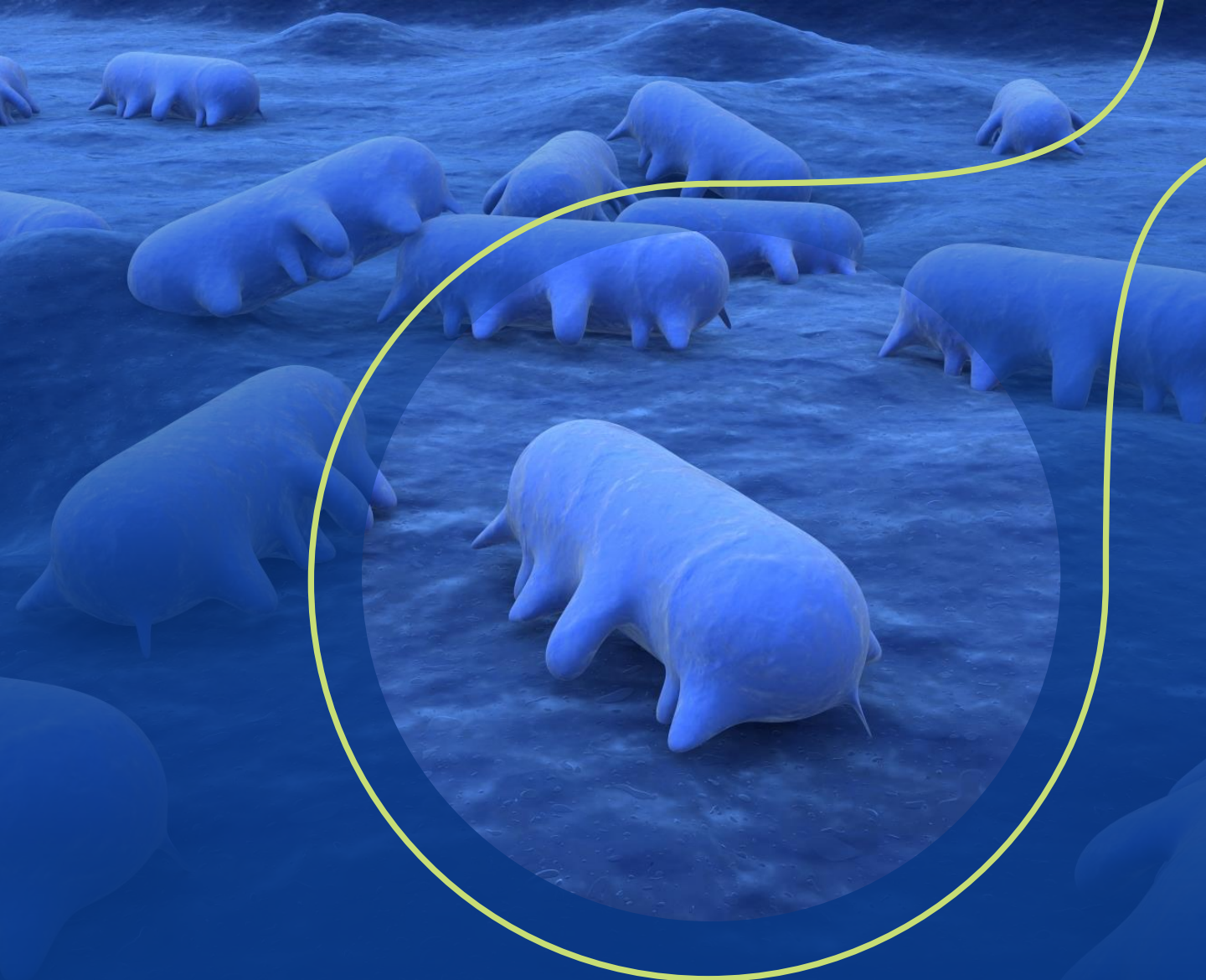




Food Risk Insights

Eurofins Food Testing Ireland Ltd
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In Focus

Emerging issues, trends and legislative changes

Issues with eggs

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Wine fraud

Welcome to the October 2025 food risk insights from Eurofins Food testing UK Ltd.'s Compliance and Risk Management Team which includes regulation updates, pet food risks and new allergens.

