use;
- (e) the name or business name and an address or registered office of either or both;
- (i) the manufacturer or packer, or
- (ii) a seller established within the European Community;
- (f) particulars of the place of origin or provenance of the food if failure to give such particulars might mislead a purchaser to a material degree as to the true origin or provenance of the food; and
- (g) instructions for use if it would be difficult to make appropriate use of the food in the absence of such instructions.

There is no statutory definition of “place of origin or provenance” in the Food Labelling Regulations 1996 or of “origin or provenance” in Directive 2000/13/EC. Under WTO Rules, the country of origin is deemed to be the place of last substantial change.”

Additional labelling requirements and controls are in place for certain foods for example those that contain specific ingredients or that are packaged in a specific manner (e.g. in a modified atmosphere) or make a certain type of claim. Quantitative ingredient declarations (i.e. QUID) must be given for ingredients mentioned in the name of a food. For example, the meat content of meat products must be quantified as a percentage of the weight of the final food, either next to the name of the food, or in the ingredients list.

Table 8: Frequency of labelling errors

Labelling error	Total
Category of additives not declared	29
Durability marking	201
Errors in ingredients list, QUID declaration	219

⁵ see <http://www.food.gov.uk/foodindustry/guidancenotes/labelregsguidance/foodlabelregsguid>

Illegibility of label	31
Inappropriate labelling for specific foods	92
Name insufficiently precise	36
Name of business operator	31
No declaration – GMO, Food Allergens	9
No English version of name or ingredients	42
No ingredients list	6
No intended use	4
No storage conditions	18
Nutritional information format	190
Reason for failure not specified	127
Traceability	3
Total	1038*

*It should be noted that many samples were unsatisfactory for more than one labelling failure and as such the number of failures were higher than the number of samples failing

This information has been broken down further by product type and continent and can be found in Annexes 5 and 6 respectively. Overall 947 samples were found to be inappropriately labelled. 38% of the food labels examined were found to contain errors in the ingredients list, Quid declarations and durability marking, whilst 18% were found to contain nutritional information format errors.

Follow up action

As highlighted in the Code of Practice on food law enforcement, if a food does not satisfy requirements food authorities have the power to seize and detain in accordance with the Food Safety Act (1990) and then take the necessary statutory procedures. For this reason any samples found to be unsatisfactory as part of this programme has been dealt with in the usual manner with the follow up action being taken as required in line with these enforcement procedures and treated in the same manner as routine sampling.

A range of follow up action took place with respect to the 1271 samples found to be unsatisfactory. Details of what action has taken place is summarised in the table 8 below.

Table 9: Breakdown of follow up action taken

Description of follow up action taken, as reported by the local authority	Follow up action taken on Microbiological and chemical failures	Follow up action taken on labelling failure
Considered minor labelling matter and not taken further		419
Consignment destroyed	10	1
Referred to FSA concerning level of added water in both raw material and retail products in regard to labelling of minced lamb	91	22
Further investigation	7	5
Further investigation - Labelling changed to conform	1	
Further investigation proved satisfactory	8	
Home Authority Referral	82	324
Information passed to FSA	6	
Letter sent to Business operator	3	58
Letter sent to importer	22	60
Letter sent to manufacturer		6
Letter sent to retailer	7	2
Letter to importer and re-sampling	7	
Letter to manufacturer	7	8
Letter to manufacturer and re-sampling	14	
Letter to retailer and home authority notified	8	21
MHRA dealing	6	
Ongoing	2	
Re-exported	6	2
Remaining stock surrendered	3	
Re-sampled proved satisfactory	1	
Unable to establish address of packers		1
Unable to trace importer		1
Unknown*	33	17
	324	947

*The FSA is currently contacting the local authority to conform what action has been taken as this information was not provided at time of submitting the data.

Part 2 - Summary Report of Local Authorities' Activity and Key Findings from the Imported Feed Sampling and Surveillance Grants

Introduction

The FSA works with enforcement authorities across the UK to improve the official control of imported feed entering the country from outside the EU, primarily through the National Animal Feed Ports Panel. As part of this work, the FSA made £130,000 of funding available to UK enforcement officers in 2008/9 to support the additional monitoring of imported animal feed. The funding allowed enforcement officers in England, Wales, Scotland and Northern Ireland to sample and analyse 538 imported feeding stuffs. A list of the local authorities that took part in the programme is set out in Annex 1.

