



The Rapid Alert System for Food and Feed (RASFF)

Annual Report 2010





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for Food and Feed (RASFF)**

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The Health and Consumers Directorate-General of the European Commission manages the Rapid Alert System for food and Feed (RASFF). This report describes the activity of the RASFF in 2010.

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<http://ec.europa.eu/rasff>

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FOREWORD

It is my pleasure, once again, to present the latest edition of the RASFF annual report.

2009 was a memorable year in which the RASFF celebrated its 30th anniversary. 2010, however will also be remembered for the fact that the number of notifications reached over 8,000, a figure which represents an 8% increase over the previous year.

This growth, for the third consecutive year is largely down to rejections of consignments at EU borders in the light of the strengthening of border controls as regards food of non-animal origin, through Regulation (EC) No 669/2009.

RASFF entries span an impressively diverse range of issues. Some touch directly upon consumer health, others less so, and some not at all. Issues that are not clear-cut are circulated as "RASFF news". One such RASFF news item, and the subject of strong international co-operation, reported on the diverse hepatitis A outbreaks in the Netherlands, France and Australia, associated with the consumption of dried tomato products. Despite many efforts, no products circulating on the market could be identified in which the risk could be demonstrated. Nonetheless, the collaboration led to the exchange of extremely useful information in analysis and prevention of contamination. Similar lessons will no doubt be drawn from the 2011 E. coli crisis, to help us further improve the use of our alert and response system – a system which has regularly proved its value and efficiency circulating necessary information rapidly, thus enabling appropriate actions to be taken without undue delay. However thorough analysis of these events will have to wait for the 2011 report. There is, however, much to digest in this 2010 report including of course information regarding dioxin found in feed fat. Another matter concerns the issue of the blue mozzarella.

Facts and figures of what food and feed related risks were reported to RASFF provide a solid and reliable picture of the controls carried out by Member States in upholding food safety and protecting consumers from food related risks. I conclude therefore with a warm word of thanks to all the professionals – operators, inspectors as well as legislators, analysts and scientists – who work so hard, day in and day out, in their tireless quest to keep consumers safe.

John Dalli

Commissioner for Health and Consumer Policy

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Acronyms used in this report

AGES	Austrian Agency for Health and Food Safety
ASP	Amnesic Shellfish Poisoning
BSE	Bovine Spongiform Encephalopathy
CS	Commission Services
DSP	Diarrhoeic Shellfish Poisoning
ECDC	European Centre for Disease Prevention and Control
EC	European Commission
EEA	European Economic Area
EFTA	European Free Trade Association
EFSA	European Food Safety Authority
EMA	European Medicines Agency
EU	European Union
FVO	Food and Veterinary Office
FWD	Food and Waterborne Diseases
GMO	Genetically Modified Organism
INFOSAN	International Food Safety Authorities Network
MRL	Maximum Residue Limit
OJ	Official Journal
PFGE	Pulsed Field Gel Electrophoresis
PSP	Paralytic Shellfish Poisoning
PCBs	Polychlorinated biphenyls
RASFF	Rapid Alert System for Food and Feed
TIAC	Toxi-Infections Alimentaires Collectives
TRACES	Trade Control and Expert System
US	United States of America

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The Rapid Alert System for Food and Feed (RASFF)



THE LEGAL BASIS

The RASFF was put in place to provide food and feed control authorities with an effective tool to exchange information about measures taken responding to serious risks detected in relation to food or feed. This exchange of information helps Member States to act more rapidly and in a coordinated manner in response to a health threat caused by food or feed. Its effectiveness is ensured by keeping its structure simple: it consists essentially of clearly identified contact points in the Commission, EFSA¹, EEA² and at national level in member countries, exchanging information in a clear and structured way by means of templates.

The legal basis of the RASFF is Regulation (EC) N° 178/2002. Article 50 of this Regulation establishes the rapid alert system for food and feed as a network involving the Member States, the Commission as member and manager of the system and the European Food Safety Authority (EFSA). Also the EEA countries: Norway, Liechtenstein and Iceland, are longstanding members of the RASFF.

Whenever a member of the network has any information relating to the existence of a serious direct or indirect risk to human health deriving from food or feed, this information is immediately notified to the Commission under the RASFF. The Commission immediately transmits this information to the members of the network.

Article 50.3 of the Regulation lays down additional criteria for when a RASFF notification is required.

Without prejudice to other Community legislation, the Member States shall immediately notify the Commission under the rapid alert system of:

- a. any measure they adopt which is aimed at restricting the placing on the market or forcing the withdrawal from the market or the recall of food or feed in order to protect human health and requiring rapid action;
- b. any recommendation or agreement with professional operators which is aimed, on a voluntary or obligatory basis, at preventing, limiting or imposing specific conditions on the placing on the market or the eventual use of food or feed on account of a serious risk to human health requiring rapid action;
- c. any rejection, related to a direct or indirect risk to human health, of a batch, container or cargo of food or feed by a competent authority at a border post within the European Union.

¹ European Food Safety Authority, www.efsa.europa.eu

² EFTA Surveillance Authority, <http://www.eftasurv.int>

Regulation (EC) N° 16/2011 lays down implementing rules for the RASFF. It entered into force on 31 January 2011. The Regulation lays down requirements for members of the network and the procedure for transmission of the different types of notifications. A difference is made between notifications requiring rapid action (alert notifications) and other notifications (information notifications and border rejection notifications). Therefore definitions of these different types of notifications are added. In addition the role of the Commission as manager of the network is detailed.

All members of the system have 24/7 out-of-hours arrangements to ensure that in case of an urgent notification being made outside of office hours, on-duty officers can be warned, acknowledge the urgent information and take appropriate action. All member organisations of the RASFF – where contact points are identified – are listed and their home pages can be consulted on the internet from the following RASFF web page: http://ec.europa.eu/comm/food/food/rapidalert/members_en.htm.

THE MEMBERS



EUROPEAN UNION

- European Commission – Health and Consumers Directorate-General
- European Food Safety Authority (EFSA)



EFTA

- EFTA Surveillance Authority



AUSTRIA

- Österreichische Agentur für Gesundheit und Ernährungssicherheit GmbH und Bundesamt für Ernährungssicherheit



BELGIUM

- A.F.S.C.A. – Agence Fédérale pour la Sécurité de la Chaîne Alimentaire
- F.A.V.V. – Federaal Agentschap voor de Veiligheid van de Voedselketen



BULGARIA

- Министерство на земеделието и горите
- Ministry of Agriculture and Food



CYPRUS

- Ministry of Health – Medical and Public Health Services



CZECH REPUBLIC

- Státní zemědělská a potravinářská inspekce
- Czech Agriculture And Food Inspection Authority



DENMARK

- Fødevarerdirektoratet – Ministeriet for Fødevarer, Landbrug og Fiskeri
- The Danish Veterinary and Food Administration – Ministry of Food, Agriculture and Fisheries



ESTONIA

- Veterinaar- ja Toiduamet (Veterinary and Food Board)



FINLAND

- Elintarviketurvallisuusvirasto Evira (Finnish Food Safety Authority Evira)



FRANCE

- Direction générale de la concurrence, de la consommation et de la répression des fraudes – Ministère de l'Economie, de l'Industrie et de l'Emploi
- Ministère de l'Alimentation, de l'Agriculture et de la Pêche



GERMANY

- Bundesamt für Verbraucherschutz und Lebensmittelsicherheit (BVL)



GREECE

- Hellenic Food Authority (EFET)



HUNGARY

- Magyar Élelmiszer-biztonsági Hivatal
- Hungarian Food Safety Office



ICELAND

- The Icelandic Food and Veterinary Authority – MAST



IRELAND

- F.S.A.I. – Food Safety Authority of Ireland



ITALY

- Ministero della Salute (Ministry of Health)



LATVIA

- Partikas un Veterinārais Dienests (Food and Veterinary Service)



LIECHTENSTEIN

- Amt für Lebensmittelkontrolle/Landesveterinäramt (Office for Food Inspection and Veterinary Affairs)



LITHUANIA

- Lietuvos Respublikos Valstybine Maisto ir Veterinarijos Tarnyba (State Food and Veterinary Service)



LUXEMBOURG

- OSQCA: Organisme pour la sécurité et la qualité de la chaîne alimentaire



MALTA

- Food Safety Commission



NETHERLANDS

- Nieuwe Voedsel en Waren Autoriteit
- Food and Consumer Product Safety Authority



NORWAY

- Statens tilsyn for planter, fisk, dyr, og Næringsmidler – (Norwegian Food Safety Authority)



POLAND

- Główny Inspektorat Sanitarny (Chief Sanitary Inspectorate)



PORTUGAL

- Ministério da Agricultura, do Mar, do Ambiente e do Ordenamento do Território (MAMAOT)



ROMANIA

- Autoritatea Nationala Sanitar-Veterinara si pentru Siguranta Alimentelor (National Sanitary Veterinary And Food Safety Authority)



SLOVAKIA

- Státna veterinárna a potravinová správa SR



SLOVENIA

- Inspectorate for Agriculture, Forestry and Food



SPAIN

- Agencia Española De Seguridad Alimentaria Y Nutrición
- Ministerio de Medio Ambiente Y Medio Rural Y Marino



SWEDEN

- Livsmedelsverket
- National Food Administration



SWITZERLAND

- Bundesamt für Gesundheit (BAG)



UNITED KINGDOM

- Food Standards Agency

THE SYSTEM

RASFF notifications

RASFF notifications usually report on risks identified in food, feed or food contact materials that are placed on the market in the notifying country or detained at an EU point of entry at the border with an EU neighbouring country. The notifying country reports on the risks it has identified, the product and its traceability and the measures it has taken.

According to the seriousness of the risks identified and the distribution of the product on the market, the RASFF notification is classified after verification by the Commission contact point as alert, information or border rejection notification before the Commission contact point transmits it to all network members.



Alert notifications

An 'alert notification' or 'alert' is sent when a food, feed or food contact material presenting a serious risk is on the market and when rapid action is or might be required in another country than the notifying country. Alerts are triggered by the member of the network that detects the problem and has initiated the relevant measures, such as withdrawal or recall. The notification aims at giving all the members of the network the information to verify whether the concerned product is on their market, so that they can take the necessary measures.

Products subject to an alert notification have been withdrawn or are in the process of being withdrawn from the market. Member States have their own mechanisms to carry out such actions, including the provision of detailed information through the media if necessary.



Information notifications

An 'information notification' concerns a food, feed or food contact material for which a risk has been identified that does not require rapid action, e.g. because the food or feed has not reached the market or is no longer on the market (of other member countries than the notifying country).



Border rejection notifications

A 'border rejection notification' concerns a consignment of food, feed or food contact material that was refused entry into the Community for reason of a risk to human health and also to animal health or to the environment if it concerns feed.

Two main types of RASFF notifications are identified:

- an 'original notification' is a RASFF notification referring to one or more consignments of a food, feed or food contact material that were not previously notified to the RASFF;
- a 'follow-up notification' is a RASFF notification, which is transmitted as a follow-up to an original notification.

An original notification sent by a member of the RASFF can be **rejected** from transmission through the RASFF system, as proposed by the Commission after verification and in agreement with the notifying country, if the criteria for notification are not met or if the information transmitted is insufficient.

An original notification that was transmitted through the RASFF can be **withdrawn** by the Commission in agreement with the notifying country if the information, upon which the measures taken are based, turns out to be unfounded or if the transmission of the notification was made erroneously.

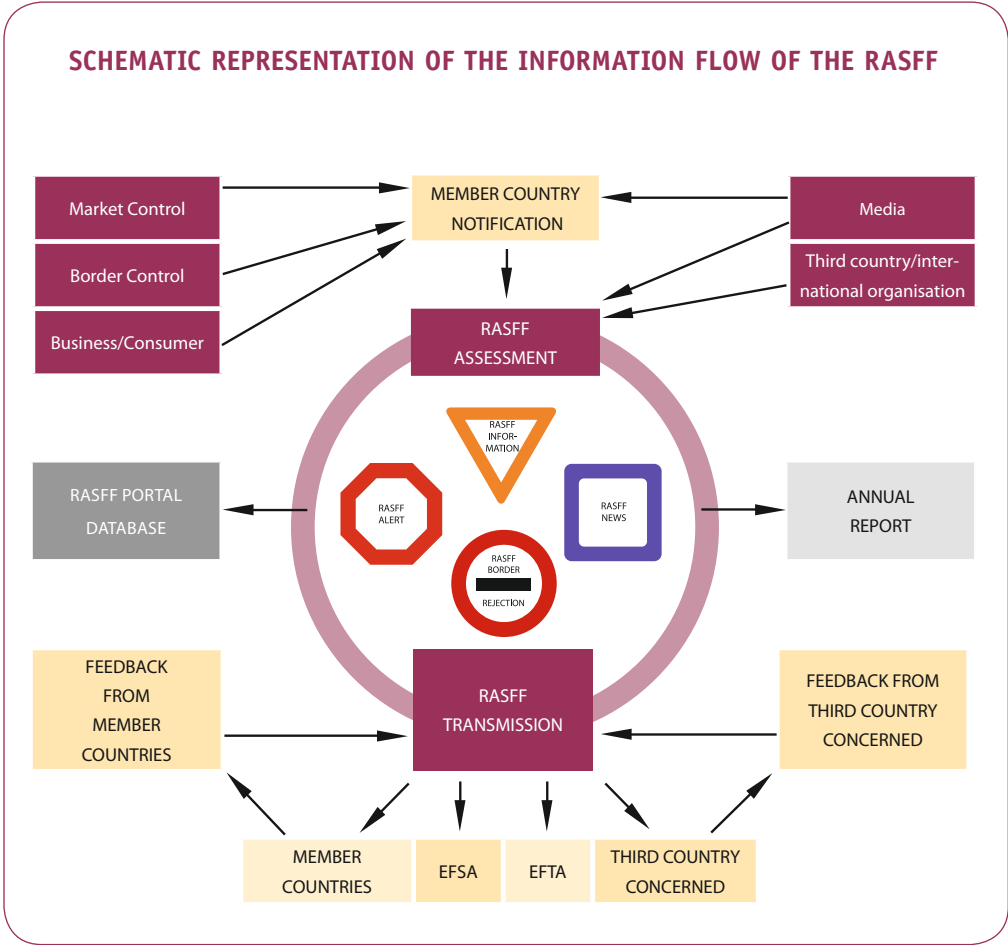
RASFF news

A 'RASFF news' concerns any type of information related to the safety of food or feed which has not been communicated as an alert, information or border rejection notification, but which is judged interesting for the food and feed control authorities in the Member States.