We are here to offer expert advice and support; to help you manage the ever-evolving risks faced by food businesses.

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UK experts on potential dangers of imported eggs

⚠️ A recent survey of environmental health professionals in the United Kingdom (UK) has highlighted growing concerns over the use of imported eggs. Conducted among 110 members of the Chartered Institute of Environmental Health (CIEH), the research found that 80 percent of respondents believe imported egg products pose a higher food safety risk compared to UK produced eggs.

Reflecting these concerns, the British Egg Industry Council (BEIC) has urged food businesses and professional kitchens to exercise caution when sourcing eggs from overseas. Alarming, 86 percent of those surveyed warned that serving unsafe eggs could lead to serious consequences, including fines, reputational harm, or even business closure. Additionally, nearly 80 percent expressed support for restricting the use of imported eggs in commercial kitchens.

These findings come amid reports of large volumes of eggs entering the UK market from countries such as the Netherlands, Poland, and Ukraine. The concerns are underscored by a series of recent *Salmonella* outbreaks linked to eggs across Europe in Sweden, Austria, the Netherlands, France, and Belgium; raising further questions about the safety of imported egg products.

Seasonal *Salmonella* tomato outbreak

More than 300 people have now fallen ill in a multi-country *Salmonella* Strathcona outbreak affecting Europe and North America, with 50 new cases recently reported. Since January 2023, 289 confirmed infections have been recorded across 16 European nations, including 29 in the UK. While five cases in Canada have been linked to travel in Europe. The European Centre for Disease Prevention and Control (ECDC) and the European Food Safety Authority (EFSA) continue to monitor the situation closely.

Isolates genetically closely related to the outbreak strain have been detected since 2011, indicating a recurring public health concern. The ECDC said it is an ongoing, seasonal outbreak with most cases occurring in the summer months, particularly between June and October. "The recurrence of cases in 2025, including those without travel history, suggests ongoing transmission and distribution of contaminated produce.

The presence of cases in multiple countries underscores the need for continued surveillance and cross-sector coordinated response. New outbreaks are likely to occur in future seasons until the root cause of the contamination has been identified, and control measures implemented. The role of the environment should also be investigated to identify the point of entry at which contamination with *Salmonella* Strathcona is occurring."

Salmonella eggs in Sweden & US

Health officials in Sweden suspect contaminated eggs are behind a *Salmonella* outbreak in the country. The outbreak comes amid a significant *Salmonella* outbreak in the United States that has been traced to eggs.



Health risks in raw pet food

A recent case in the United States has drawn attention to the dangers of contaminated pet food after a young girl developed severe haemolytic uraemic syndrome linked to *E. coli* O157:H7 in her family's raw pet food, manufactured by Darwin's Natural Pet Products.

Despite testing positive for both *E. coli* and *Salmonella*, the company refused an FDA (Food and Drug Administration) requested recall, leading to a public safety alert. Raw pet diets, often marketed as "natural", are especially prone to bacterial contamination, though dry kibble is also at risk.

Pathogens can spread easily through cross contamination when owners handle pet food or when pets themselves shed bacteria onto household surfaces, toys, or even people. Studies show many owners are unaware of these hazards, highlighting the need for greater awareness and stricter hygiene when handling pet diets.

German *E. coli* outbreak

German authorities are investigating a serious *E. coli* outbreak that has affected at least 121 people, mostly children. The outbreak, caused by *E. coli* O45:H2, was first detected in August in the Vorpommern-Rügen district, mainly among vacationing children. The Robert Koch Institute (RKI) is conducting phone interviews with patients or their parents using a questionnaire to investigate possible sources of infection, focusing on the week before illness for those in Mecklenburg-Vorpommern state.

Officials suspect contaminated food as the cause, but surveys and data from receipts and shopping apps haven't identified the source. A case control study is underway, comparing patients' food consumption with that of a control group.

Fish study finds low *Listeria* rate, but problems persist

 A recent study found that while smoked fish products in England have a relatively low prevalence of *Listeria monocytogenes*, they have still been linked to illnesses. Researchers tested samples of smoked salmon, mackerel, trout, and herring. Higher rates were found in smoked herring and cold smoked fish, while nearly two thirds of the products had conditions that could allow *Listeria* to grow.

