

Food Standards Scotland Food Sampling Programme

1st July 2024 – 30th June 2025

Food Standards Scotland funds an annual food sampling programme through Scottish Local Authorities (LAs) and Public Analyst laboratories. In 2024/25, 15 food types were selected for testing based on emerging global supply chain risks and issues identified by LAs. The data provides assurance that food in Scotland is safe and authentic, and highlights any areas needing further action.

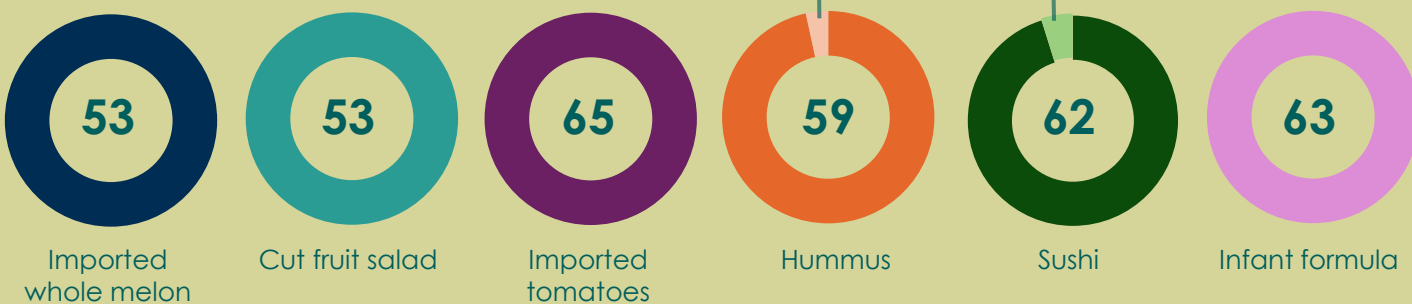
Microbiological testing

355 microbiological samples analysed across 6 food types, 350 of which were satisfactory.

LAs took appropriate actions in response to these results to protect consumers' health.

2 hummus samples were unsatisfactory due to the detection of *Listeria monocytogenes*

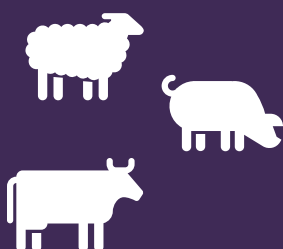
3 sushi samples were unsatisfactory due to the detection of *Bacillus cereus*, which suggests poor processing



Food authenticity testing

44 minced lamb or beef

products were tested for the presence of undeclared meat species.



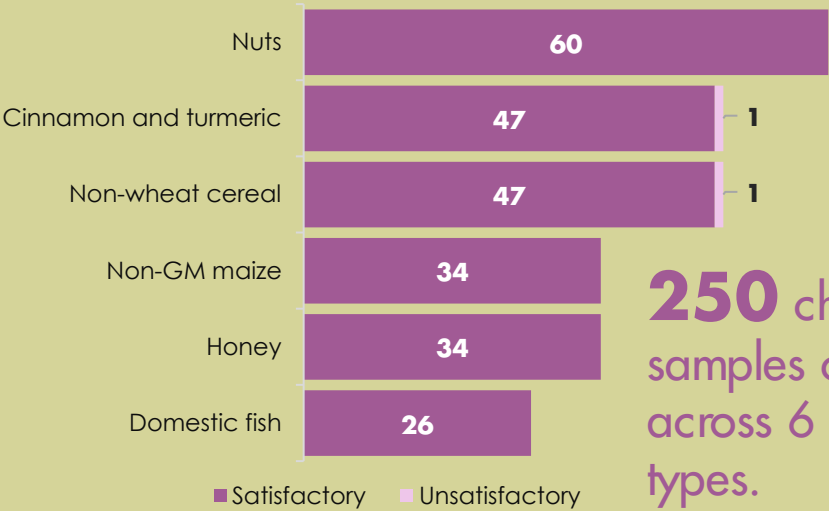
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of the 44 products tested were unsatisfactory - 2 lamb mince products and 1 lamb burger due to the presence of beef and pork.

1 cinnamon powder contained lead above the max permitted level.

1 cereal contained atropine just above max permitted level, likely to be within the margin of safety.

Chemical testing



250 chemical samples collected across 6 food types.

Allergen testing



48 prepacked for direct sale products which did not have milk or gluten listed in their ingredients were tested for the presence of **milk** and **gluten**, 10 of which were unsatisfactory.



I am allergic to soy/almond

52 samples of **milk latte** were tested for the presence of **soy** and **almond** and all samples were **satisfactory**.



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Samples were unsatisfactory for the labelling format e.g. wording of ingredient, name, etc.

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Samples did not have any label attached to the packaging, as such they did not contain any allergen labelling.

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Samples had inappropriate use of a generic precautionary allergen labelling statement.

LAs took appropriate actions in response to these results to ensure consumers' health was protected.

Actions taken to address the findings

- FSS has developed an incident prevention strategy for allergens at cafes and other catering establishments, specifically focusing on cross-contact issues in coffees.
- FSS has commissioned consumer focus groups to understand the experience of consumers with allergies and food intolerances when eating out of the home, which will support the development of improved allergen communication and guidance for consumer safety.