RASFF news items are often made based on information picked up in the media or forwarded by colleagues in food or feed authorities in third countries, EC delegations or international organisations, after having been verified with the Member States concerned.



SCHEMATIC REPRESENTATION OF THE INFORMATION FLOW OF THE RASFF



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RASFF notifications in 2010



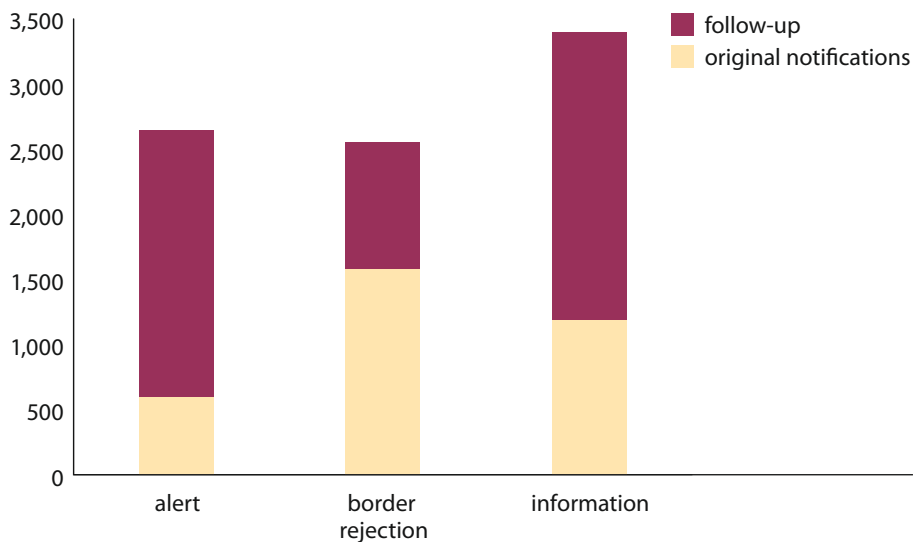
2010: RASFF NOTIFICATIONS BY NUMBERS

In 2010, a total of 3,358 [original notifications](#) were transmitted through the RASFF, of which 592 were classified as [alert](#), 1,188 as [information](#) and 1,578 as border rejection notification. These original notifications gave rise to 5,224 [follow-up](#) notifications, representing on average about 1.6 follow-ups per original notification.

These figures represent a 2.3% increase in original notifications and more importantly, an 11.6% increase in follow-up notifications; resulting in an overall increase of 7.8%.

The RASFF [news](#) transmitted internally in the network are not counted in the above figures nor represented in the charts in this report. There have been 62 RASFF news sent together with 129 follow-ups, representing a 48% increase compared to 2009.

2010 RASFF NOTIFICATIONS CLASSIFICATION



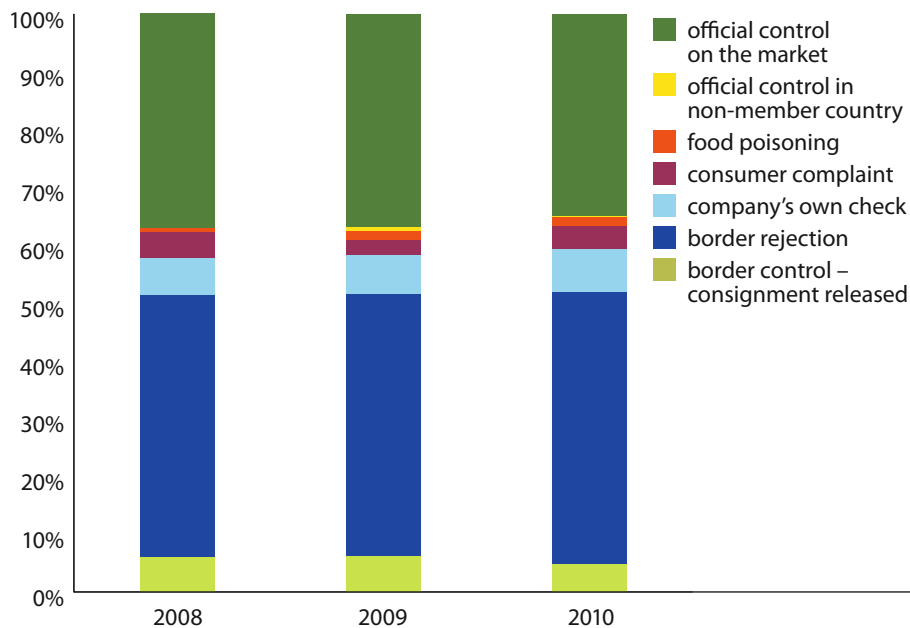
After receipt of follow-up information, 16 alert, 20 information and 26 border rejection notifications were [withdrawn](#). Notifications that were withdrawn are further excluded from statistics and charts.

The European Commission decided, after consulting the notifying countries, not to upload 51 notifications onto the system since, after evaluation, they were found not to satisfy the criteria for a RASFF notification ([rejected notifications](#)).

RASFF notifications are triggered by a variety of things. Most notifications concern official controls on the internal market³. The second largest category of notifications concerns controls at the outer EEA borders⁴ in points of entry when the consignment was not accepted for import (“border rejection”). In some cases, a sample was taken for analysis at the border (screening) and the consignment was released (“border control – consignment released”). Three special types of notifications are identified: when a consumer complaint, a company notifying the outcome of an own-check, or a food poisoning was at the basis of the notification.

A small number of notifications were triggered by an official control in a non-member country. If a non-member country informs a RASFF member of a risk found during its official controls concerning a product that may be on the market in one of the member countries, the RASFF member may notify this to the Commission for transmission to the RASFF network. In 3 of the 4 identified notifications, the information was provided by Switzerland. One alert notification followed from a RASFF news issued with information given by Australia, received through the International Food Safety Authorities Network (INFOSAN).

2008–2010: BASIS OF THE NOTIFICATION



³ Products placed on the market in one of the member countries including the EEA countries Norway, Liechtenstein and Iceland
⁴ Since 2009, including Switzerland for products of animal origin

PESTICIDE RESIDUES

With 284 notifications in 2010 compared to 172 in 2009, the notification level for pesticide residues rose by 65%. Of these, only 19 notifications were classified as alert concerning a serious risk relating to a product that could still be on the market in another Member State than the one finding the pesticide residue.



For products that are sampled on the market, samples are usually taken as part of a monitoring programme. The results of these programmes are collected by every Member State and transmitted to EFSA, which publishes a yearly monitoring report on pesticide residues. Notification to RASFF is only necessary and useful if the findings are more significant than merely exceeding an MRL e.g. in case of very high levels or very toxic pesticides. Nonetheless, the majority of notifications for products sampled on the market do not receive an alert classification because the product is often already expired when the results become available, e.g. for fresh vegetables. There were 139 information notifications for food sampled on the market.

Because findings of very high levels of pesticide residues (several times the MRL) are fortunately rather unusual, the findings would normally only present an acute risk to a consumer eating a very large portion of the contaminated food. When calculating the acute toxicity, a short term intake⁵ of the food is calculated and compared with the acute reference dose⁶ for the pesticide. An intake above the acute reference dose could lead to acute poisoning effects. Consumption data are used to calculate the short term intake.

More sampling is done nowadays at the points of entry into the EU and results are awaited before the product is released for free circulation. Informed mainly by RASFF and FVO inspection reports, a list of reinforced controls is drawn up for certain types of products depending on their origin by way of Regulation (EC) No 669/2009 implementing Regulation (EC) No 882/2004 as regards the increased level of official controls on imports of certain feed and food of non-animal origin⁷.

⁵ The short term intake is calculated assuming that a consumer with extreme food habits regarding the food item under consideration 1) consumes a big portion of the item in one meal or over one day and that 2) the level of pesticide in the item corresponds to that in the notification.

⁶ The acute reference dose is the quantity of an active substance below which acute effects can be excluded.

⁷ OJ L 194, 25.7.2009, p. 11–21

The following products were listed for testing for pesticide residues in 2010 (applicable from 25/01/2010):

food	origin	pesticides	% consignments checked
Mangos, yard long beans, bitter melon, lauki, peppers and aubergines	Dominican Republic	multi-residue	50
Bananas	Dominican Republic	multi-residue	10
Vegetables, fresh, chilled or frozen (peppers, courgettes and tomatoes)	Turkey	methomyl and oxamyl	10
Pears	Turkey	amitraz	10
Vegetables, fresh, chilled or frozen - yard long beans - aubergines - Brassica vegetables	Thailand	multi-residue	50
fresh herbs – coriander and basil	Thailand	multi-residue	20 (from 07/10/2010)
fresh oranges, peaches, pomegranates, strawberries and green beans	Egypt	multi-residue	10 (from 07/10/2010)
curry leaves	India	multi-residue	10 (from 07/10/2010)

When a consignment is stopped at the EU border – in application of Regulation (EC) No 669/2009 – and sampled for pesticide residues, it remains blocked until results are available. If the results are non-compliant, meaning that one or more residues were found at levels above the MRL, then the consignment is destroyed or redispached according to the decision of the competent authority and a border rejection notification is transmitted to the RASFF.

The pesticides mentioned below that were reported most frequently through RASFF have been coloured according to acute toxicity: **red** for highly toxic, **orange** for moderately toxic, **green** for low toxicity. This grading thus only takes into account the acute toxicity for human health, and not any chronic effects or environmental harmfulness.

30 notifications reported non-compliant products for **carbendazim**, 13 of which were border rejections. The residue was found, often together with other residues in various products from various origins: 8 notifications for products from Thailand, 5 for Dominican Republic.

15 notifications were made for findings of **chlormequat** in table grapes from India, of which 3 were classified as alert meaning that relatively high levels were found that could acutely harm a person consuming a very large quantity of grapes.

Dimethoate and **omethoate** are often measured together and reported as the sum of both, expressed as dimethoate. 38 notifications were received, the majority of which concerned products from Thailand (22, for aubergines, yard long beans e.a.).

Formetanate is used in the EU for certain applications but not for peppers. It was reported 6 times in fresh peppers from Turkey. **Indoxacarb** is a widely applied insecticide in the EU but it is not used with yard long beans for which 7 border rejections were reported on products from Thailand. **Malathion**, which use is restricted, was reported in 5 border rejections of oranges from Argentina. The fungicide **procymidone** is no longer in use in the EU but was reported 7 times in total, in various products from Thailand, in table grapes from the Former Yugoslav Republic of Macedonia and once in peppers from Turkey.

Triazophos, an insecticide which is not applied in the EU, appears often in products from India (12 notifications) and from Thailand (4 notifications). Products from India still include okra and curry leaves (see RASFF annual report 2009) which are not much consumed in the EU. More worryingly, the pesticide was also reported a few times in vegetables such as long beans and aubergines.



A 10 percent mandatory check of consignments of vegetables from Turkey was set up in Regulation (EC) No 669/2009 for **methomyl** and for **oxamyl**. These residues were reported mostly in peppers but also in courgettes, table grapes and tomatoes from Turkey (28 notifications in total). There were also 16 notifications for products not originating from Turkey: aubergines from Thailand, yard long beans from the Dominican Republic, green beans and tomatoes from Morocco (in descending notification order).

Fresh fruits and vegetables from Egypt were added to the list of Regulation (EC) No 669/2009 with a 10% mandatory testing after several notifications were received for various pesticides and products, e.g. **fenitrothion** in oranges.

RESIDUES OF VETERINARY MEDICINAL PRODUCTS

Whereas in 2009, the main issue notified was semicarbazide in shrimps (with 72 notifications), in 2010 only 7 notifications remained on this topic. In 2009 Belgium had reported as many as 56 border rejections for finding semicarbazide in shrimps. It had been found controversial to use the whole shrimp for analysis because this could lead to false positives due to environmental presence of semicarbazide. The Commission services had recommended Belgium to analyse peeled shrimps only. When Belgium had corrected its analytical method indeed, much less non-compliances (7) were detected and none by Belgium.