Listeria monocytogenes was detected more frequently in samples with elevated levels of Enterobacteriaceae. With a lapse in hygiene causing contamination with both organisms possibly through a common source. However, researchers said the predictive strength of Enterobacteriaceae counts for detection of *Listeria* should be viewed with caution.

Radioactive shrimp

Following on from the U.S. Food and Drug Administration (FDA) advisory urging consumers not to eat, sell, or serve frozen raw shrimp processed by Indonesian supplier PT Bahari Makmur and sold under Walmart's Great Value brand, after the detection of the radioactive isotope Cesium 137 in shipping containers by U.S. Customs and Border Protection at several ports .

The Indonesian authorities believe the contamination was caused by an accident outside the company and beyond its control. The incident is subject to ongoing investigation. While Cs 137 levels detected were below intervention thresholds, the FDA emphasised that even low-level exposure, especially over time, can increase cancer risk.

⚠️ EU Arsenic (As) regulations updated

On 17 September the European Union confirmed the introduction of Commission Regulation (EU) 2025/1891 establishing maximum levels (MLs) for inorganic arsenic in fish, crustaceans, bivalve molluscs, and cephalopods with the compliance date set for October 8, 2025.

These new rules, amending regulation (EU) 2023/915, which range from 0.05 to 1.5 ppm (mg/kg) on a wet weight basis, aim to protect consumer safety and reduce health concerns from inorganic arsenic exposure, following updated risk assessments by the European Food Safety Authority (EFSA).

Arsenic is a metal that occurs both naturally, and as a contaminant resulting from environmental activity (mainly in the soil). It can be present in food as inorganic or organically bound arsenic and these forms differ significantly in

their toxicity. Long term ingestion of inorganic arsenic can lead to ailments such as skin lesions, cancer of the urinary tract, lung, and skin. Organically bound arsenic exhibits relatively low toxicity. Consequently, the potential adverse effects of arsenic exposure to health are determined mainly by the inorganic form.

The main source for the arsenic intake in humans in Europe is from food. Seafood and fish can contain particularly high amounts of arsenic, which is often mainly present as organic arsenic, i.e. the less toxic organic forms. The main sources of inorganic arsenic exposure are rice, rice-based products, other grains and grain-based products and drinking water. Apart from the food categories mentioned above, particular foodstuffs indicated for infants and young children played a relevant role in the dietary exposure to inorganic arsenic in this age category.

The new limits are summarised in the table below.

Muscle meat of the following fish	Inorganic arsenic (sum of As(III) and As(V)) mg/kg limit
Species other than those listed below	0.10
Anglerfish, monkfish and giant stargazer (Lophius species; Kathetostoma giganteum), flatfishes (Pleuronectiformes species), haddock (Melanogrammus aeglefinus), herring (Clupea species), ray (Rajidae species) and shark (all species).	0.50
Crustaceans	
Crabs and crab-like crustaceans (Brachyura and Anomura), prawn and shrimps (all species).	0.10
Crustaceans other than those listed above and below	0.20
Langoustine (Nephrops norvegicus) and rock lobster (Jasus species)	1.5
Bivalve molluscs	
Scallops	0.10
Bivalve molluscs other than scallops	0.50
Cephalopods	0.050
	Total Arsenic mg/kg
Salt	0.50

New allergens

Researchers reviewing anaphylaxis reports submitted to the Allergy Vigilance Network from 2002 to 2023 identified eight commonly implicated foods or food groups that aren't currently listed in Europe's mandatory allergen labelling regulations.

Notably, they propose adding goat's and sheep's milk, buckwheat, peas and lentils, and pine nuts to the list of emphasised allergens. Other emerging triggers include alpha gal (a sugar molecule found in red meat, beef, pork, lamb, venison, rabbit, dairy products, and gelatin), kiwifruit, apple, and beehive products.

The study revealed severe reactions from many of these new allergens, with goat's/sheep's milk alone linked to multiple severe cases, including fatalities. The Food Standards Agency acknowledged the importance of evidence-based labelling and reaffirmed its commitment to consumer protection and clear allergen information.

Healthier baby foods

✚ **The government has introduced new voluntary guidelines** for commercial baby food manufacturers aimed at improving child nutrition across England. Companies will now have 18 months to reduce sugar and salt levels in products for children up to 36 months, without resorting to sweeteners; which remain prohibited in baby foods.