Sampling Priorities

Samples were analysed for the following substances:

- Mycotoxins: aflatoxins, deoxynivalenol, zearalenone, ochratoxin A, fumonisins B1 and B2 and HT-2.
- Hazardous metals: cadmium, lead and mercury; and arsenic,
- GM feed: unauthorised varieties or inadequate labelling
- Dioxins and PCBs
- Melamine

The FSA also required enforcement authorities to carry out labelling checks during sampling.

Types of feed sampled

Enforcement authorities sampled a wide range of imported feedingstuffs, but the focus was on feed materials (particularly cereal and soya products). A breakdown of the feed types sampled is shown in table 10 below.

Table 10

Imported feed type	% sampled
Feed materials, consisting of:	93
- cereal products	22
- soya products	29
- groundnuts	13
- marine sourced feed materials	2
- sources of trace elements	5
- other feed materials	29
Compound feeds	7

Analyses

Table 11 below summarises the analyses carried out on the different types of feedingstuffs sampled.

Table 11

Imported feed type	% samples analysed for mycotoxins	% samples analysed for GM feed	% samples analysed for hazardous metals	% samples analysed for dioxins/PCBs	% analysed for melamine
Cereal products	26	11	26	12	50
Soya products	21	65	23	33	8
Sources of trace elements	0	0	6	3	0
Marine sourced feed materials	0	0	2	6	0
Groundnuts	19	2	7	6	8
Other feed materials	25	11	30	39	33
Compound feeds	9	22	6	0	0
Total	36.1	10.2	45.4	6.1	2.2

Results

Five hundred and thirty eight feed samples were analysed for undesirable substances and unauthorised GM varieties. Twenty-eight of these samples (5.2%) failed to meet the requirements of the EC legislation (see Annex 7). Table 12 gives a breakdown of the samples that failed to meet EC statutory requirements against the type of analyses undertaken.

Table 12

	Number of samples analysed	Number of samples failing to meet statutory requirements	% of samples failing to meet statutory requirements
GM feed	55	*7	12.7
Mycotoxins	194	**20	10.3
Hazardous metals	244	1	0.4
Dioxins and PCBs	33	0	0
Melamine	12	0	0
Total	538	28	5.2

* All failures relate to the presence of GM not being labelled. All samples were found to contain authorised GM varieties.

** Aflatoxin B1 is the only mycotoxin with maximum permitted levels. The mycotoxins deoxynivalenol, zearalenone, ochratoxin A, fumonisins B1 and B2 and T2 and HT-2 were analysed in certain samples; all results were below the guidance values for these mycotoxins.

Non-compliant samples

The table below summarises the feed types that failed to meet the requirements of EC legislation (see Annex 7). Enforcement authorities took appropriate follow-up action where they found non-compliance.

Table 13

Undesirable substance	Imported feed materials failing to meet EC statutory requirements	Number of samples per feed type failing to meet statutory requirements
GM feed	Compound feeds*	4
	Soya products	3
Mycotoxins	Groundnuts **	16
	Compound feeds for birds**	4
Hazardous metals	Marine sourced feed materials (oyster shells)	1
TOTAL		28

* The compound feeds found to contain GM materials were all from the same consignment of soya

** All feeding stuffs found to exceed EC statutory requirements for mycotoxins were destined as feeds for pets or wild birds.

Future work

The FSA intends to make £100,000 of funding available to feed authorities in the UK during 2009/10 for the additional monitoring of imported animal feed. The FSA has modified the sampling priorities to account for the results of this surveillance and contamination incidents that have occurred in the past year.

Conclusion

The FSA will provide the information obtained from this survey to the European Commission and other Member States to help them to have an up-to-date picture on the background levels of these undesirable substances in imported feed. This will help inform decisions on the need to introduce new controls for certain undesirable substances in animal feed e.g. zearalenone and deoxynivalenol. The results will also be of value when reviewing the products listed in Annex I of [EC Regulation 669/2009](#) as regards the increased level of official controls on imports of certain feed and food of non-animal origin.

This work provides reassurance for public health as EC legislative requirements on feed for food producing animals are being met. The high levels of non-compliance found for GM labelling and mycotoxins in feed for non-food producing animals show that ongoing surveillance of imported feed is necessary. As a result, the FSA intends to build on this work.

Annex 1 – List of local authorities that took part.