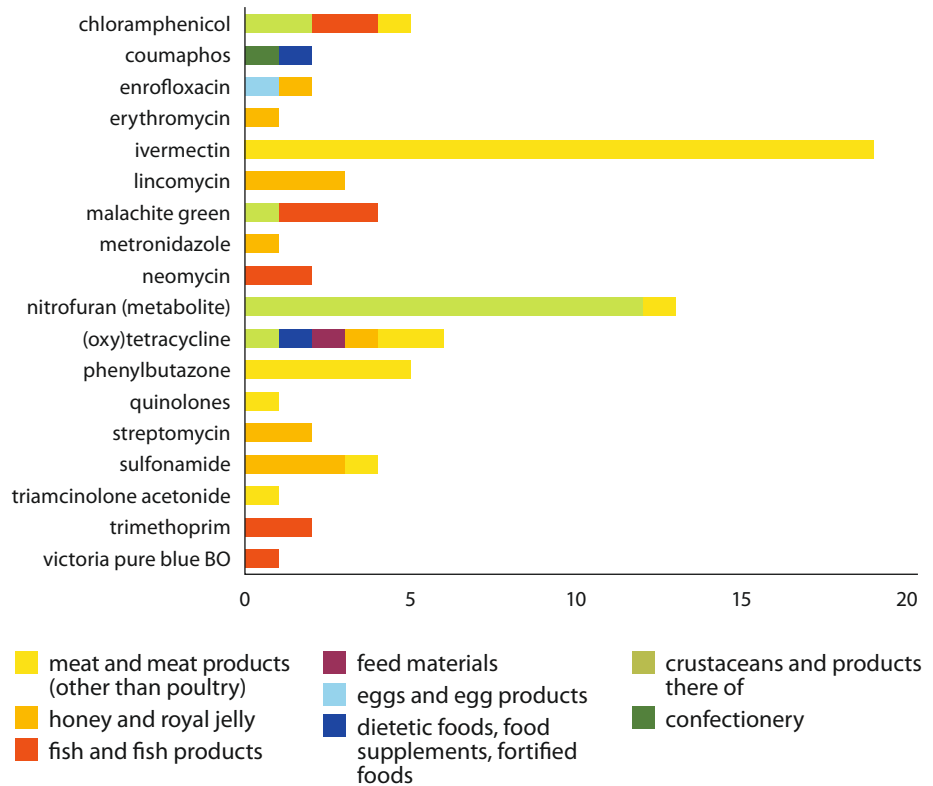
The new problem detected in 2010 with 19 notifications is residues of ivermectin in beef from Brazil, first notified by Italy and then also by other countries. The residues were found in frozen cooked beef, intended to be used in canned products. There is no EU MRL for ivermectin in meat. Non-compliant levels of ivermectin were detected earlier in the United States who operate an MRL of 10 µg/kg (= 10 ppb). Because of the non-existence of an EU MRL, Italy has rejected several consignments for levels well below 10 ppb until, at the request of the Commission, the European Medicines Agency (EMA) provided the following advice *"While MRLs have not been established in muscle, at the withdrawal period residue levels of 22,23-dihydroavermectin B1a in normal (i.e. "non-injection site") muscle should be well below the lowest MRL value established for any of the tissues, i.e. well below 30 µg/kg."* Taking into account that an MRL for muscle of 20 µg/kg had previously been established (Commission Regulation (EC) No 508/1999) for farmed deer, this level was advised to be used as an action level above which consignments are considered non-compliant. Before the action limit was set, 7 notifications had been sent reporting levels below the action limit and one largely above. Nonetheless, 11 notifications followed before the end of 2010 reporting levels above the action limit.



The table above shows that there was quite a variety of other substances notified, quite a few for the first time:

- Coumaphos was reported twice in propolis products, it is a veterinary drug used to treat bee diseases and an MRL is set for honey of 100 ppb.
- Metronidazole was first reported in honey (no MRL set), trimethoprim in caviar from France and neomycin above the MRL of 500 ppb for fish in Pangasius from Vietnam. The corticosteroid triamcinolone acetonide was first reported in horse meat from Mexico.
- The synthetic dye victoria pure blue BO was first reported in white fish fillets from Vietnam. Its use could be comparable to that of malachite green or crystal violet.

VETERINARY DRUG RESIDUES



DIOXINS

Besides the dioxin contamination incident in Germany in December 2010 (see separate story), there were several other findings in feed and food of non-compliance with the EU legislation on dioxins and dioxin-like PCBs which were notified to the RASFF:

- high levels of dioxins and dioxin-like PCBs in cod liver from Poland (6 notifications);
- high level of dioxins and dioxin-like PCBs in sardines from France. As a consequence the French authorities have prohibited the catching of sardines in the Seine bay;
- non compliant level of dioxins and dioxin-like PCBs in organic eggs from Germany. This non-compliance was traced to a possible contamination of organic corn from Ukraine. Another finding of contamination in eggs from France is related to a local contamination of the environment.
- non compliant level of dioxins in green clay from France;

- finally there were also several findings of increased levels of dioxins and dioxin-like PCBs in feed additives, premixtures and feed materials: calcium iodate premixture from Ukraine and from Canada, coconut fatty acid distillate from Ukraine, hydrogenated palm fat from Spain, shrimp shell from Morocco, copper carbonate from Israel, in vitamin A palmitate from China, dried basil from Egypt and dried meal from *Ascophyllum nodosum*.



These findings indicate non-compliant levels of dioxins and dioxin-like PCBs in a wide variety of foods and feed. This provides evidence of the importance for protecting public health of remaining vigilant and maintaining the intense monitoring for the presence of dioxins and dioxin-like PCBs across the feed and food chain.

Dioxin contamination of feed fat in Germany

Background

On 22 December 2010 a German compound feed manufacturer informed the authorities of a level of dioxins found in compound feed non-compliant with EU legislation following an own control. The non-compliance was due to the use of contaminated feed fat in the production of feed. The feed fat appeared to have been mixed with fatty acids intended for technical purposes, delivered at the feed fat company on 11 November 2010. These fatty acids are by-products of bio-fuel production and were found to be contaminated with dioxins. The German authorities notified the RASFF on 27 December of this contamination incident.

The batch of fatty acids for technical purposes was supplied by a biodiesel company in Germany via a trader in the Netherlands. On 3 January 2011 it was found that in total 7 batches of fatty acids were delivered since 11 November 2010 from the biodiesel company to the feed fat producer. Out of these 7, 4 batches of fatty acids, delivered in the second half of November 2010, were found to be contaminated. The other three batches, delivered in the first half of December 2010, were not contaminated.

Measures taken by the German authorities

By way of strict precaution, all feed fat produced at the feed fat company as of 12 November 2010 was considered to be potentially contaminated. Such potentially contaminated feed fat amounting to 2,256 tonnes had been delivered to 25 compound feed manufacturers in Germany. There were no deliveries of potentially contaminated feed fat outside Germany.

In addition 100,000–200,000 tons of compound feed, containing 2–10% of the potentially contaminated feed fat, had been delivered to laying hen, fattening poultry (broilers and turkey), pig, dairy cattle, bovine, rabbit and goose farms, all over Germany.

All farms which had received the compound feed containing the potentially contaminated feed fat were blocked. There were initially 4,760 potentially affected farms in Germany, mainly pig and poultry farms. The operation of checking, sampling and releasing farms lasted until 2 March 2011, when the final farms were released.

Distribution to Member States and third countries

The Commission Services have kept in constant contact with the German authorities and disseminated immediately all information to the Member States through the RASFF. Member States' competent authorities have been informed daily and in detail of the situation regarding the dioxin contamination incident in Germany and the measures taken to protect public health via the RASFF. Food of animal origin from blocked farms could not be placed on the market until the farms had been released (after proof that the products of animal origin from that farm were compliant with EU legislation). Furthermore, based on the analytical results from food obtained from blocked farms, it is evident that the effective contamination of food as a consequence of the incident had been very limited.

Only very limited amounts of possibly contaminated feed and food had been traded to other Member States and no export of contaminated feed or food had taken place to third countries. In the few cases, where potentially contaminated feed had been distributed to other Member States, Germany provided detailed traceability information and the competent authorities of the concerned Member States were immediately informed through the RASFF, enabling them to take the appropriate measures.

Measures under consideration as a consequence of this contamination incident

It is important that the appropriate measures are taken to avoid as much as is feasible that similar incidents may happen again in the future. Therefore the following measures are under consideration:

- requirement for feed business operators manufacturing, treating and marketing fats and fatty acids to be approved by the competent authority;
- segregation of the production streams and transports of fats for technical purposes from fats intended for feed and food, as well the possibility to have the transport in dedicated means of transport;
- mandatory monitoring by the feed business operators of dioxins and PCBs in fats, oils and products derived thereof;
- introducing an obligation for laboratories – in addition to the existing legal obligation for feed and food business operators – to notify to the competent authorities non-compliant findings of dioxin.

In general

In 2010, there were 679 notifications related to mycotoxins: 640 to aflatoxins, 25 to ochratoxin A, 9 to aflatoxins and ochratoxin A, 2 to deoxynivalenol and 3 to fumonisins. The number of RASFF notifications on mycotoxins in 2010 is in the same range as the number in 2009 but is significantly less than in the period 2003–2008. Comparing 2010 to 2009, there are nonetheless some significant differences within the product categories notified. While in 2010 there is an increase of aflatoxin notifications for groundnuts (260 notifications) compared to 2009 (233 notifications), there is a significant reduction of notifications as regards aflatoxins in nuts and nut products in 2010 (168) compared to 2009 (283). This is certainly at least partially related to the change in legislation whereby the maximum levels for aflatoxins in almonds, hazelnuts and pistachios in EU legislation have been aligned with Codex Alimentarius maximum levels⁸.

hazard	2002	2003	2004	2005	2006	2007	2008	2009	2010
aflatoxins	288	762	839	946	801	705	902	638	649
deoxynivalenol (DON)						10	4	3	2
fumonisins		15	14	2	15	9	2	1	3
ochratoxin A	14	26	27	42	54	30	20	27	34
patulin				6	7		3		
zearalenone					1	6	2		

Out of the notifications on aflatoxins in peanuts, 21 relate to peanuts intended for pet food (bird feed) (7 from Argentina, 11 from Brazil and 3 from India).

A sharp increase of RASFF notifications on aflatoxins in spices relate to the high number of notifications on spices from India, for which an increased frequency of control at import is in place from 25 January 2010.

Increased frequency of control related to the presence of aflatoxins

Most notifications on aflatoxins are related to product/country of origin combinations for which imposed increased frequencies of controls at import are in force. As such, the number of notifications is enhanced by the increased frequency of control which resulted from the problem identified.

⁸ Commission Regulation (EU) No 165/2010 of 26 February 2010 amending Commission (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs as regards aflatoxins (OJ L 50, 27.2.2010, p. 8), applicable from 9 March 2010.

a) Commission Regulation (EC) No 1152/2009 of 27 November 2009 imposing special conditions governing the import of certain foodstuffs from certain third countries due to contamination risk by aflatoxins and repealing Decision 2006/504/EC⁹

- 20% on peanuts from China (75 notifications)
- 50% on pistachios from Iran (56 notifications)
- 50% on pistachios from Turkey (32 notifications)
- 20% on dried figs from Turkey (57 notifications)
- random control on almonds from the US (23 notifications)



Other products listed for increased frequency of controls in the abovementioned Regulation, such as hazelnuts from Turkey (18 notifications), peanuts from Egypt (4 notifications) and Brazil nuts in shell from Brazil (0 notifications) did not result in a significant number of notifications.

b) Commission Regulation (EC) No 669/2009 of 24 July 2009 implementing Regulation (EC) No 882/2004 of the European Parliament and of the Council as regards the increased level of official controls on imports of certain feed and food of non-animal origin and amending Decision 2006/504/EC¹⁰ applies from 25 January 2010 and imposes an increased frequency of controls at import on products from certain countries because of the presence of aflatoxins:

- 10% on peanuts from Argentina (102 notifications)
- 50% on peanuts from Brazil (29 notifications)
- 50% on spices from India (97 notifications)

Other entries on aflatoxins have not resulted in a high number of RASFF notifications because of

- low quantities imported which is the case for peanuts from Ghana (3 notifications) and melon seeds from Nigeria (7 notifications) or
- a satisfactory situation as regards aflatoxin presence which was the case for groundnuts from India (4 notifications), groundnuts from Vietnam (2 notifications), basmati rice from India (1 notification) and basmati rice from Pakistan (11 notifications). With the exception of peanuts from India for which the situation in 2011 worsened significantly, all these products have in the meantime been removed from increased frequency of controls.

Worthwhile to mention are the 23 notifications on aflatoxins in peanuts from South Africa (which have resulted into listing this for increased frequency of controls in 2011) and the 23 notifications on aflatoxins in pistachios from the US of which 12 are the result of an own control by the food business operator.

⁹ JO L 313, 28.11.2009, p. 40

¹⁰ OJ L 194, 25.7.2009, p. 11

Ochratoxin A

34 notifications relate to the unacceptable presence of ochratoxin A and in 9 notifications thereof aflatoxins are occurring simultaneously at unacceptable levels.

9 notifications relate to the unacceptable presence of ochratoxin A in dried vine fruit from Uzbekistan (listed in the annex to Regulation (EC) No 669/2009 for an increased frequency of control at import of 50% of all imported consignments). There were also 6 notifications on ochratoxin A in chilli from Peru of which 2 contained also unacceptable levels of aflatoxins. These findings together with the unfavourable outcome of an inspection mission by the Food and Veterinary Office in 2009 led to the inclusion of chilli from Peru for an increased frequency of controls at import of 10% for the presence of aflatoxins and ochratoxin A in the annex to Regulation (EC) 669/2009 as from 7 October 2010.