Alongside reformulation, firms must adopt clearer, more informative labelling to help parents recognise healthier option, addressing the long-standing challenge of misleading packaging and marketing.

The move aligns with the government's Plan for Change and 10 Year Health Plan, underpinning its broader effort to prevent childhood obesity and relieve NHS pressures; especially as obesity related health costs escalate.

If voluntary compliance falls short, authorities signal readiness to pursue mandatory legislation.

⚠ New maximum levels for sodium ascorbate in infant formulae and follow-on formulae

In June 2025, the European Commission adopted Regulation (EU) 2025/1150, amending Annex III of Regulation (EC) No 1333/2008 concerning food additives. The amendment aims to regulate the use of the sodium ascorbate additive (E 301) more precisely in vitamin A preparations for infant and follow-on formulae.

The new [Regulation \(EU\) 2025/1150](#) explicitly regulates the use of sodium ascorbate in microencapsulated vitamin A preparations in Annex III.

The following regulations will apply in future to sodium ascorbate used in microencapsulated vitamin A preparations for infant and follow-on formulae:

- 50,000 mg/kg in the microencapsulated vitamin A preparation
- Maximum residual content in the final food 1 mg/l

For sodium ascorbate used in coatings of nutrient preparations containing polyunsaturated fatty acids, as well as in foods for infants and young children, a total residual content of 75 mg/l applies.

No specific transitional periods have been defined for the changes it contains.



EU legislative measures for dealing with MOSH/MOAH findings

✚ Draft EU legislation to establish maximum levels for mineral oil aromatic hydrocarbons (MOAH) and mineral oil saturated hydrocarbons (MOSH) have already been extended and adjusted several times. In the current revision 7 of the draft, changes were again made for e.g. cereal products, cocoa products, confectionary and food additives prepared from food sources. The adoption of the draft legislation is expected by the end of 2025/start 2026. It is expected that the maximum limits will be applicable from 2027.

The drafted revision 7 with specific maximum levels for MOAH (C10-C50) includes the following product groups:

- Oilseeds and oilfruits
- Animal and vegetable fats and oils >50% fat
- Tree nuts
- Pulses
- Cereal grains and cereal products (ML depending on fat content)
- Milk
- Dairy products (ML depending on fat content)
- Cocoa beans (from 2030), cocoa mass, cocoa powder
- Confectionary, cocoa and chocolate products (ML depending on fat content)
- Spices and dried herbs, tea and herbal infusions as food ingredient
- Baby food (ML depending on fat content)
- Food supplements
- Food additives produced from food sources
- Processed and compound foods containing certain ingredients listed above (from 2030, ML depending on fat content)

Authentication of insect-based products in food

A study tested 119 commercial products containing insects using two DNA based methods, real-time PCR and metabarcoding, following EU recommended extraction procedures.

✚ Results showed that 50% of the products either contained insect species not listed on the label or were missing the ones that were declared. Cross contamination was common in facilities processing multiple insect types, and some products included insect species not currently approved for use in the EU.

UK import controls failing

A UK committee found the commercial animal and plant import system “inadequate” due to inconsistent inspections, flawed IT, and data gaps. Despite a 2025 meat import ban from Germany, prohibited goods entered for six days before digital updates. Responses improved in later outbreaks. The Border Target Operating Model oversees biosecurity on imports.

Concerns for illegal meat and dairy products include the risk of spreading serious animal diseases, including foot and mouth disease and African swine fever, and around bacteria, viruses, and parasites.



UK Government moves to ban high-caffeine energy drinks for under-16s in England

The UK Government has launched a consultation on banning the sale of high-caffeine energy drinks, those containing over 150mg of caffeine per litre, to under-16s in England. The proposal aims to improve children's health by addressing concerns around obesity, dental decay, sleep disruption, mental wellbeing, and poor classroom behaviour. The ban would apply across all retail environments, including shops, cafés, restaurants, vending machines, and online platforms.

Currently, energy drinks with high caffeine levels must carry a label warning they are "not recommended for children," but there is no legal sales restriction. The proposed law would align energy drinks with other age restricted products and follow similar actions already taken by some major UK retailers.