Food

	Name of Local Authority/Food Group	Group application – Names of LA's
1	Bolton Council	
2	Crawley Borough Council	
3	Telford and Wrekin	
4	Wigan	
5	Birmingham City Council	
6	Cambridgeshire County Council	
7	Canterbury City Council	
8	East Riding Of Yorkshire Council	
9	Lancashire	
10	Lancashire County Council	
11	Nottinghamshire County Council	
12	NW LEICESTERSHIRE	
13	Shepway District Council	
14	Uttlesford District Council – Stansted Airport	
15	Association of Greater Manchester Authorities (AGMA) Food Panel	Blackburn with Darwen Borough Council, Blackpool Borough Council, Bury MBC, Manchester City Council, Oldham MBC, Rochdale MBC, Salford City Council, Stockport MBC, Tameside MBC, Trafford MBC
16	CEnTSA	Birmingham, Coventry, Dudley, Sandwell, Solihull, Staffordshire, Stoke-On-Trent, Shropshire, Telford & Wrekin, Walsall, Warwickshire and Wolverhampton. This includes Trading Standards and Environmental Health Groups. The Unitary Authorities includes elements of Trading Standards and Environmental Health Groups.
17	Durham County Food Liaison Group	Durham County Council, Sedgefield Borough Council, Easington District Council, Durham City Council
18	East of England Trading Standards Authorities (EETSA)	Bedfordshire County Council Essex County Council Hertfordshire County Council Luton Borough Council Norfolk County Council Peterborough City Council Southend on Sea Borough Council Suffolk County Council Thurrock Council
19	Hereford and Worcester Food Liaison Group	Worcestershire CC, Herefordshire Council, Worcester City Council Environmental Health Bromsgrove District Council Environmental Health Redditch Borough Council Environmental Health Malvern Hills District Council Environmental Health Wychavon District Council Environmental Health Wyre Forest District Council Environmental Health
20	Lincolnshire Food Group	Lincolnshire CC, Lincoln City, East and West Lindsey DCs, North and South Kesteven DCs, South Holland DC, Boston BC
21	North East London Food Liaison Group	London Boroughs of Camden, Enfield, Havering, Islington & Tower Hamlets
22	SWERCOTS	Bath and North East Somerset Council (unitary authority), Bournemouth Borough Council (unitary authority), Bristol City Council (unitary authority), Cornwall County Council, Devon County Council, Dorset County Council, Gloucestershire County Council, North Cornwall District Council, North Somerset Council (unitary authority), Plymouth City Council (unitary authority), Poole Borough Council (unitary authority), Somerset County Council, South Somerset District Council, South Gloucestershire Council (unitary authority), Swindon council (unitary authority), working Wiltshire County Council
23	Trading Standards South East (TSSE)	Bracknell Forest Borough Council, Brighton & Hove City Council, Buckinghamshire County Council, East Sussex County Council, Hampshire County Council, Isle of Wight Council, Kent County Council, Medway Council, Milton Keynes Council, Oxfordshire county Council, Reading Borough Council, Royal Borough of Windsor & Maidenhead, Slough Borough Council, Southampton City Council, Surrey County Council, West Berkshire

		County Council, West Sussex County Council
24	Tees Valley Food Liaison Group.	Middlesbrough, Hartlepool, Stockton, Redcar and Cleveland (microbiological sampling only), Darlington (microbiological sampling only)
25	London Food Co-ordinating Group	London Borough of Enfield London Borough of Croydon London Borough of Barnet London Borough of Merton Royal Borough of Kingston London Borough of Richmond-upon-Thames London Borough of Brent London Borough of Hounslow London Borough of Tower Hamlets London Borough of Lambeth Royal Borough of Kensington and Chelsea London Borough of Ealing London Borough of Hillingdon (including Heathrow) London Borough of Harrow London Borough of Hounslow
26	Merseyside Food Safety and Food Standards Groups	Liverpool CC, St Helens MBC, Warrington BC, Wirral MBC, Sefton MBC, Halton BC, Knowsley MBC, Cheshire CC
27	Trading Standards East Midlands	Leicestershire Derbyshire Northamptonshire
28	Yorkshire & the Humber Trading Standards Group (YAHTSG)	Barnsley MBC, Doncaster MBC, Hull City Council, North East Lincolnshire Council, North Lincolnshire Council, North Yorkshire County Council, Rotherham MBC, Sheffield City Council, West Yorkshire Joint Services (comprising of Bradford, Calderdale, Kirklees, Leeds and Wakefield) and City of York Council.
29	Bexley/South East Sector	j
30	Camden	
31	City Of Westminster	
32	Hackney	
33	Hillingdon	
34	Kingston Upon Thames	
35	Southwark Council	
36	Sutton	
37	Rotherham MBC	
38	Walsall Council	
39	DARD NI	
40	Northern Ireland Food liaison Group	All of the 26 District Councils in Northern Ireland
41	Crawley (Gatwick)	
42	London Port Health Authority	
43	Mersey Port Health Authority	
44	Portsmouth City Council/ Portsmouth Port Health Authority	
45	Southampton Port Health Authority	
46	Suffolk Coastal Port Health Authority	
47	Lothian and Borders Food Liaison Group	City of Edinburgh Council; West Lothian Council East Lothian Council; Scottish Borders Council Midlothian Council
48	North of Scotland Food Liaison Group	Aberdeen City Council; Aberdeenshire Council; Highland Council; Moray Council; Orkney Islands Council; Shetland Islands Council
49	Renfrewshire Council Environmental Services Department	
50	South Ayrshire Council	
51	Carmarthenshire County Council	
52	Neath Port Talbot CBC	