Other notifications relate to dried vine fruit from Turkey (4 of which 2 also with aflatoxins), dried figs from Turkey (2 notifications both also with aflatoxins) and chillies from India (4 notifications all of which also with aflatoxins). Furthermore the unusual finding of ochratoxin A in pistachios in 2009 was confirmed in 2010 in pistachios from the US (1 notification, also with aflatoxins) and from Iran (1 notification). The other findings on ochratoxin A relate to different cereals (rice, rye, millet, corn) from various origins (India, Lithuania, Ukraine and US). Finally there was also one finding of ochratoxin A in coffee and one in red wine.



There were 61 notifications of parasitic infestation with *Anisakis* of fish and one of squid in 2010, which is a 41% increase compared to 2011. These numerous notifications concerned chilled fish in 52 cases and frozen fish in 8 cases. Of the fish inspected on the market, 24 notifications were classified as alert and 19 as information notification; 19 notifications concerned rejections at the border.

The Commission services used the following guidance in proposing a classification for notifications regarding *Anisakis* parasites:

- There has to be an obvious contamination of the fish: this means that more than a few parasites are found, if not, the finding does not qualify for a RASFF notification.
- If the parasites are found in the flesh of the fish, an alert notification is proposed.
- If the parasites are found in the gut or abdominal cavity of a frozen or live fish, an information notification is proposed, if found in the gut or abdominal cavity of a chilled fish, alert notification is proposed.



PARASITIC INFESTATION WITH ANISAKIS

It cannot be deemed from this information whether the higher number of notifications is caused by an increase in the presence of *Anisakis* or by an increased awareness of parasites in fishery products. Furthermore, some notifications regarding parasites in fishery products are not so much based on the presence of a health risk, but are more related to a quality issue. The legal provision, that fishery products that are obviously contaminated with parasites must not be placed on the market for human consumption, appears to be interpreted differently among various Member States, in line with their traditions, type of dishes, etc. The Commission will therefore work to improve its guidance related to RASFF notification of parasites in fishery products.

MARINE BIOTOXINS

Amnesic shellfish poisoning (ASP) is a human illness caused by consumption of a marine biotoxin called domoic acid. This toxin is produced naturally by marine diatoms and can accumulate in bivalve molluscs that feed on the diatoms. In higher concentration the toxin can cause damage to the short-term memory, brain damage and even death. Three notifications were reported after market control, two for scallops from the United Kingdom and one for various bivalve molluscs from France.



Diarrhoeic Shellfish Poisoning (DSP) causes severe diarrhoea but was never reported to be fatal. The toxins are produced by *Dinophysis* algae with okadaic acid being the main toxin. These toxins are also referred to as “lipophilic toxins”. With 15 notifications, there were more reports in 2010. Ten notifications were related to market controls, several for mussels originating from Italy and from Spain. Four notifications were reported associated with food poisoning, in Italy, Slovenia and France.

Paralytic shellfish poisoning (PSP) is caused by a group of approximately two dozen naturally occurring potent neurotoxins. These toxins specifically block the excitation current in nerve and muscle cells, finally resulting in paralysis and other illness in consumers of contaminated shellfish. No cases of PSP toxins were reported in RASFF in 2010.

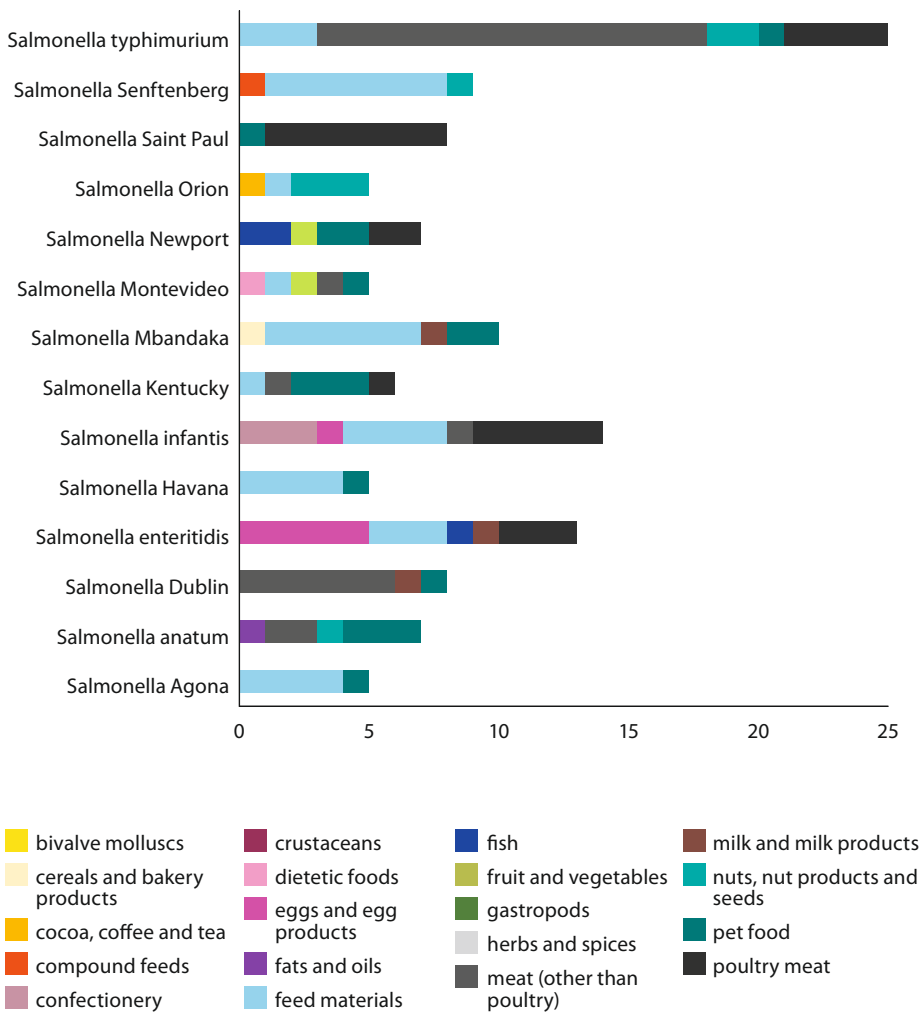
PATHOGENIC MICRO-ORGANISMS

345 notifications involved detection of *Salmonella*, which is up from the number of notifications in 2009:

- of these only 107 were triggered by border control, the majority of notifications thus involving products sampled on the market in the EU:
- 81 notifications were triggered by a company's own-check, which is no less than 34% of the notifications concerning checks carried out on the market
- 122 notifications reported *Salmonella* in animal feed

More than 70 serovars of *Salmonella enterica subsp. enterica* were identified in the notifications of 2010 but only 14 of these serovars were reported more than 4 times. The chart below shows the serovars involved and the product categories for which they were reported.

SALMONELLA



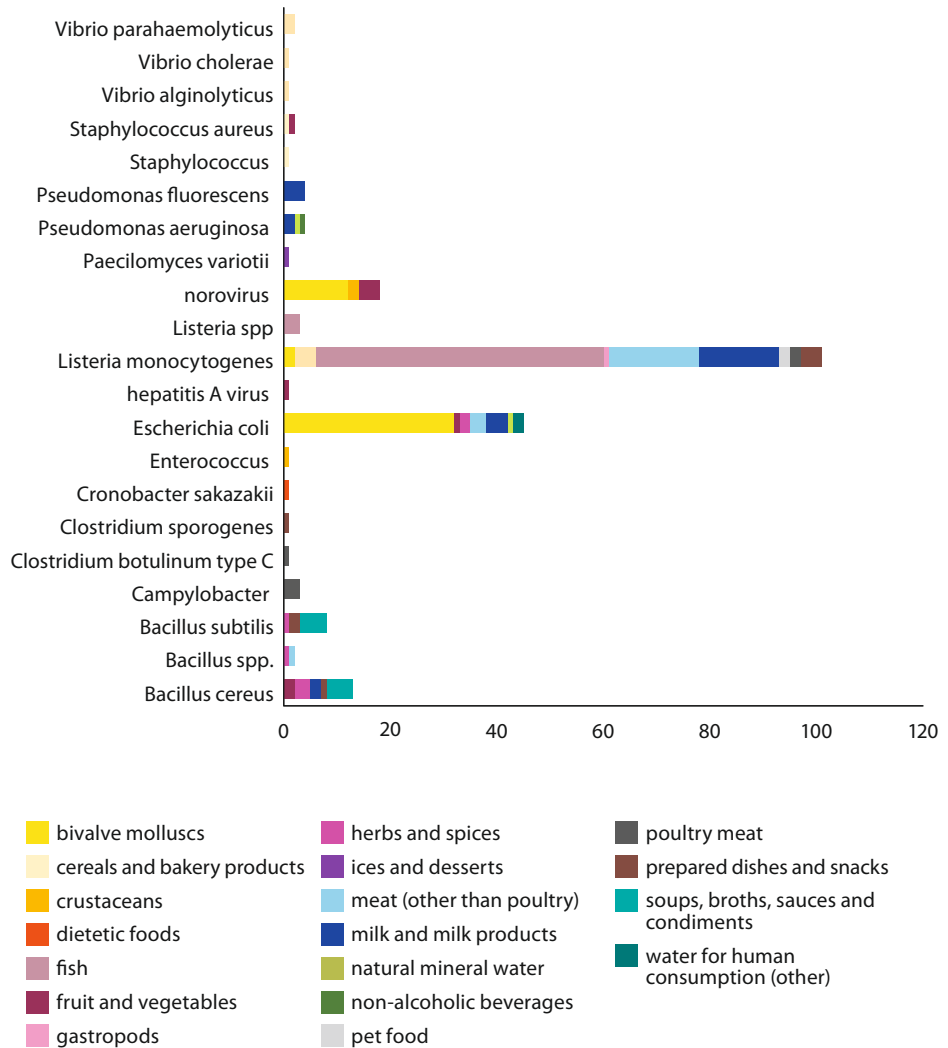
Following repeated notifications of *Salmonella* in herbs from Thailand, a 10% mandatory sampling was set up in October 2010 for consignments of mint, basil and coriander leaves entering the EU by way of Regulation (EC) No 669/2009. Over all of 2010, there have been 19 notifications about *Salmonella* in various herbs from Thailand.

Listeria monocytogenes notifications have increased in number for the second consecutive year. Again, a rise in notifications for fish (57 notifications) was noted:

- 33 notifications for salmon (33), mostly smoked, mostly originating from Poland (15)
- 12 notifications for frozen Pangasius from Vietnam, although there is no EU food safety criterion for such product, since it is not ready-to-eat. Nevertheless 8 consignments were reported rejected at the border by Poland.

The chart below shows that other than *Salmonella*, *Listeria monocytogenes* and *Escherichia coli* are the only frequently reported pathogenic micro-organism in RASFF.

PATHOGENIC MICRO-ORGANISMS (other than Salmonella)



Escherichia coli is most reported in products for which EU food safety criteria exist: live bivalve molluscs especially (32 notifications). A too high count of *Escherichia coli* indicates a purity problem of the water from which the molluscs were harvested. Further purification of the bivalve molluscs is required to ensure that they are safe for consumption. Verotoxin producing *E. coli* was reported twice in beef and once in cheese made from raw milk. This type of *E. coli* can cause serious illness and requires stringent measures up to the slaughterhouse to avoid such contamination. The outbreaks in 2011 made it painfully clear that *E. coli* can also wreak havoc through certain fresh vegetable products such as vegetable sprouts.

Blue mozzarella

In June 2010, Italian authorities reported a problem with mozzarella from Germany following consumer complaints that the product had turned blue after the packaging was opened. Little info was available at first but it was clear that the origin of the problem should be of microbiological nature. More lots were examined that showed the problem and soon *Pseudomonas fluorescens* was identified on the product. *Pseudomonas fluorescens* is known to cause discoloration of food and is one of the most common organisms responsible for spoilage of food. It is however rarely pathogenic and usually only in immuno-compromised patients. High numbers of *Pseudomonas fluorescens* were found on the product (330x10E6 CFU/g) showing that there had to be an important contamination somewhere in the production chain. The lots identified were withdrawn from the market and German authorities started investigating the cause of the contamination.

But by then the ghost was out of the bottle and Italian press was all over the “dangerous blue mozzarella” from Germany, notwithstanding that scientist confirmed the presence of *Pseudomonas fluorescens tolaasii* and *libanensis* bacteria, which produce a blue pigment. In particular, *P. libanensis* has been identified as a producer of pigments in unripe cheese products. The bacteria in question are ambient and mainly isolated from water¹¹.

After Italy reported finding *Bacillus cereus* at 300 CFU/g, it upgraded the notification to alert. Meanwhile however, extensive testing at the manufacturer revealed no non-compliances. After applying chemical treatment, also water samples showed absence of *Pseudomonas spp.*. The finding of *Bacillus cereus* was not repeated. At the levels it was found *Bacillus cereus* is not assumed to be able to cause any illness. In July Italy reported about a blue mozzarella cheese produced in Italy following a consumer complaint.



¹¹ Source: RASFF information notification 2010.0807, notified by Italy

FOREIGN BODIES



It is clear from the table below that foreign bodies are most often found in (bulk) foods of non-animal origin, such as cereals, fruits, vegetables and seeds.

These foreign bodies can present a risk for physical injury to the consumer in the case of hard (e.g. teeth injury), sharp (e.g. mouth or larynx injury) or elastic (suffocation risk) objects. Sometimes the nature of the foreign bodies is such that serious harm is not likely but their presence is considered unacceptable and rendering the food unfit for consumption (e.g. presence of insects). The odd finding of a (usually dead) mouse in e.g. a pack of frozen vegetables can perhaps cause some extent of psychological trauma.