The consultation seeks views on whether 16 is the appropriate minimum age, how

the law should apply to different businesses, and how to manage vending machines. One option is removing such products entirely from vending machines, especially where age verification isn't feasible.

Secondary legislation could make sales to under-16s a criminal offence under the Food Safety Act 1990. The government also proposes fixed monetary penalties: £1,500 for individuals and small businesses, or £2,500 for larger businesses, with reductions for early payment. A six-month transition period is suggested to allow businesses to adjust.

The consultation is open to the public, parents, health professionals, educators, retailers, and enforcement authorities, and will close on 26 November 2025. Feedback will help shape final policy decisions aimed at protecting children's health.

The British Soft Drinks Association maintains its members already adhere to voluntary marketing restrictions and label high caffeine drinks as "not recommended for children."

Wine fraud: Nearly one third of producers deceive

An investigation by France's consumer watchdog, the DGCCRF, has revealed that nearly 30% of wine producers engage in unfair winemaking practices.

Between 2022 and 2023, the agency inspected 7,800 sites involved in wine production and sales, including 1,600 production establishments, where fraud was found in nearly a third of cases.

Laboratory analysis of wines revealed that some producers had illegally added sugar to boost alcohol content, while others used prohibited colourings, for example to create trendy "blue wines." The most serious offence uncovered was the mislabelling of wine origin, with some merchants passing off 34,000 hectolitres of Spanish wine as French. These

individuals received fines of €1 million and suspended prison sentences.

Additionally, 40% of wine distributors, including bars, shops and supermarkets, were found to have engaged in unfair oenological practices.

The findings highlight significant issues with traceability and authenticity in the wine industry.



Nitrate/Nitrite in force

Effective from 9 October 2025, the EU will enforce lower maximum permissible levels of nitrites (E 249–250) added during the manufacturing of meat products. The original legislation is from 2023 and comes into force from this date. With lower limits for cheeses and fishery products to follow (2026/2027).

Commission Regulation (EU) 2023/2108 amending Annex II to Regulation (EC) No 1333/2008 as regards food additives nitrites (E 249-250) and nitrates (E 251-252).

The EU have said these regulatory changes aim to balance the preservation benefits of nitrites and nitrates with the need to minimise health risks associated with their consumption.

The Food Standards Agency (FSA) opinion on this issue is summarised as they aim to keep people informed about food risks, like those from nitrates and nitrites found naturally in vegetables and

added to processed meats. While these compounds can form potentially harmful nitrosamines, current evidence doesn't confirm a clear link to cancer. UK regulations ensure their safe use, and while you can avoid them by checking labels, the key is moderation. The NHS advises limiting processed meat to reduce risks like bowel cancer and high blood pressure.

Spanish garlic harvest reduced

In the 2025/26 season, Spain anticipates a reduction in production of both Spring (early) garlic and the Morado (purple) variety owing to adverse weather conditions.

Spring garlic yields are expected to fall by around 20 per cent per hectare due to springtime rainfall, while Morado garlic has also been significantly impacted by the extreme heat experienced since mid-May. Though the remaining crops are reported to be of very good quality.

October in brief | Food safety risks and regulatory shifts

From imported egg risks to tightening EU safety limits, this month's Food Risk Insights highlight key developments shaping food safety and compliance.

- Imported egg concerns; UK experts warn of higher safety risks from overseas eggs following *Salmonella* outbreaks across Europe.
- New arsenic limits; the EU introduces Regulation (EU) 2025/1891, setting maximum levels for inorganic arsenic in seafood and salt.
- Ongoing outbreaks; *Salmonella* Strathcona and *E. coli* incidents in Europe underline the need for continued vigilance.
- Emerging hazards; FDA alerts to contaminated raw pet food, while studies expose undeclared insect species and wine mislabelling.