53	Pembrokeshire County Council	
54	Rhondda Cynon Taff County Borough Council	
55	South & West Wales Public Analysts	
56	South and West Wales Food and Agriculture Standards Liaison Group	Bridgend County Borough Council; Powys County Council; Pembrokeshire County Council
57	Torfaen County Borough Council	
58	Glamorgan Food Standards Group	Bridgend, Cardiff, Merthyr, Neath Port Talbot, Rhondda Cycon Taf (RCT), Swansea, Vale of Glamorgan

Feed

Name of Local Authority / Feed Group	Group application – names of Las taking part
Aberdeenshire Council	
Carmarthenshire CC	
Centsa	Birmingham, Coventry, Dudley, Sandwell, Solihull, Staffordshire, Stoke-On-Trent, Shropshire, Telford & Wrekin, Walsall, Warwickshire and Wolverhampton.
DARDNI	
Denbighshire CC	
Hereford & Worcester Food Liaison Group	Worcestershire County Council Trading Standards, Herefordshire Council Trading Standards and Environmental Health, Worcester City Council Environmental Health, Bromsgrove District Council Environmental Health, Redditch Borough Council Environmental Health, Malvern Hills District Council Environmental Health, Wychavon District Council Environmental Health and Wyre Forest District Council Environmental Health
Lancashire CC TSS	
Lincolnshire Food Group	Lincolnshire CC, Lincoln City, East and West Lindsey DCs, North and South Kesteven DCs, South Holland DC and Boston BC
London Port Health	
South & West Wales Public Analysts	
South & West Wales Food & Agriculture Standards Liaison Group	Bridgend County Borough Council, Powys County Council and Pembrokeshire County Council
Suffolk Coastal Port Health Authority	
Suffolk Trading Standards	
SWERCOTS	Bath and North East Somerset Council, Bournemouth Borough Council, Bristol City Council, Cornwall County Council, Devon County Council, Dorset County Council, Gloucestershire County Council, North Cornwall District Council, North Somerset Council, Plymouth City Council, Poole Borough Council, Somerset County Council, South Somerset District Council, South Gloucestershire Council, Swindon council and Wiltshire County Council
TSEM	Leicestershire, Derbyshire and Northamptonshire
TSSE	Bracknell Forest Borough Council, Brighton & Hove City Council, Buckinghamshire County Council, East Sussex

	County Council, Hampshire County Council, Isle of Wight Council, Kent County Council, Medway Council, Milton Keynes Council, Oxfordshire county Council, Reading Borough Council, Royal Borough of Windsor & Maidenhead, Slough Borough Council, Southampton City Council, Surrey County Council, West Berkshire County Council and West Sussex County Council
YAHTSG	Barnsley MBC, Doncaster MBC, Hull City Council, North East Lincolnshire Council, North Lincolnshire Council, North Yorkshire County Council, Rotherham MBC, Sheffield City Council, West Yorkshire Joint Services (comprising of Bradford, Calderdale, Kirklees, Leeds and Wakefield) and City of York Council.