Another reason altogether for notifying bone fragments of sometimes microscopic size in feed is the prohibition of animal constituents of land animals in feed destined to land animals in order to prevent the occurrence of prion diseases such as BSE.

A total of 17 notifications were made by Poland reporting infestations with mites of rapeseed (12), mustard seed (4) and linseed (1) from Ukraine. Mite-infested foods could lead to adverse allergenic reactions in sensitive consumers of the infested food.

		alcoholic beverages	cereals and bakery products	cocoa, coffee and tea	confectionery	feed	fishery products	fruit and vegetables	honey and royal jelly	meat (other than poultry)	milk and milk products	nuts, nut products and seeds	other food product/mixed	poultry meat and poultry meat products	prepared dishes and snacks	soups, broths, sauces and condiments
faeces			1					2				2				
fragments	bone							1		1						
fragments	bones of land animals					5										
fragments	glass	2		2	1			5		1	3		1		2	5
fragments	metal		4		2		1	2		2	1			1		
fragments	plastic		1		1			2	1	1	1		2		1	
fragments	wood						1								1	
insects			10	2			1	18	1	2	2	9		2	1	
mites								1				17				
mouse								2							1	
	other/not specified		1	1			1	8		2			1		1	
total		2	17	5	4	5	4	41	2	9	7	28	4	3	7	5

Glass fragments in instant coffee from France

A notification was received on 21 May by France on a large recall of a well-known instant coffee brand for the possible presence of small pieces of glass in the product. As it happens, the same day, information had been received from Croatia on similar findings in the product. The notification could also be linked to a notification from Greece which appeared to concern the same brand and flavours of the product. The same day, the contact points from the United Kingdom and from Germany could already report on their investigations into traceability and cause of the problem. It appeared that damage to the glass jars was probably incurred during transport and lead to insertion of small fragments of glass in the product. Because of the nature of the problem, a restriction to particular production codes or best before dates was not possible leading to a substantial traceability and recall exercise of the products concerned in order to remove them from the market. Recall notices were issued by the company in all countries involved. In total 30 countries were concerned, mostly EU Member States and countries in the Balkan region.



3

Focus on ...



UNAUTHORISED IRRADIATION

In 2010, thirty notifications reported to RASFF concerned irradiation of food. This means that the number of notifications on irradiation doubled compared to 2009. Irradiated food has nothing to do with radioactivity measured in food. Whereas for radioactive contamination, the radioactive elements may be present in the food and continue to emit radiation, with irradiated foods, the food was never in contact with the radioactive elements but was treated with radiation emitted by them, to kill any pathogenic micro-organisms. After treatment, no residual radioactivity remains within the food.

Nevertheless, since the treatment involves working with a radioactive source in the vicinity of the to-be-treated food, strict regulations were made to ensure that a fully safe product results from the process. Only certain food categories can be irradiated. Irradiation facilities have to be approved by the authorities according to strict criteria.

All notifications of irradiated foods concerned products originating from third countries. Of the notifications, 19 were based on a control at the EU border. In fact, there are EU approved irradiation facilities in third countries. The list of such facilities is laid down in Commission Decision 2002/840/EC. The facilities are in the Republic of South Africa, Turkey, Switzerland, Thailand and India. Therefore, those countries are allowed to export to the EU (only) dried aromatic herbs, spices and vegetable seasonings irradiated in one of those facilities.



The majority of irradiated foods reported do not belong to the categories mentioned above for which a treatment is allowed; most products reported originating from China and from the United States. There are no EU approved facilities in China or in the United States.

BORDER REJECTIONS

Official authorities have the obligation to notify rejections of food and feed at the EU border¹² for reason of a direct or indirect risk to human (food or feed) or animal (feed) health. It can be observed in the chart below that the number of rejections at the border is increasing in recent years.

This trend is continued in 2011 and is due to a superposition of several elements. The drop back until 2007 was likely partly due to the disappearance of much notified problems with veterinary drug residues (2003–2004) and illegal dyes (2005–2006). The increase can probably be attributed to the rise in notifications for products found to be unfit for consumption because of spoilage or hygienic failure, but also, the implementation of a Regulation imposing reinforced checks for a list of foods of non-animal origin from outside the EU.

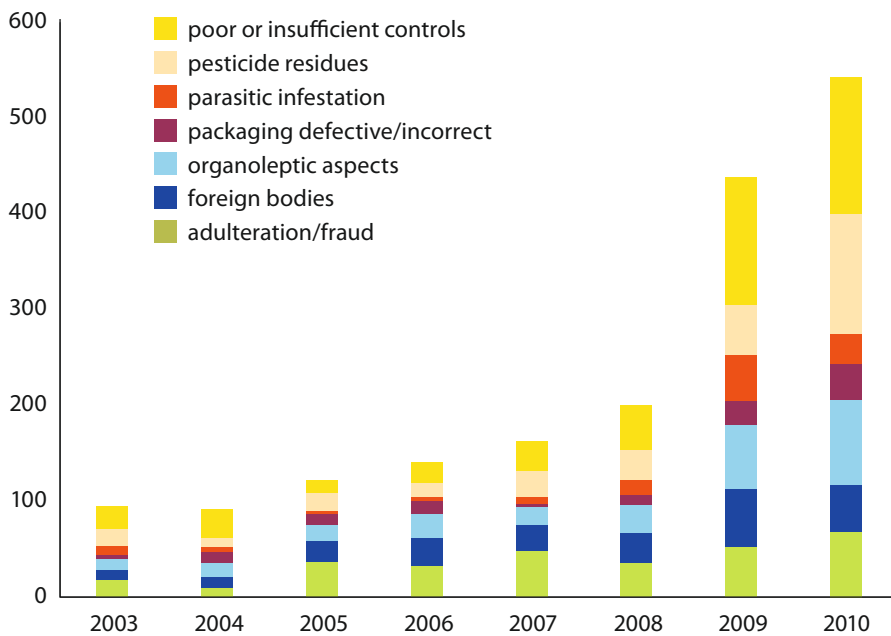
¹² For more information, see RASFF annual report 2009.

BORDER REJECTION



The chart below shows the different reasons for border rejection that have contributed to the increase in numbers since 2009. They are set out in more detail in the text below the chart.

REASONS FOR INCREASE IN BORDER REJECTIONS NOTIFIED



Adulteration/fraud

hazard	2010
absence of health certificate(s)	2
adulteration	1
attempt to illegally import	16
fraudulent health certificate(s)	15
improper health certificate(s)	17
suspicion of fraud	1
unauthorised import	3
unauthorised transit	15

Attempts to illegally import products of animal origin are mostly made through presenting fraudulent health certificates or by not declaring the products (often hidden behind or below other products in a consignment). Fraudulent health certificates are identified more often in cooperation with official services of the countries of origin.

For some products like nuts and dried fruits from Turkey, reinforced border controls are in place and there are specific rules for certification. When these rules are not respected, the certificate is "improper" e.g. when the consignment number declared does not correspond with the one certified.

Foreign bodies

The large majority of border rejections for foreign bodies are hygiene-related since they concern findings of insects or mites or remains of insect or mite infestations.

Organoleptic aspects

The same goes for organoleptic problems which are usually due to spoilage or bad storage conditions of the food presented for import.

Packaging

Most packaging problems reported refer to damaged or defective packaging that may have been damaged during transport or handling.

Parasitic infestation

Infestation with *Anisakis* parasites of fish is most reported. Other, sometimes not specified parasites are reported in frozen or chilled fish or fish eggs.

Pesticide residues

More than 50 active substances have been reported in various fruits and vegetables. The reinforced checks following Regulation (EC) No 669/2009 have likely spurred the number of border rejections for pesticide residues reported. See the topic on pesticide residues on page 18.

Poor or insufficient controls

hazard	2010
poor hygienic state	57
poor state of preservation	9
poor temperature control	72
unauthorised operator	2
unsuitable transport conditions	3

The problems listed to the left are often caused by improper transport conditions rendering the product unfit for consumption when it arrives at the border post. These problems are now much more notified for products of animal origin through the link between TRACES and RASFF¹³.

FOOD POISONING

Since 2008, the RASFF can identify those cases when a food poisoning lies at the basis of a RASFF notification. In 2010, there were 60 such cases recorded, which is slightly more than in 2009. Details are given in the table below.

The term food poisoning covers a broader spectrum of disease symptoms than the “classical” food poisoning caused by pathogenic bacteria or viruses. As can be seen from the table below, also undesirable chemicals, the wrong composition of a food supplement or a deficient labelling not mentioning an allergenic substance can be the cause of a food poisoning. In the table below, a food poisoning incident is called an outbreak when more than one person is involved. It is called a large outbreak if the symptoms reported in different geographical locations can be linked back to the same food. The table does not cover all outbreaks of food poisoning incidents that occurred in the EU in 2010. It does try to cover those incidents that lead to a RASFF notification. It is possible that there were food poisoning incidents that were the basis of a RASFF notification that were not identified as such. It is also possible that an incident was not reported to RASFF because the product and outbreak had a local character and had no consequences for other RASFF members.

no case	date	reference	classification	notified by	subject	persons affected*	distribution
1	15-Jan-10	2010.0046	alert	Italy	foodborne outbreak suspected (histamine poisoning) to be caused by fresh sliced tuna from Sri Lanka	3	Austria, Denmark, Italy and Slovenia
2	22-Jan-10	2010.0073	alert	Austria	Listeria monocytogenes (< 10 CFU/g) in syrecky cheese (Quargel Käse) from Austria	24	Austria, Czech Republic, Germany, Poland and Slovakia
3	25-Jan-10	2010.0081	alert	Denmark	norovirus (genogroup II in 1 out of 12 samples) in lettuce from France	> 200	Denmark and Norway
4	11-Feb-10	2010.0163	alert	Norway	norovirus in oysters (Crassostrea gigas) from France	37	Belgium, Hong Kong, Netherlands, Norway, Singapore, Switzerland, Thailand and United Arab Emirates
5	16-Feb-10	2010.0191	alert	Ireland	suspicion of norovirus in raw oysters from Ireland	4**	United Kingdom
6	17-Feb-10	2010.0199	alert	Ireland	norovirus in live oysters from Ireland	large outbreak	Ireland and United Kingdom
7	01-Mar-10	2010.0245	information	Italy	pasteurized processed cheese from Switzerland infested with moulds	1	Italy
9	05-Mar-10	2010.0278	alert	Italy	Salmonella spp. in salami from Italy	not given	France, Italy and United Kingdom
8	05-Mar-10	2010.0282	alert	Sweden	undeclared milk ingredient (milk protein: 107 mg/kg – ppm) in blueberry soy yoghurt from Austria	1	Sweden
10	08-Mar-10	2010.0292	alert	United Kingdom	undeclared milk ingredient in green basil pesto from the United Kingdom	1	Ireland and United Kingdom
11	12-Mar-10	2010.0321 + 2010.0322	alert	Denmark	norovirus (in 4 out of 4 samples) in oysters “Normandie” and oysters “Isigny” from France	23	Belgium, Denmark, Italy and Luxembourg
13	19-Mar-10	2010.0353	alert	Denmark	norovirus in oysters from France and Ireland	2	Belgium, Denmark, Germany, Hong Kong, Italy, Netherlands, Russia and Sweden
14	22-Mar-10	2010.0367	information	Sweden	norovirus (> 7,000/25 g) in frozen raspberries from Serbia	55	Sweden
15	26-Mar-10	2010.0394	information	Italy	botulinum toxin in artichokes pesto from Italy	1	Italy

no case	date	reference	classification	notified by	subject	persons affected*	distribution
16	29-Mar-10	2010.0400	alert	Germany	Salmonella Montevideo (presence/25 g) in food supplement from the Netherlands	1	Germany and Slovenia
17	06-Mar-10	2010.0428	information	Italy	unauthorised novel food ingredients Cnidium monnieri and Epimedium in food supplement from the Netherlands	1	Italy
18	07-Apr-10	2010.0436	alert	Italy	histamine (4,398 mg/kg – ppm) in tuna fillets in oil from Portugal	3	Italy
19	08-Apr-10	2010.0446	alert	Italy	histamine (10,000 mg/kg – ppm) in tuna fillets in oil from Portugal	1	Italy
20	28-Apr-10	2010.0520	alert	Netherlands	too high content of vitamin D (D3 between 0.1 and 0.2 mg/item) in multi vitamin food supplement from Belgium	1	Netherlands
21	07-May-10	2010.0562	alert	Sweden	foodborne outbreak suspected (norovirus) to be caused by frozen raspberries from Poland	43**	Sweden
22	27-May-10	2010.0662	alert	Romania	Escherichia coli (between 95 and 1,400 CFU/g) in cheese from Bulgaria	7	Romania
23	28-May-10	2010.0670	alert	France	foodborne outbreak suspected (Salmonella typhimurium) to be caused by dried sausages from France	88**	Belgium and France
24	10-Jun-10	2010.0756	alert	France	norovirus (presence/25 g) in frozen raw shell on scallops from Chile	4	France and Italy
25	15-Jun-10	2010.0774	alert	Spain	undeclared milk ingredient in pure chocolate covered rice cakes from Poland	1	Andorra and Spain
26	17-Jun-10	2010.0798	information	Denmark	foodborne outbreak suspected to be caused by and Salmonella typhimurium DT 120 (DT7; MLVA 334; R-ASSuT) in salami with deer meat from Germany	19**	Denmark
27	21-Jun-10	2010.0814	alert	Italy	foodborne outbreak suspected (scombroid syndrome) to be caused by chilled tuna loins from Sri Lanka	10**	Italy
28	12-Jun-10	2010.0948	information	Italy	histamine (3,603 mg/kg – ppm) in fresh tuna (Thunnus thynnus) from Spain	2	Italy
29	23-Jul-10	2010.1011	information	Italy	histamine (1,774 mg/kg – ppm) in fresh yellow fin tuna loin from Sri Lanka	1	Italy
30	29-Jul-10	2010.1057	alert	Ireland	undeclared egg (120.5 mg/kg – ppm) in yogurt raisins from the United Kingdom	1	Ireland
31	30-Jul-10	2010.1058	alert	France	foodborne outbreak suspected to be caused by chili con carne from France	around 140**	France and Spain
32	06-Aug-10	2010.1084	alert	France	histamine (3,110 mg/kg – ppm) in tuna (Thunnus alalunga) from Spain	10	France and Italy
33	06-Aug-10	2010.1092	alert	Germany	Staphylococcal enterotoxin in chicken burger from Italy	1	Germany and Luxembourg
34	12-Aug-10	2010.1114	alert	Germany	Paecilomyces variotii in water ice from the Netherlands	1	Belgium, Germany, Hungary and Luxembourg
35	18-Aug-10	2010.1139	information	Italy	histamine in chilled yellow fin tuna fillets from the Maldives	1	Italy
37	10-Sep-10	2010.1226	alert	France	suspicion of Diarrhoeic Shellfish Poisoning (DSP) toxins in mussels from Spain	246	Belgium, Estonia, France, Germany, Italy, Latvia, Lithuania, Mauritius, Russia, Saudi Arabia, Spain and United Arab Emirates
38	13-Sep-10	2010.1230	information	Denmark	norovirus (genogroup I and II) in romaine lettuce from Germany	around 40	Denmark
39	17-Sep-10	2010.1241	alert	France	foodborne outbreak caused by dried sausages with mushrooms from France	7	Belgium, Czech Republic, France, Netherlands, Spain and United Kingdom