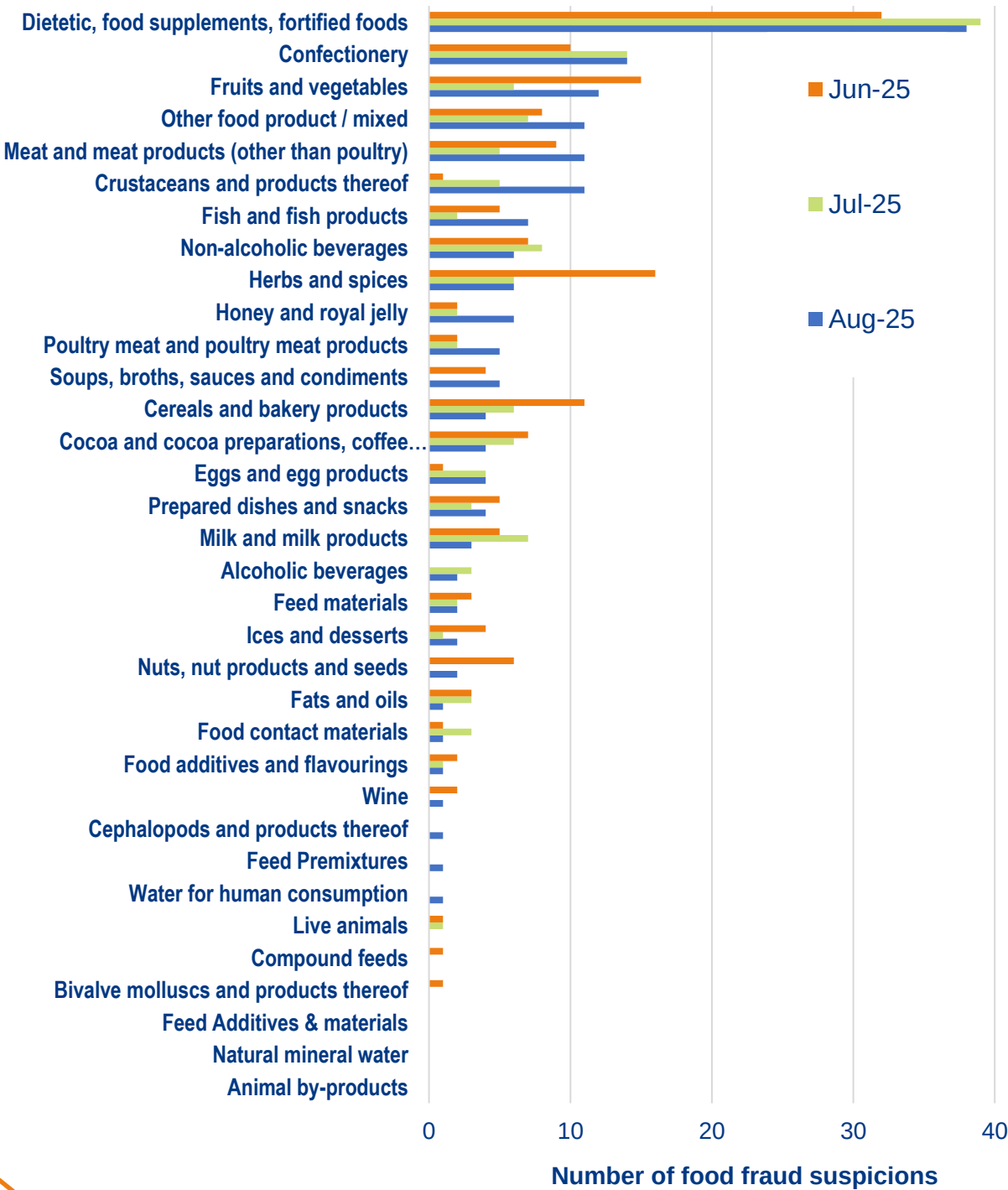
- **Regulatory updates**; lower nitrite limits, new MOAH/MOSH proposals, and voluntary UK baby food guidelines signal stricter standards ahead.

At Eurofins Food Testing UK Ltd., we help you anticipate and respond to these emerging risks with accredited microbiological, chemical, and authenticity testing, as well as horizon scanning and expert consultancy to support your food safety and regulatory compliance.



RASFF latest quarter's report

Summary of Food Fraud Suspicions



Source: https://food.ec.europa.eu/food-safety/acn/ffn-monthly_en



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Food Risk Insights

The Eurofins Compliance and Risk Management Team can work with you to identify and mitigate risks within your business, whether they be microbiological, contaminants, allergens, pesticides, authenticity (food fraud) or risks to your supply chain such as price changes or climate fluctuations.

We are here to work with you to protect your customers, brand and reputation.



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