Annex 2 Country breakdown by Continent

<p>Africa</p> <p>Africa Algeria Burkina Faso Egypt Ethiopia Gambia Ghana Kenya Lagos Madagascar Mauritius Morocco Mozambique Nigeria Rwanda Seychelles Sierra Leone South Africa Swaziland Sudan Tanzania Tunisia Uganda West Africa Zambia Zimbabwe</p>	<p>Asia</p> <p>Bangladesh Burma China Dubai Georgia Hong Kong Indonesia India Iran Israel Japan Java Korea Laos Lebanon Malaysia Maldives Middle East Mongolia Myanmar Nepal Pacific/Indian Ocean Pakistan Philippines Saudi Arabia Singapore Sri Lanka South Korea Syria Taiwan Thailand Turkey United Arab Emirates Vietnam Yemen</p>
<p>Europe</p> <p>Austria Belgium Bulgaria Croatia The Czech Republic Denmark European Union Faroe Islands France Germany Greece Netherlands Holland Hungary Iceland Ireland</p>	<p>South America</p> <p>Argentina Bolivia Brazil Chile Columbia Costa Rica Ecuador El Salvador Guyana Paraguay Peru South America Surinam Uruguay</p>

	Italy Latvia Lithuania Norway Poland Portugal Romania Russia Serbia Sicily Spain Sweden Switzerland Ukraine UK
Oceania	Australia New Zealand Papa New Guinea Fiji Indian Ocean Jakarta Indonesia

North America	Alaska America Barbados Canada Grenada Guatemala Honduras Jamaica Mexico Nicaragua Panama St. Lucia USA West Indies
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Frequency of product type, reason for failures and continent of origin

product Type	Continent	Claims	Contaminants	Heavy metals	Irradiation	Labelling	Microbiological	Mycotoxins	None	Grand Total
Animal feed	South America								2	2
	Unknown								4	4
Animal feed Total									6	6
Baby and infant foods & formula	Asia								1	1
	Europe						1		14	15
	North America								5	5
	Oceania								5	5
	Unknown								1	1
Baby and infant foods & formula Total							1		26	27
Bakery products & cereals	Africa					10		1	9	20
	Asia					19		10	28	57
	Europe					15		1	31	47
	North America					4			23	27
	Oceania								18	18
	Products of Various Countries					2		1	4	7
	South America					11			4	15
	Unknown					6		1	36	43
Bakery products & cereals Total						67		14	153	234
Bakery products and cereals	North America									
Bakery products and cereals Total										
Beverages	Africa					3			19	22
	Asia					32			152	184
	Europe					7			31	38
	North America					20			34	54
	Oceania					1			7	8
	Products of Various Countries					2			6	8
	South America					9			40	49
	Unknown					14			25	39
Beverages Total						88			314	402
Cheese products	Europe								1	1
	North America								3	3
	Oceania								1	1

	Unknown					3	3
Cheese products Total						8	8
Confectionary	Africa			1		1	2
	Asia					18	18
	North America			1		3	4
	Oceania					1	1
	Unknown					3	3
Confectionary Total				2		26	28
Cooking utensils	Asia	10		4		71	85
	Europe	3		3		2	8
	Oceania					1	1
	Unknown	12		2		27	41
Cooking utensils Total		25		9		101	135
Dessert	Asia			2		2	4
	Europe					2	2
	Unknown			1			1
Dessert Total				3		4	7
desserts	Asia						
desserts Total							
Fats and oils	Africa					2	2
	Asia					1	1
	North America			1			1
	Unknown					2	2
Fats and oils Total				1		5	6
Fish products	Africa			7		17	24
	Asia	2	2	20		79	103
	Europe			1		18	19
	North America					25	26
	Oceania					7	7
	Products of Various Countries					8	8
	South America					39	39
	Unknown	3		3		21	27
	Fish products Total		5	2	32		214
Food supplements & herbal products	Africa			1	2	7	10
	Asia			1	27	60	88
	Europe				13	26	39
	North America					63	93
	Oceania				3	5	8
	Products of Various Countries						
	South America			3		2	5
	Unknown	2	1	2	2	37	80
	Food supplements & herbal products Total		2	1	2	7	118
		2	1	2	7	118	245