no case	date	reference	classification	notified by	subject	persons affected*	distribution
40	21-Sep-10	2010.1260	alert	Denmark	allergic reaction linked to the consumption of instant bakery products from Denmark	5	Denmark, Faeroe Islands, Finland, Germany, Netherlands, Spain and Sweden
41	28-Sep-10	2010.1304	information	Italy	high count of Escherichia coli (1,300 MPN/100 g) in mussels from Italy	1	France and Italy
42	28-Sep-10	2010.1307	information	Slovenia	Diarrhoeic Shellfish Poisoning (DSP) toxins (DSP) in mussels (<i>Mytilus galloprovincialis</i>) from Italy	6	Slovenia
43	05-Oct-10	2010.1343	information	Italy	Diarrhoeic Shellfish Poisoning (DSP) toxins in frozen cooked mussels (<i>Mytilus galloprovincialis</i>) from Italy, via Slovenia	1	Italy
44	06-Oct-10	2010.1353	information	Italy	unauthorised substance sildenafil in coffee drink from China and Hong Kong	1	Italy
45	07-Oct-10	2010.1359	alert	Germany	unauthorised substance sibutramine (1.62 g/kg) in instant coffee from China, via Germany	1	Austria, Germany, Netherlands and Switzerland
46	13-Oct-10	2010.1385	alert	Germany	too high content of E 210 – benzoic acid (477 mg/l), of caffeine (674 mg/l) and of E 200 – sorbic acid (389 mg/l) in and risk of overdosage with nicotinic acid (14.63 mg/100 ml) from consuming energy drink from the United States, via the Netherlands	1	Germany
47	14-Oct-10	2010.1395	information	Italy	Diarrhoeic Shellfish Poisoning (DSP) toxins (presence) in fresh raw mussels (<i>Mytilus galloprovincialis</i>) from Italy	several	Italy and Slovenia
48	20-Oct-10	2010.1418	alert	France	Staphylococcus in frozen chocolate pistachio pastry from France	30	France, Spain and United Kingdom
49	26-Oct-10	2010.1454	information	Germany	high content of biogenous amines in organic salami from Germany	1	Germany
50	03-Nov-10	2010.1492	alert	Denmark	norovirus (genogroup II – GG1.6.) in frozen raspberries from Serbia, via Sweden	30	Denmark and Sweden
52	04-Nov-10	2010.1503	alert	France	Salmonella typhimurium in raw frozen beef burgers from Italy	554	Andorra, France and Luxembourg
51	04-Nov-10	2010.1508	information	Spain	presence of poisonous mushrooms (<i>Tricholoma virgatum</i> and <i>Tricholoma josserandii</i>) in mushrooms from Spain	17	Spain
53	15-Nov-10	2010.1563	alert	Denmark	foodborne outbreak suspected (Norovirus) to be caused by frozen raspberries from Serbia	around 50**	Denmark and Sweden
54	24-Nov-10	2010.1604	information	Luxembourg	Salmonella typhimurium in mould ripened spicy sausage from France	1	Luxembourg
55	02-Dec-10	2010.1645	information	Italy	botulinum toxin in asparagus sauce from Italy	1	Italy
56	08-Dec-10	2010.1664	information	Sweden	suspicion of norovirus in raspberries from Bosnia and Herzegovina	8**	Sweden
57	10-Dec-10	2010.1676	alert	Norway	adverse reaction caused by herbal food supplement from Estonia, via Denmark	2	Norway
58	10-Dec-10	2010.1680	alert	Czech Republic	Listeria monocytogenes (200; 420; 1,040 CFU/g) in ham sausage from the Czech Republic	2**	Czech Republic, Slovakia
59	17-Dec-10	2010.1715	information	Italy	histamine (205.3 mg/kg – ppm) in chilled tuna loins (<i>Thunnus albacares</i>) from Italy	2	Italy
60	20-Dec-10	2010.1725	alert	France	suspicion of phytohaemagglutinin in chilli con carne from France	7	France, Poland, Portugal and Spain
61	31-Dec-10	2010.1784	alert	Italy	xylene (500 mg/kg – ppm) in savoury biscuits (salatini) from Hungary	1	Austria and Italy

* persons affected, reported at the time of the original notification, i.e. the figure does not necessarily represent the total number of persons affected

** there was insufficient evidence linking the food with the patients' symptoms

Of the cases highlighted in the table details are given below.

The year started with a particularly lethal outbreak reported of listeriosis, which could be linked to the contamination of a particular type of cheese from Austria. Details are given in case 2 below. Apart from the above case only case 58 reported on a *Listeria monocytogenes* related food poisoning despite reports of increasing incidence of listeriosis. More can be read on RASFF notifications for *Listeria monocytogenes* in chapter 2.

norovirus

In case 3, details are given on a number of outbreaks caused by norovirus all linked back to a particular batch of lettuce from France. Another case, involving also norovirus, but another type of lettuce is case 38. Other foods that are more frequently linked to norovirus outbreaks are oysters (cases 4, 5, 6, 11, 13) and raspberries (cases 14, 21, 50, 53, 56). Apart from these, there was also a case involving scallops (case 24). Norovirus was reported 6 times through market control and own-checks for oysters from France (4) and Ireland (2).

Salmonella

Salmonella-caused food poisonings are amongst the most frequently reported and although the number of reports on incidents appears to have decreased, *Salmonella* contamination is still very frequently reported to RASFF and so are notifications on *Salmonella* that are associated with food poisoning: cases 9, 16, 23, 26, 52 and 54. Case 52, on *Salmonella* in frozen raw beef burgers from Italy, reported the highest number of illnesses of all food poisoning cases reported to RASFF in 2010. *Salmonella* is not infrequently implicated in widespread outbreaks, as was witnessed also in 2009. More information on notifications for *Salmonella* can be found in chapter 2.

allergens

Some notifications reported adverse effects in consumers: cases 8, 10, 25, 30 and 40. These cases each typically involve only one consumer affected. The latter case however involved more persons and is described in more detail below.

histamine

Histamine poisoning continues to be reported mostly in relation to tuna (cases 1, 18, 19, 28, 29, 32, 35, 59).

DSP toxins

Consuming raw or undercooked bivalve molluscs is an important cause of food poisoning. It is particularly difficult to link the illness of the patients to the food consumed. Cases reported in 2010 include 37, 42, 43 and 47. More detail on case 37 presenting a large outbreak is given below.

case 2

In June and July 2009, 8 persons contracted listeriosis in Austria, 3 of which fell ill with what was determined to be a yet unknown strain of *Listeria monocytogenes*. These cases did not yet stand out from the usual cases reported until in October 2009 the Austrian Agency for Health and Food

Listeria monocytogenes

***Listeria monocytogenes* in syrečky-type cheese in Austria**

Safety (AGES) reported a cumulative occurrence of human listeriosis cases of identical PFGE-type which seemed to substantiate the suspicion of a food borne outbreak concerning several federal provinces.

Until November 2009, 9 ascertained and 2 possible outbreaks were identified. At that time no fatalities were reported. A concrete connection between the Listeriosis outbreaks and specific food isolates could not be determined. Intervention epidemiological investigations were carried out: investigations on consumed foodstuffs, eating and shopping patterns by case-interviews and assessments of shopping receipts.



At the beginning of January 2010 it transpired that several types of cheese appeared to be the probable source of infection and a targeted interrogation of the patients and 24 controls was started immediately. By the case control study carried out between 8 and 15 January 2010, “Quargel”-type cheese could be established epidemiologically as the most likely source of infection.

On 19 January 2010 the production and delivery of the products were stopped by the establishment of production. On 20 January 2010 the preliminary final report by AGES regarding the food related outbreak concerning several federal provinces was in hand containing an epidemiological and molecular-biological confirmation of the implicated food stuff. In order to identify possible further outbreaks the national reference centres for Listeria of the Czech Republic, Slovakia and Poland were contacted via the “European Food- and Waterborne Diseases (FWD) Surveillance Network” of ECDC.

First microbiological investigation results of the samples taken on 13 January 2010 in the producing establishment showed presence of *Listeria monocytogenes* at less than 10 cfu/g. On 22 January 2010 Austria informed the European Commission via RASFF. Any distribution channels and investigation results of samples taken under food law known at that time were notified. On 23 January 2010 the products were withdrawn from the market and the public was informed by the establishment of production by a press release. Further information was provided through follow-up RASFF notifications on distribution in Germany, the Czech Republic and Slovakia as well as further test results of official samples. In the outbreak in Austria, 24 cases were identified and 5 (21%) persons who contracted the disease have died.¹⁴

case 3¹⁵

This notification is based on more than 11 separate incidents of larger foodborne outbreaks reported from caterers and a nursing home in Denmark in January 2010. The symptoms and duration of the illness were consistent

**norovirus
(genogroup II in 1
out of 12 samples) in
lettuce from France**

¹⁴ Source: Overview report by Austria as presented during the meeting of the Standing Committee on the Food Chain and Animal Health.

¹⁵ Source: RASFF alert 2010.0081 notified by Denmark and EuroSurveillance article: L. Outbreaks of gastroenteritis linked to lettuce, Denmark, January 2010. Euro Surveill. 2010;15(6):pii=19484. Available online: <http://www.eurosurveillance.org/ViewArticle.aspx?ArticleId=19484>

with infection by norovirus. The number of outbreaks in a short period of time and the fact that there was no obvious person to person infection from kitchen staff to guests or between guests in some of the incidents resulted in further investigations concerning a possible common food item being the source of infection in the 8 incidents. In all incidents sandwiches and open sandwiches with various types of meat products and vegetables had been served. Only one ingredient was used in all 8 incidents: Lollo Bionda lettuce, which was found positive for Norovirus genogroup II.

Traceability of the lettuce used revealed that all establishments had used Lollo Bionda packaged by either one of two establishments in Denmark. Both these establishments are supplied with Lollo Bionda from France via the same importer which did not handle the lettuce but only facilitated the ordering and transport from France. Further investigations into the distribution showed that lettuce from one French establishment has been distributed to both packaging establishments in January. Samples were taken at the caterers (no stock left at the wholesale level) for analyses.

Two urgent inquiries were released through the European Centre for Disease Prevention and Control's food- and waterborne diseases network. In response, Norway reported having three outbreaks caused by Lollo Bionda lettuce. It appeared that part of two batches of lettuce which had caused disease in Denmark had been exported to Norway and that this was the direct cause of the Norwegian outbreaks. No countries apart from Denmark and Norway have reported on outbreaks caused by Lollo Bionda lettuce.

case 20

One patient was hospitalized with hypercalcemia (3.64 mmol/l) and vitamin D intoxication (1,086 nmol/l) with 2 capsules taken per day for 1 month. The patient recovered well. It was not known which batch of the multi-vitamin supplement was taken by the patient but three batches which were brought on the market of this food supplement were analysed with two of these containing an excess of vitamin D by at least 250 and 500 fold compared to the declared amount.

case 31

The chilli con carne was intended for collective catering. 11 professional customers had lodged complaints with the manufacturer, representing approximately 140 cases. Only one outbreak (40 cases) was declared to the French health authorities. Symptoms appear rapidly after ingestion (approx. one hour) with vomiting and diarrhoea, which ceases after four hours. All test results were negative for *E. coli*, *Staphylococcus aureus*, anaerobic sulfite reducers and staphylotoxins. A bacteriological cause cannot be ruled out, but the vegetable included in the recipe (red kidney beans) is known to be contaminated with a natural toxin (phytohemagglutinin) as a result of inadequate cooking. In large quantities, this toxin may give rise to the symptoms observed. A similar food poisoning was reported in case 60.

