

Category	Type	Matrix	Target microorganism	Method	Sr (log CFU/mL)	Laboratory	Country	Source	Date
Raw milk and dairy products	Raw milks or fermented/acidified non-	Raw milk (sampling from transport tank)	Total microflora	EN ISO 4833-1	0,06	State veterinary institute Olomouc	CZ	2021-2022 EURLs study	16/06/2022
Raw milk and dairy products	Raw milk-based products with high fat content	Hard cheese Arseniko Naxou	Total microflora	EN ISO 4833-1	0,06	Department of Food Hygiene of Athens	GR	2021-2022 EURLs study	16/06/2022
Raw milk and dairy products	Raw milk-based products with high fat content and/or high background flora	Soft cheese - Camembert de Normandie	Total microflora	EN ISO 4833-1	0,14	RIVM	NL	2021-2022 EURLs study	16/06/2022
Heat-processed milk and	Pasteurized dairy	Semi hard (unripened)	E. coli	ISO 16649-2	0,18	DSL	IE	2021-2022 EURLs study	16/06/2022
Heat-processed milk and	Pasteurized dairy	Feta	Total microflora	EN ISO 4833-1	0,10	Department of Food Hygiene of Athens	GR	2021-2022 EURLs study	16/06/2022
Heat-processed milk and dairy products	Pasteurized dairy products	Hard cheese from pasteurized sheep and goat milk: Greek hard cheese made from pasteurized sheep and	Total microflora	EN ISO 4833-1	0,04	Veterinary Laboratory of Ioannina	GR	2021-2022 EURLs study	16/06/2022
Raw meat and ready-to-cook meat products	Fresh meats (unprocessed)	Bovine meat cuts	Total microflora	EN ISO 4833-1	0,40	Laboratory for the Control of Food of Animal Origin	CY	2021-2022 EURLs study	16/06/2022
Heat-processed milk and	Dry	Milk powder (skimmed)	Total microflora	EN ISO 4833-1	0,07	State veterinary institute Olomouc	CZ	2021-2022 EURLs study	16/06/2022
Raw meat and ready-to-cook meat products	Fresh meats (unprocessed)	Minced beef	Total microflora	EN ISO 4833-1	0,33	Sciensano	BE	2021-2022 EURLs study	16/06/2022
Raw meat and ready-to-cook meat products	Fresh meats (unprocessed)	Pork meat cuts	Total microflora	EN ISO 4833-1	0,12	Institute for Hygiene and Veterinary Public Health	RO	2021-2022 EURLs study	16/06/2022
Heat-processed milk and	Pasteurized milk-based	Mini ice cream cones	Enterobacteriaceae	EN ISO 21528-2	0,09	State General Laboratory	CY	2021-2022 EURLs study	16/06/2022
Raw meat and ready-to-cook meat products	Ready-to-cook (processed)								
Ready-to-eat, ready-to-reheat meat products	cooked meat products	Ham cube - Jumbo schouderham blokjes	Total microflora	EN ISO 4833-1	0,11	RIVM	NL	2021-2022 EURLs study	16/06/2022
Ready-to-eat, ready-to-reheat meat products	cooked meat products	Sliced ham	Total microflora	EN ISO 4833-1	0,39	State veterinary institute Olomouc	CZ	2021-2022 EURLs study	16/06/2022
Ready-to-eat, ready-to-reheat meat products	Fermented or dried meat products	Salami	Total microflora	EN ISO 4833-2	0,09	German federal Institute for risk assessment	DE	2021-2022 EURLs study	16/06/2022
Ready-to-eat, ready-to-reheat meat products (except poultry)	Raw cured smoked	Chouriço	L. monocytogenes	EN ISO 11290-2	0,10	Instituto Nacional de Investigação Agrária e Veterinária, I. P.	PT	2021-2022 EURLs study	16/06/2022
Raw poultry and ready-	Fresh meats	Cooked meat products,	Total microflora	EN ISO 4833-1	0,08	Sciensano	BE	2021-2022 EURLs study	16/06/2022
Raw poultry and ready-	Fresh meats	Poultry neck skin	Total microflora	EN ISO 4833-1	0,07	Institute for Hygiene and Veterinary Public Health	RO	2021-2022 EURLs study	16/06/2022
Raw poultry and ready-to-cook poultry products	Ready-to-cook (processed)	Poultry meat preparation: poultry meat marinated with spices, mixed with red	Total microflora	EN ISO 4833-1	0,15	Veterinary Laboratory of Ioannina	GR	2021-2022 EURLs study	16/06/2022