Fruit - canned	Asia		1		3	4
	Unknown		3		2	5
Fruit - canned Total			4		5	9
Fruit - dried	Asia			1	4	5
	Europe					
	North America				5	5
	Unknown		1			1
Fruit - dried Total			1	1	9	11
Fruit - fresh	Africa		1			1
	Europe			1	4	7
	South America					
	Unknown				2	2
Fruit - fresh Total			1	1	4	9
Fruit - products & processed	Africa				23	23
	Asia		3	1	33	37
	Europe			1	15	16
	North America		2		3	5
	South America		1		31	32
	Unknown				8	8
Fruit - products & processed Total			6	2	113	121
Herbs - dried	Africa			1	14	15
	Asia		1	7	1	54
	Europe				10	10
	North America				59	59
	Products of Various Countries		1		12	13
	South America				70	70
	Unknown			1	6	7
Herbs - dried Total			2	9	1	225
Herbs - fresh	Africa				4	4
	Asia		9	15	70	94
	Europe				11	11
	North America				2	2
	Unknown				15	15
Herbs - fresh Total			9	15	102	126
Honey	Asia				1	1
	Europe		1			1
	Oceania				1	1
	Products of Various Countries				2	2
Honey Total			1		4	5
Meat - exotic	Asia					
	Europe					
	Unknown		3			3
Meat - exotic Total			3			3
Meat - products and	Africa		2		2	4

processed	Asia	1	6	27	34
	Europe	13	10	32	55
	North America		1	1	2
	Oceania	86	14	92	192
	Products of Various Countries		1		1
	South America		3	95	98
	Unknown		13	25	38
	Meat - products and processed Total		100	50	274
Milk and milk products	Asia		5	6	11
	Europe	1		8	9
	North America		1		1
	Oceania			1	1
	South America			2	2
	Unknown		1	9	10
Milk and milk products Total		1	7	26	34
Miscellaneous	Africa			1	1
	Asia		10	15	25
	Europe		2		2
	North America			1	1
	Products of Various Countries	5		5	10
	Unknown	1		2	3
Miscellaneous Total		6	12	24	42
Noodles	Africa		1	1	2
	Asia		5	38	19
	North America		1		3
	Oceania		1		1
Noodles Total			6	41	24
Nuts and nut products	Africa		4	1	6
	Asia		8	1	6
	Europe		3	2	37
	North America		5		24
	Oceania				3
	Products of Various Countries		1	1	7
	South America		2		10
	Unknown			2	22
Nuts and nut products Total			23	3	10
Ready-made meals	Asia	1	11	6	18

	Europe North America					1	1
Ready-made meals Total		1		11		7	19
Rice and rice products	Africa			2		9	11
	Asia	26		33		272	331
	Europe North America			2		8	10
	Oceania					1	22
	Products of Various Countries					5	5
	South America					9	9
	Unknown	2	2	5		3	3
Rice and rice products Total		28	2	43		429	502
Sauces	Africa	1		2		4	7
	Asia	7	3	33	2	71	116
	Europe North America			6		10	16
	Oceania	4		18		14	36
	Products of Various Countries			1		1	2
	South America					1	1
	Unknown	1		7		13	21
Sauces Total		13	3	67	2	114	199
Seeds and seed products	Africa			34		8	15
	Asia	1		11	4	1	122
	Europe North America			6	1	3	32
	Oceania						18
	Products of Various Countries			1		1	13
	South America						6
	Unknown			12		6	51
Seeds and seed products Total		1		65	5	19	257
Shellfish products	Africa					1	1
	Asia	3		9		57	69
	Europe North America	1				4	5
	Oceania	1		4		2	7
	Products of Various Countries					1	1
	South America			1		1	2
	Unknown			4		3	7
Shellfish products		5		18		70	93

Total										
Snacks	Africa								2	2
	Asia				9				22	31
	Europe				1				10	11
	North America				2				15	17
	Products of Various Countries								2	2
	Unknown				2				7	9
Snacks Total					14				58	72
Soups & Broths	Africa				2				4	6
	Asia	1	1		24				49	75
	Europe				2				2	4
	North America				7				8	15
	Unknown	1			3				4	8
Soups & Broths Total		2	1		38				67	108
soups and broths	Asia									
soups and broths Total										
Spices	Africa				1	15			29	45
	Asia	1	4	1	1	82	1	11	417	518
	Europe			1		10			13	24
	North America					10		1	33	44
	Oceania					2				2
	Products of Various Countries				2	2		2	147	153
	South America					4			12	16
	Unknown			1		8		2	154	165
	Spices Total		1	4	3	4	133	1	16	805
Vegetables - beans & pulses	Africa					1			3	4
	Asia		1			7	1		14	23
	Europe					1			1	2
	North America					1			2	3
	Unknown	1				1			3	5
Vegetables - beans & pulses Total		1	1			11	1		23	37
Vegetables - canned	Asia					7			11	18
	North America				1				2	3
	South America					1				1
	Unknown					1				1
Vegetables - canned Total				1		9			13	23
Vegetables - dried	Asia								1	1
	Unknown					1				1
Vegetables - dried Total						1			1	2
Vegetables - fresh	Africa								1	1

