

# FSS funded LA Food Sampling Grant Programme 2021/22



	Food Type	Premises Type	Testing parameters	Number of Samples
1	Reconstituted frozen raw coated chicken products	Retailers	Salmonella, Listeria monocytogenes (detection)	60
2	Reconstituted frozen raw poultry products <u>other than chicken</u> (turkey and duck)	Retailers	Salmonella, Listeria monocytogenes (detection)	60
3	Frozen vegetables and fruit (imported)	Retailers	Salmonella, Listeria monocytogenes detection and enumeration, STEC, ACC	45
4	Sandwich fillings	Retailers, Caterers	Salmonella, Listeria monocytogenes (detection), STEC, Campylobacter, ACC	45
5	Fresh cow and sheep/lamb liver	Retailers	Campylobacter, Salmonella	60
6	Oats and oat-based products	Retailers	Fusarium mycotoxins – DON, ZON, T2 & HT2, fumonisins, cadmium and lead	35
7	Oat-based ‘milks’	Retailers	Fusarium mycotoxins – DON, ZON, T2 & HT2, cadmium and lead,	40
8	Almond-based ‘milks’	Retailers	Aflatoxins B1, B2, G1, & G2, cadmium and lead	40
9	Drinking coconut milk	Retailers	3-MCPD and glycidal esters	40
10	Pre-packed beef mince	Retailers	Fat & Connective tissue	45
11	Vegan and dairy-free products	Retailers	Milk proteins (total)	40
12	Gluten-free cereal, cereal bars and cakes	Retailers	Gluten	40
13	Nut-free meals	Caterers	Presence of nuts (focusing on peanuts and almonds)	35
14	Dairy-free meals	Caterers	Milk proteins (total)	40