

# Food Standards Scotland Food Sampling Programme

1st July 2023 – 30th June 2024

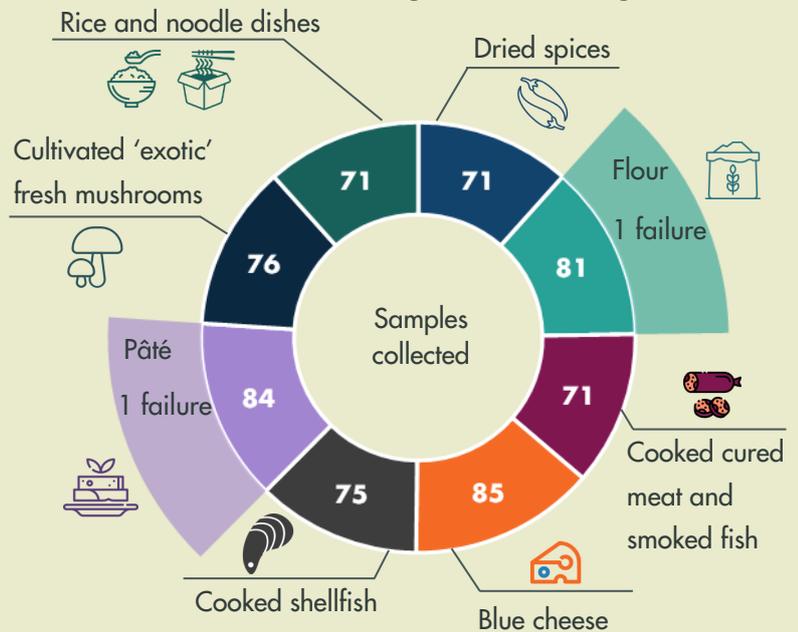
**£200k** was spent on the sampling programme, which tested **16 food types**. Samples were taken from retail, caterers, manufacturers, and processors. A total of **1,215** samples were analysed by Scotland's four Public Analyst laboratories.

Food Standards Scotland funds an annual food sampling programme through Scottish Local Authorities (LAs) and Public Analyst laboratories. In 2023/24, food types were selected based on emerging global supply chain risks and issues identified by LAs. The data helps ensure food in Scotland is safe and authentic, and highlights areas needing further action.

- There were 614 microbiological samples analysed across 8 food types and **only 2 samples** were unsatisfactory.

- 1 smoked salmon pâté sample was unsatisfactory due to the detection of the pathogen *Listeria monocytogenes*.
- 1 plain flour sample was unsatisfactory due to the detection of Shiga toxin-producing *Escherichia coli*.

## Microbiological testing



**Local Authorities took appropriate actions in response to these results to protect consumers' health.**



**85%**

of the 68 **milk-alternative lattes** sampled from coffee shops contained a level of milk protein that has the potential to cause an allergic reaction in individuals with a milk allergy.

## Allergen testing



I have an allergy

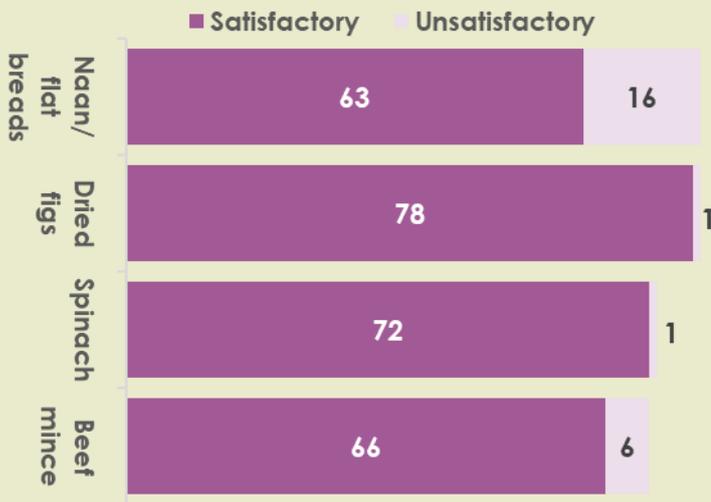
**Sampling officers requested these meals and declared they had an allergy to replicate the experience of a consumer with specific allergies.**



**14%**

of the 70 **egg-free take away meals** sampled contained a level of egg protein that has the potential to cause an allergic reaction in individuals with an egg allergy.

## Chemical testing



- 6 beef mince samples (9%) had a fat content above the declaration on its label.

These results indicate issues at manufacturing, but these products would be safe for consumers.

**Local Authorities took appropriate actions in response to these results to ensure consumers' health was protected.**

**There were 303 chemical samples collected across 4 food types. In general, we found that the number of unsatisfactory results was very low.**

- 16 the naan/flat bread samples (20%) contained high levels of the preservative propionic acid. These results indicate that the preservative was used in excess, but do not cause concern with regards to consumers' health.
- 1 dried fig sample contained a mycotoxin above the permitted maximum level.
- 1 spinach sample contained cadmium above the permitted maximum level.

## Food authenticity testing



**160** frozen processed pork products and frozen processed beef products were tested for the presence of other undeclared meat species and all samples were **satisfactory**.



## Actions taken to address the findings

- The results gathered in the sampling programme are being used to inform a review of foods that are of higher risk to consumers who are more vulnerable to food poisoning.
- FSS is working with partners to raise awareness of STEC risks from handling and eating uncooked flour and flour products, and how to avoid them.
- Following the high failure rate in detecting milk protein in milk-alternative lattes, FSS is working with Local Authorities to help coffee shops and cafes understand the risks to consumers with milk allergies. We're also developing labelling guidance and raising public awareness to support more informed consumer choices.