	Asia					1			3	4
	Europe					1				1
	Unknown								2	2
Vegetables - fresh Total						2			6	8
Vegetables - products & processed	Africa	2				1			3	6
	Asia					28	3		29	60
	Europe					6			7	13
	North America			1		2	1		7	11
	Oceania								1	1
	Products of Various Countries								3	3
	Unknown					2			4	6
Vegetables - products & processed Total		2	1			39	4		54	100
Wine	Africa								1	1
	North America								2	2
	Oceania								10	10
	South America								13	13
Wine Total									26	26
Grand Total		168	35	11	19	947	37	63	4050	5321

Annex 4 Description of Labelling Errors

With a few notable exceptions, the following gives the labelling requirements for most food sold in the UK. Full guidance notes for Food Labelling Regulations 1996 (SI 1996/1499), can be downloaded at the following web page.

<http://www.food.gov.uk/foodindustry/guidancenotes/labelregsguidance/foodlabelregsguid>

Nutritional information format

As a minimum, labels need to give the amount of energy (expressed as kJ and kcal), protein, carbohydrate and fat (all expressed in grams) provided by 100g or 100ml of the food, plus the amount of any nutrient for which a claim has been made. Values per quantified serving may be given in addition to, but not in place of, values per 100g or 100ml. Details of certain other nutrients for which no claim has been made may be given voluntarily. The requirements for the presentation of nutrition information also apply when such information is given voluntarily.

In this year's programme, LA officers reported food not displaying the complete nutritional information, or displayed in an inappropriate format.

Durability marking

The Food Labelling Regulation stipulates that the minimum durability of foods must be declared, either as a "best before" date or for highly perishable foods a "Use by date".

Officers reported durability markings not being present, displayed in an inappropriate format or unreadable on the full range of products sampled.

Name insufficiently precise

The name of the product is not given or is insufficiently precise to indicate the true nature of the product and to distinguish it from other foods with which it could be confused. This was often seen in nut and seed products.

Errors in ingredients list, QUID declaration, ingredients declaration

Generally, for those foods required to display an ingredients list, ingredients must be listed in descending order of weight at the time of their use in the preparation of the food (often referred to as "the mixing-bowl stage"). The ingredients list must include a heading consisting of, or including, the word "ingredients".

The name used for an ingredient should be a name that could be used for it if it were being sold as a food by itself and should therefore include appropriate reference to physical condition or to any process or treatment that it has undergone in cases where omission of this information would mislead. Listed ingredients that have been irradiated must be identified as "irradiated" or as having been "treated with ionizing radiation".

Name of business operator

The name and address of food manufacturer should be displayed on the food packaging.

Misleading labelling claims

The general provisions of the Food Labelling Regulations prohibit a claim in the labelling or advertising of a food that it has tonic or medicinal properties, and imposes conditions for the making of -

- claims relating to foods for particular uses and similar foods;
- reduced or low energy value claims;
- protein claims;

- vitamin claims;
- mineral claims;
- cholesterol claims;
- nutrition claims, and
- claims which depend upon another food.

No production method given

The name of a food must include, or be accompanied by, an indication of its physical condition or treatment where a purchaser could be misled by the omission of that information. For example, milk which has been "pasteurised", "sterilised", "condensed", "UHT" etc should indicate this on the label. In addition, other descriptions may apply, e.g. "homogenised".

No weight declaration

The Weights and Measures Act 1985 requires most prepacked food to carry an indication of its net weight or volume on the container.

No storage conditions

Where appropriate, any storage conditions which need to be observed if the food is to retain its specific properties until the date shown must also be given.

Inappropriate labelling for specific foods

Specific labelling legislation applies to certain foods and ingredients, which must be adhered to in addition to the general provisions in the Food Labelling Regulations.

No intended use

Instructions for use must be given if it would be difficult to make appropriate use of the food without them.