**too high content of
vitamin D (D3 between
0.1 and 0.2 mg/item)
in multi vitamin
food supplement
from Belgium**

**foodborne outbreak
suspected to be
caused by chilli con
carne from France**

case 37

31 outbreaks of collective food poisoning (TIAC) linked to the consumption of mussels were identified in France under the mandatory declaration system, with 246 persons falling ill out of 353 persons exposed. The investigations of inspectors to date have made it possible to identify the origin of the mussels in 22 out of the 31 outbreaks: Galicia was the sole place of origin.

The mussels that were consumed originated from shellfish grounds all of which, except one, were closed following harvesting because the presence of DSP toxin was detected. The inspectors were able to take samples of mussels from different batches. Three out of the five batches analysed produced unfavourable results. The symptoms (diarrhoea and vomiting) seen in the 249 people who fell ill and the incubation period were all compatible with DSP poisoning.

case 40¹⁶

In Denmark five persons have had serious allergic reactions after having eaten 'easy to bake' products. The products were from the same producer and all contained a palm oil powder with the following ingredients: Refined palm oil (80%), Glucose syrup (17%), Wheat protein (2,5%), Free flowing agent (E341) (0,5%). The wheat protein is acid hydrolysed gluten used as emulsifier. The hydrolysed wheat protein and the glucose syrup were not listed in the list of ingredients. Acid hydrolysed gluten is used as emulsifier in food (1–2% in fat powder such as coffee creamers and other non-dairy products) and in cosmetics. The persons were not allergic to wheat flour or other well known allergenic foods but all reacted to the acid hydrolysed gluten. There were no reported skin problems after use of cosmetics. Similar unpublished cases were described in Finland from 2008 where the reactions were also caused by an 'easy to bake' cake mix containing acid hydrolysed gluten. The persons may have been sensitized by eating the product or by dermal application via cosmetics.

Hydrolysed wheat proteins are produced by acid or enzyme hydrolysis. They are modified to have different technological functions. This could mean that they also have different allergenic properties. At least some of the products are used as emulsifiers but are not, for the time being, considered to be food additives. Their non-inclusion in the ingredients lists of foods makes diagnosis of allergy-suffering patients difficult and makes it impossible for allergic patients to avoid (all) wheat hydrolysates in line with how other food allergic patients have to manage their food allergy.

**suspicion of
Diarrhoeic Shellfish
Poisoning (DSP)
toxins in mussels
from Spain**

**allergic reaction
linked to the
consumption of
instant bakery
products from
Denmark**

¹⁶ Source = Charlotte B. Madsen, National Food Institute, Technical University of Denmark 11.10.10

***Salmonella*
typhimurium in raw
frozen beef burgers
from Italy**

case 52

A retrospective study carried out of the collective food-borne outbreak in schools in Département 86 in France enabled 554 out of the 1,559 exposed individuals to be traced in 4 school establishments, an average attack rate of 35%. The presence of *Salmonella* was confirmed in the 13 hamburgers sampled. The food strains exhibited a similar profile to that of the human strains, determined by different subtyping techniques. All the *Salmonella* counts showed high levels (one at 18,000cfu/g) with a mean value of around 1,000cfu/g.



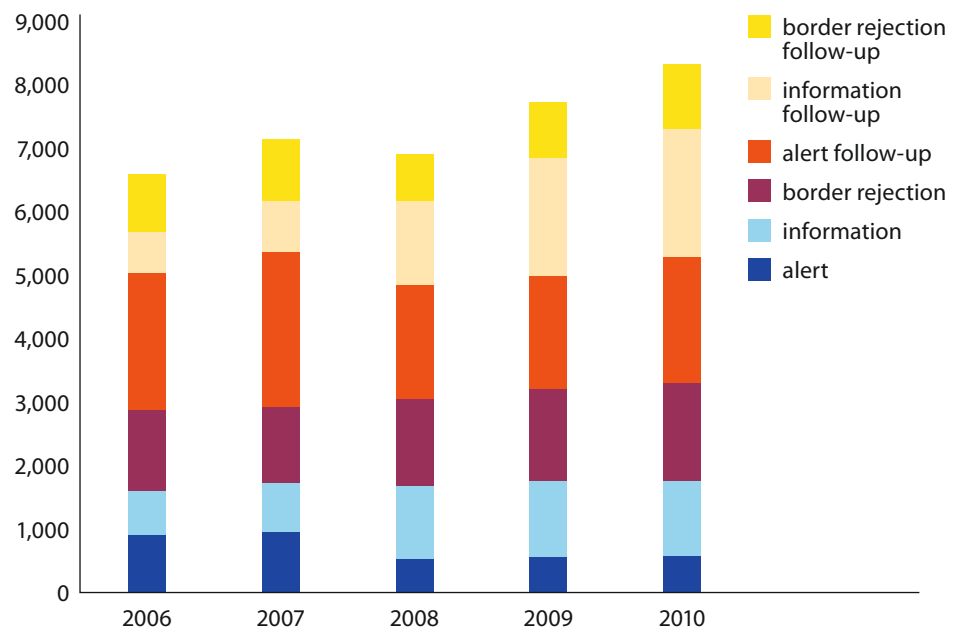
4

More charts and tables



EVOLUTION OF THE NUMBER OF NOTIFICATIONS

By notification classification



year	original			follow-up		
	alert	information	border rejection	alert	information	border rejection
2006	910	687	1,274	2,157	640	923
2007	952	761	1,211	2,440	796	978
2008	528	1,138	1,377	1,789	1,329	743
2009	557	1,191	1,456	1,775	1,861	871
2010	576	1,168	1,552	1,977	2,027	1,014
%	+3.4	-1.9	+6.6	+11.4	+8.9	+16.4

By notifying country

country	2005	2006	2007	2008	2009	2010
Austria	22	71	62	87	110	88
Belgium	76	80	98	107	117	94
Bulgaria			10	22	26	33
Commission Services		3	6	6	22	12
Cyprus	60	41	52	65	53	52
Czech Republic	45	76	73	55	68	90
Denmark	48	113	130	127	122	131
Estonia	26	25	17	11	13	18
Finland	75	79	82	93	141	130
France	115	94	124	137	157	171
Germany	527	421	376	438	412	396
Greece	89	110	168	106	160	157
Hungary	42	33	29	17	10	20
Iceland	13	3	4	1	1	2
Ireland	17	14	24	27	30	33
Italy	684	552	498	470	466	549
Latvia	23	19	13	32	14	21
Lithuania	58	27	40	50	33	48
Luxembourg	7	7	10	11	16	23
Malta	28	16	38	30	18	12
Netherlands	147	163	156	246	212	214
Norway	101	54	68	50	30	23
Poland	38	103	122	156	141	140
Portugal	17	20	24	14	8	18
Romania			7	13	18	25
Slovakia	40	49	61	56	52	56
Slovenia	82	61	47	76	73	56
Spain	415	223	169	141	255	285
Sweden	45	61	55	50	60	73
Switzerland					4	7
United Kingdom	314	351	360	346	334	319
total	3,154	2,869	2,923	3,040	3,176	3,296

2010 NOTIFICATIONS BY HAZARD CATEGORY, BY CLASSIFICATION AND BY BASIS

hazard category	classification			notification basis						
	alert	border rejection	information	border control – consignment released	border rejection	official control on the market	company's own check	consumer complaint	food poisoning	official control in non-member country
		72	15	8	72	6	1			
adulteration/fraud										
allergens	52	15	1		48	11	6	1		
biocontaminants	11	7	19	9	7	2	2	5		
biotoxins (other)	14	1	11		1	1		9		
chemical contamination (other)	2		1		2		1			
composition	29	55	63	4	55	3	6	3		
feed additives		1	1		1	1				
food additives and flavourings	22	58	89	9	58	1	1	1		
foreign bodies	28	49	60	1	49	9	59			
GMO/novel food	24	26	56		26	6	1	1		
heavy metals	68	90	93	25	90	9	3		2	
industrial contaminants	26	7	33	4	7	49	6			
labelling absent/incomplete/incorrect	1	11	17		11	2	1			
migration	36	15	59		15		1			
mycotoxins	47	586	46	3	586	26	1		1	
non-pathogenic micro-organisms	1	49	58	4	49	11	15	2		
not determined/other	9	7	4		7		3			
organoleptic aspects	6	84	30		84	3	20	1		
packaging defective/incorrect	4	38	9		38	6	5			
parasitic infestation	26	31	32	6	31	7	8			
pathogenic micro-organisms	152	111	285	42	111	130	8	29		
pesticide residues	19	126	139	32	126	10	1			
poor or insufficient controls	4	143	11		143	1	1			
radiation		18	14	3	18					
residues of veterinary medicinal products	15	28	30	9	28	1				
TSEs		1	16		1	2				

2010 NOTIFICATIONS BY PRODUCT CATEGORY AND BY CLASSIFICATION

product category	2010			total			
	alert	border rejection	information	2010	2009	2008	2007
alcoholic beverages	2	1	4	7	3	2	3
animal by-products	0	0	2	2	5	0	0
bivalve molluscs and products thereof	36	15	26	77	52	45	68
cephalopods and products thereof	1	34	10	45	39	18	16
cereals and bakery products	49	52	70	171	165	159	128
cocoa and cocoa preparations, coffee and tea	11	9	13	33	74	48	46
compound feeds	0	0	7	7	12	0	2
confectionery	17	13	18	48	60	92	77
crustaceans and products thereof	11	31	37	79	176	127	124
dietetic foods, food supplements, fortified foods	30	39	72	141	119	77	123
eggs and egg products	5	4	7	16	15	9	14
fats and oils	4	12	10	26	21	23	29
feed additives	2	1	4	7	8	7	3
feed materials	1	38	71	110	123	122	112
feed premixtures	3	0	1	4	4	0	0
fish and fish products	111	183	157	451	445	255	350
food additives and flavourings	1	0	0	1	6	8	5
food contact materials	52	88	91	231	192	197	178
fruit and vegetables	54	244	198	496	404	442	409
gastropods	0	7	3	10	0	4	1
herbs and spices	25	153	44	222	129	101	127
honey and royal jelly	4	7	6	17	14	38	30
ices and desserts	1	3	2	6	5	6	1
meat and meat products (other than poultry)	49	52	102	203	137	126	121
milk and milk products	17	6	56	79	38	62	21
natural mineral water	1	1	4	6	2	9	7
non-alcoholic beverages	6	18	12	36	28	38	49
nuts, nut products and seeds	26	468	42	536	675	774	653
other food product/mixed	2	8	4	14	5	20	12
pet food	5	29	22	56	49	52	46
poultry meat and poultry meat products	26	15	34	75	94	118	101
prepared dishes and snacks	7	4	14	25	36	26	22
soups, broths, sauces and condiments	15	16	23	54	39	27	37
water for human consumption (other)	0	1	4	5	3	6	4
wine	1	0	0	1	1	2	4

2010 – TOP 10 NUMBER OF NOTIFICATIONS

By origin

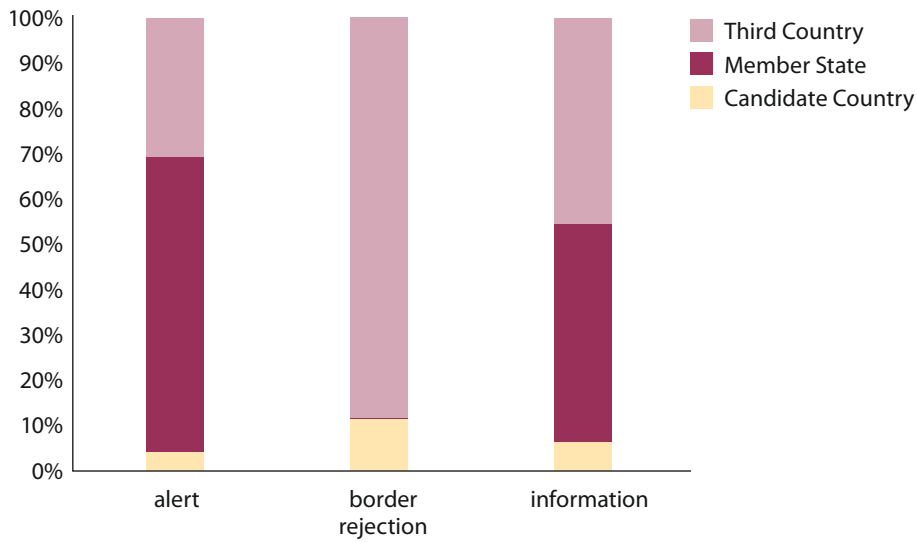
hazard	product category	country	notifications
aflatoxins	herbs and spices	India	96
aflatoxins	nuts, nut products and seeds	Argentina	95
aflatoxins	nuts, nut products and seeds	China	78
aflatoxins	fruit and vegetables	Turkey	58
aflatoxins	nuts, nut products and seeds	Iran	56
aflatoxins	nuts, nut products and seeds	Turkey	50
aflatoxins	nuts, nut products and seeds	The United States	49
unauthorised genetically modified	cereals and bakery products	China	46
mercury	fish and fish products	Spain	41
migration of chromium	food contact materials	China	35