Ready-to-eat, ready-to-reheat poultry meat	cooked meat products								
Ready-to-eat, ready-to-reheat poultry meat	Fermented, dried or raw cured smoked meat								
Raw and ready-to-cook fish and seafood	Fish (unprocessed)								
Raw and ready-to-cook fish and seafood	Shellfish (unprocessed)								
Ready-to-eat, ready-to-	Cooked fishery products								
Ready-to-eat, ready-to-reheat fishery products	Smoked or cured and other processed products	Smoked fish	Total microflora	EN ISO 4833-1	0,29	Sciensano	BE	2021-2022 EURLs study	16/06/2022

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Ready-to-eat, ready-to-reheat fishery products	Smoked or cured and other processed products								
Ready-to-eat, ready-to-	Acidified and marinated								
Fresh produce and fruits	Cut ready-to-eat fruits	Fruit mixes	Total microflora	EN ISO 4833-1	0,19	Sciensano	BE	2021-2022 EURLs study	16/06/2022
Fresh produce and fruits	Cut ready-to-eat fruits	Raw vegetables with	Total microflora	EN ISO 4833-1	0,05	EURL CPS - ANSES	EU	2021-2022 EURLs study	16/06/2022
Fresh produce and fruits	Vegetables	Iceberg lettuce,	Enterobacteriaceae	EN ISO 21528-2	0,07	State General Laboratory	CY	2021-2022 EURLs study	16/06/2022
Fresh produce and fruits	Vegetables	Iceberg lettuce,	Total microflora	EN ISO 4833-1	0,13	State General Laboratory	CY	2021-2022 EURLs study	16/06/2022
Fresh produce and fruits	Sprouts								
Fresh produce and fruits	unprocessed and frozen	Melon balls	Total microflora	EN ISO 4833-1	0,36	EURL Lm - ANSES	EU	2021-2022 EURLs study	16/06/2022
Processed fruits and	Heat processed fruits and								
Processed fruits and	Fermented/acidified								
Infant formula and	Probiotic ingredients								
Infant formula and	Non-probiotic								
Infant formula and	Non-probiotic infant								
Infant formula and	Cereals								
Chocolate, bakery products and confectionary	Pastries	Pastry cake, which consisted, among others, of pastry cream, fresh	Enterobacteriaceae	EN ISO 21528-2	0,03	State General Laboratory	CY	2021-2022 EURLs study	16/06/2022
Chocolate, bakery	Dry and sugared low								
Multi-component foods	Composite foods with	Refrigerated pasta salad	Total microflora	EN ISO 4833-1	0,31	Sciensano	BE	2021-2022 EURLs study	16/06/2022
Multi-component foods or meal components	Composite foods with substantial raw ingredients	Sandwiches (Main ingredients: bread, cooked ham slices, semi-	Total microflora	EN ISO 4833-1	0,08	Institute for Hygiene and Veterinary Public Health	RO	2021-2022 EURLs study	16/06/2022
Multi-component foods	Ready to (re)heat food:								
Multi-component foods or meal components	Mayonaisebased delisalads with raw	Meat salads with pasta, raw vegetables and	Total microflora	EN ISO 4833-1	0,09	EURL CPS - ANSES	EU	2021-2022 EURLs study	16/06/2022
Multi-component foods	Ready to (re)heat food:								
Pet food and animal	Dry food								
Pet food and animal feed	Wet food	Raw meat feed for dogs, based on raw bovine rumen (99%)	Enterobacteriaceae	NMKL 144, 3. Ed., 2005, with modification 3M™ Petrifilm™ Enterobacteriaceae Count Plates	0,09	EURL Campylobacter - National Veterinary Institute	EU	2021-2022 EURLs study	16/06/2022
Pet food and animal	Animal feeds (bovine,								
Pet food and animal	Animal feeds (poultry)								
Pet food and animal	Animal feeds (fish)	Flour	Total microflora	EN ISO 4833-1	0,08	Institute for Hygiene and Veterinary Public Health	RO	2021-2022 EURLs study	16/06/2022
Primary production	Animal faeces	Laying hen faeces	Total microflora	EN ISO 4833-1	0,51	RIVM	NL	2021-2022 EURLs study	16/06/2022
Surface sampling (food and feed production, primary production)									