Annex 5 Breakdown of labelling errors by food commodity

Product Type	additives not declared	Durability marking	QUID declaration	Illegibility of labelling for specific foods	Name insufficiently precise or variable or business operator	n – GMO, Food Allergens	name or ingredients	No ingredients listed	intended use	No storage conditions	Nutritional information for future use not specified	Traceability	Grand Total	
Bakery products & cereals	2	11	12		2	1	5			5	14	14	1	67
Beverages	1	23	16	1	9	2	1	1	7	3	22	2		88
Confectionary		1	1											2
Cooking utensils	1	1				2			2			1	2	9
Dessert		1			1						1			3
Fats and oils					1									1
Fish products		1	12	1	6		1			1	6	4		32
Food supplements & herbal products	1	31	14	4	33	4	1	8		3	2	9	8	118
Fruit - canned		1	1								2			4
Fruit - dried						1								1
Fruit - fresh					1									1
Fruit - products & processed		1	2		1						2			6
Herbs - dried	1	6	1				1							9
Herbs - fresh												9		9
Honey		1												1
Meat - exotic			1				1				1			3
Meat - products and processed	2	3	22	1	4	6		1			5	6		50
Milk and milk products	1	4						1			1			7

Miscellaneous		3	1	1	3				2				2			12
Noodles	4	2	4		8								8	15		41
Nuts and nut products		5	3									1	2	12		23
Ready-made meals		1	1		1			2					4	2		11
Rice and rice products	1	12	4	6			1		1				14	4		43
Sauces	7	8	10	6	1	1		3	3				17	11		67
Seeds and seed products	3	11	21		2	1	8		2		1	1	5	10		65
Shellfish products		1	8	1	1			1					3	3		18
Snacks			2		2				1			1	6	2		14
Soups & Broths	1	7	9		5	2			1	1			12			38
Spices	2	37	23	2	4	3	10	1	2	3		3	20	23		133
Vegetables - beans & pulses		1	1	1	1	2			1				3	1		11
Vegetables - canned		1	2	2	2								2			9
Vegetables - dried									1							1
Vegetables - fresh		1	1													2
Vegetables - products & processed (blank)	1	8	7	1	4				4			1	12	1		39
Grand Total	28	183	179	27	92	22	25	9	41	6	4	18	173	128	3	947

Annex 6 Breakdown of labelling errors by continent

Labelling error	Africa	Asia	Europe	North America	Oceania	Products of Various Countries	S. America	Unknown	Total
Category of additives not declared		17	2	3				6	28
Durability marking	9	91	17	32	1	3	4	26	183
Errors in ingredients list, QUID declaration	32	68	24	19	10	1	2	23	179
Illegibility of label		22	2	2	1				27
Inappropriate labelling for specific foods	6	43	3	16	1	1	2	20	92
Name insufficiently precise	1	4	4	2	3			8	22
Name of business operator	5	10	2	1		1	3	3	25
No declaration – GMO, Food Allergens		2	2	4				1	9
No English version of name or ingredients	3	8	10	1			13	6	41
No ingredients list		4	1	1					6
No intended use			1					3	4
No storage conditions	1	8	9						18
Nutritional information format	8	107	8	18	3	2	6	21	173
Reason for failure not specified	24	62	3	14	3	1	8	13	128
Traceability (blank)			2					1	3
Grand Total	89	446	90	113	22	9	38	131	947

ANNEX 7 – EC Statutory Requirements - feed

Legislative controls on each undesirable substance

Mycotoxins

Aflatoxin B1: Statutory controls set in Directive 2003/100/EC, amending Directive 2002/32.
<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2003:285:0033:0037:EN:PDF>

Deoxynivalenol, zearalenone, ochratoxin A, fumonisins B1 and B2: Commission Recommendation 2006/576

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2006:229:0007:0009:EN:PDF>

Hazardous metals

Arsenic & Lead: Directive 2003/100/EC amending Directive 2002/32

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2003:285:0033:0037:EN:PDF>

Mercury: Directive 2005/8/EC amending Directive 2002/32.

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2005:027:0044:0045:EN:PDF>

Cadmium: Directive 2002/32

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2002:140:0010:0021:EN:PDF>

Dioxins & dioxin-like PCBs

Statutory controls set in Directive 2006/13/EC amending Directive 2002/32.

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2006:032:0044:0053:EN:PDF>

Melamine

Commission Decision 2008/798

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2008:273:0018:0020:EN:PDF>

and Decision 2008/921

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2008:331:0019:0020:EN:PDF>

GM feed

Regulation 1829/2003

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2003:268:0001:0023:EN:PDF>