By notifying country

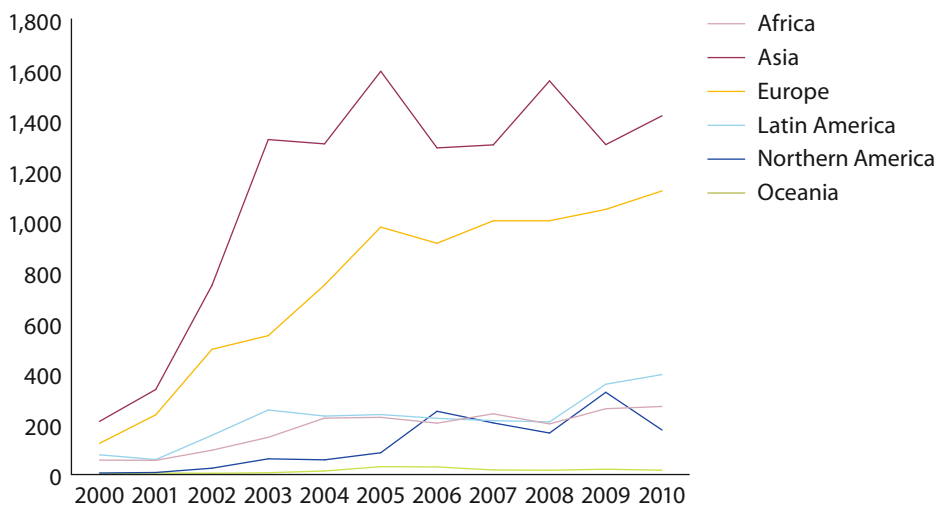
hazard	product category	country	notifications
aflatoxins	nuts, nut products and seeds	Netherlands	139
aflatoxins	nuts, nut products and seeds	Germany	87
aflatoxins	herbs and spices	United Kingdom	69
mercury	fish and fish products	Italy	52
migration of chromium	food contact materials	Italy	43
parasitic infestation with Anisakis	fish and fish products	Italy	41
aflatoxins	nuts, nut products and seeds	Spain	35
aflatoxins	nuts, nut products and seeds	Greece	30
aflatoxins	nuts, nut products and seeds	United Kingdom	29
aflatoxins	nuts, nut products and seeds	Italy	29

**NOTIFICATIONS –
COUNTRY OF
ORIGIN**

2010 Notifications by country type (origin)



2000–2010 Notifications by world region



2008–2010 Notifications by country of origin

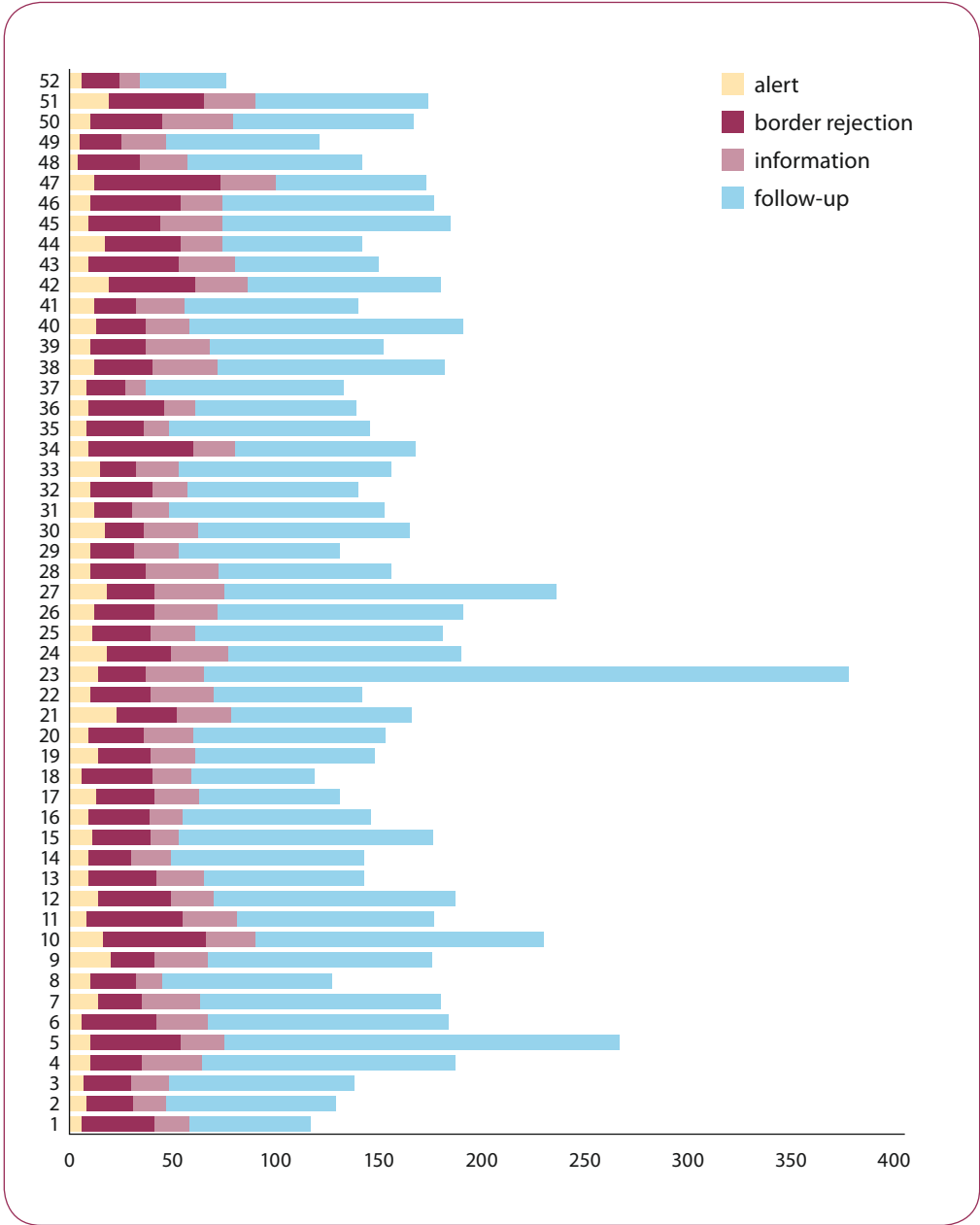
country	2008	2009	2010
China	500	345	448
Turkey	308	278	255
India	159	154	251
United States	153	238	160
Argentina	58	124	158
Germany	137	163	156
Spain	115	101	137
Thailand	106	110	131
Italy	104	100	121
France	94	114	116
Brazil	62	85	110
Poland	73	74	75
Vietnam	56	100	71
United Kingdom	51	60	69
Iran	174	69	65
Morocco	11	53	56
Netherlands	63	71	51
Ukraine	37	37	50
Belgium	38	47	40
Egypt	49	36	39
Pakistan	28	17	29
Indonesia	15	16	26
Denmark	39	32	25
Ireland	11	11	25
Nigeria	25	31	25
Peru	7	35	25
South Africa	8	17	25
Austria	29	31	23
Chile	8	31	23
Ecuador	8	18	23
Mauritania	0	8	22
Hong Kong	26	27	20
Senegal	11	28	20
Sri Lanka	23	28	20
Czech Republic	11	9	19
Croatia	18	29	18
Ghana	23	23	18

country	2008	2009	2010
Greece	20	19	17
Hungary	17	16	17
Canada	10	85	16
Portugal	6	14	16
Lithuania	13	5	15
Dominican Republic	4	0	14
Israel	14	9	14
Russia	11	18	14
Bangladesh	22	54	13
Slovakia	10	3	13
Tunisia	34	14	13
Sweden	12	17	12
Switzerland	11	10	12
Taiwan	16	10	12
Serbia	9	4	11
Mexico	6	6	10
Slovenia	16	8	10
Bulgaria	6	7	9
Latvia	10	4	9
Malaysia	8	8	9
Uruguay	6	8	9
Uzbekistan	0	1	9
Australia	12	7	8
Gambia	5	11	8
Philippines	23	7	8
South Korea	7	17	8
Syria	15	8	8
Bolivia	2	7	7
former Yugoslav Republic of Macedonia	5	5	7
New Zealand	3	13	7
Romania	6	6	7
Georgia	3	6	6
Namibia	4	12	6
unknown origin	11	19	6
Nicaragua	8	2	5
Bosnia and Herzegovina	3	0	4
Costa Rica	3	3	4

country	2008	2009	2010
Côte d'Ivoire	4	4	4
Estonia	3	1	4
Japan	5	13	4
Kenya	6	1	4
Madagascar	0	4	4
Moldova	2	2	4
United Arab Emirates	1	1	4
Algeria	2	4	3
Jordan	2	1	3
Malta	4	6	3
Mauritius	0	3	3
Mozambique	0	3	3
Norway	4	7	3
Uganda	1	2	3
Afghanistan	0	0	2
Albania	5	5	2
Azerbaijan	1	1	2
Benin	0	0	2
Cameroon	0	0	2
Cape Verde	0	0	2
Cuba	2	2	2
Kyrgyzstan	1	1	2
Lebanon	17	10	2
Maldives	2	1	2
Papua New Guinea	1	0	2
Sierra Leone	0	0	2
Bahrain	0	0	1
Belarus	3	3	1
Colombia	9	11	1
Cyprus	4	0	1
Ethiopia	3	0	1
Finland	2	4	1
Guatemala	0	3	1
Guinea	1	0	1
Honduras	2	1	1
Iceland	1	1	1
Iraq	0	0	1

country	2008	2009	2010
Jersey	0	1	1
Kosovo	0	2	1
Nepal	0	0	1
Oman	1	1	1
Panama	4	8	1
Saudi Arabia	5	3	1
Seychelles	0	1	1
Suriname	1	1	1
Togo	5	0	1
Zimbabwe	2	0	1
Armenia	1	0	0
Aruba	2	0	0
Burkina Faso	1	0	0
Democratic Republic of the Congo	1	0	0
El Salvador	0	1	0
Falkland Islands	1	3	0
Fiji	1	0	0
French Polynesia	0	1	0
Greenland	1	2	0
Guadeloupe	2	0	0
Guernsey	1	0	0
Jamaica	1	0	0
Kazakhstan	1	1	0
Luxembourg	3	1	0
Malawi	1	0	0
Myanmar	4	1	0
North Korea	1	0	0
Paraguay	9	7	0
Puerto Rico	3	0	0
Qatar	0	1	0
Rwanda	2	0	0
Singapore	6	3	0
Sudan	0	1	0
Tajikistan	0	1	0
Tanzania	1	4	0
Venezuela	0	1	0
Yemen	1	1	0

**2010
NOTIFICATIONS
BY WEEK AND BY
TYPE**



hazard category	AT	BE	BG	CH	CS	CY	CZ	DE	DK	EE	ES	FI	FR	GB	GR	HU	IE	IS	IT	LT	LU	LV	MT	NL	NO	PL	PT	RO	SE	SI	SK
adulteration/fraud	1	2			2	14	1	1	9	8	8	1	1	25	1									3	3	3		2	1	1	
allergens	2	2			5	5	1	5	4	1	7	7	3	1										1				3	4	14	
biocontaminants			2		1	7				6	2	1	1	13										1		1			1	1	
biotoxins (other)						1			1	6	2		15																1		
chemical contamination (other)	1													2																	
composition	3	8		1	14	15	21	6	1	5	10	1	4	8	4	3	15	6	1	4	1	9	1	4	1	9	1		5	1	
feed additives	1													1																	
food additives and flavourings	2		1		8	10	7	11	2	8	19	1	17	22	3	26	1	5	2	26	1	5			2				5	19	
foreign bodies	4	1			2	21	6	6	4	13	12	2	1	17	2	1	17	3	2	3	1	28	1	1	28	1	1	1	3		
GMO/novel food	14	2			2	3	17	1		23	9	5	4	1	1	6	1	3	6	1	3			3	1	2	1	4	1	2	
heavy metals	2	7		3	2	3	17		8	13	16	4	7	139									2	1	14	3		1	8	1	
industrial contaminants	5	3		1	9	16		1	2	4	7	1	2	1	2									3	1	2	1		2	5	
labelling absent/incomplete/incorrect	1	2	3		1			1				2	8	2	1	1	2						1		1	1	2		1		
migration	6				2	7	30	4		3	3	19	8	2	9	1									6				9	1	
mycotoxins	15	17	1	7	4	11	120	9	38	8	25	127	39	4	43	12	1	153	4	15	10			153	4	15	10	8	5	4	
non-pathogenic micro-organisms	1	2			6	8	16		10	1	8	5	3	33		4	2	1	1	6			4	2	1	1	6			1	
not determined/other	2	1			1	2		2	4	3	2	2															1				
organoleptic aspects	1				1	5	5	2	56	6	3	7	2	20										1	1	10					
packaging defective/incorrect	1	1	1		1	3	2	18	1	2	5	4	1	4	1	4	1	1	3	1				1	3	1		1			
parasitic infestation				1					17	1	1	1		51	13	3							3							1	
pathogenic micro-organisms	25	27	2		2	3	54	72	8	26	51	21	29	2	10	88	3	3	3	3	3	3		15	6	31	3	5	42	7	3
pesticide residues	9	10	23		6	9	52	1	2	15	12	19	10	11	22	19	1	2	23	2	3		2	23	2	3	1	12	3	2	
poor or insufficient controls	1				2	4	1	97	4	17	1			14	2								2	2	2	6	2	2	1		
radiation						1	2		11	4				2								2			2			8			
residues of veterinary medicinal products	9		4		2	8			1	2	20	1		18	1					1	2			1	1	2		2	1		
TSEs	1					3	1	1			9			1											1						

2010 NOTIFICATIONS BY HAZARD CATEGORY AND NOTIFYING COUNTRY



The European Commission's RASFF team.

From left to right: Adrie ten Velden, Jan Baele, Magda Havlíková, Albena Ilieva, Anna Mlynarczyk, José Luis de Felipe.

European Commission

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