

Appendix 1: Trend observations

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Remark: A trend line was drawn only when a statistically significant trend was found in the trend analysis (see appendix 2).

1 Pesticides in vegetables and fruits

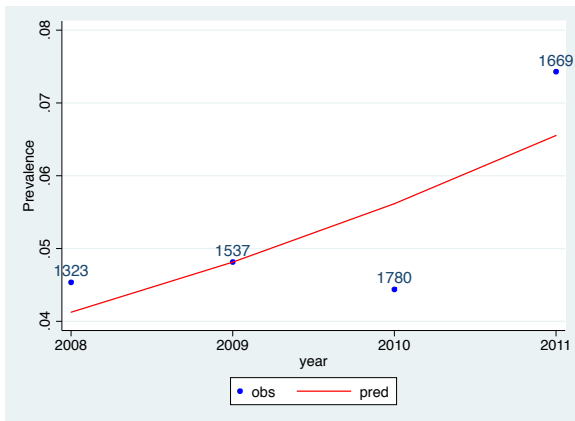


Figure 1: Azoxystrobin

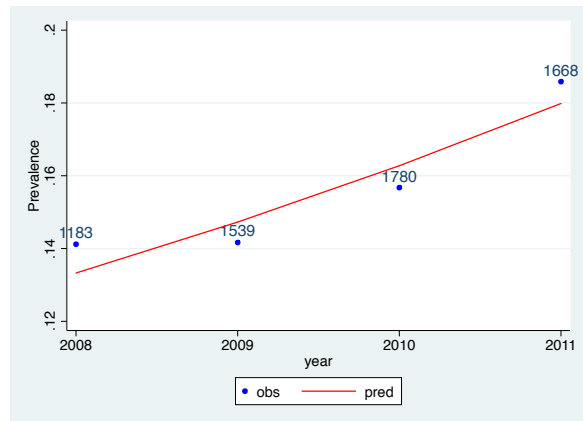


Figure 2: Boscalid

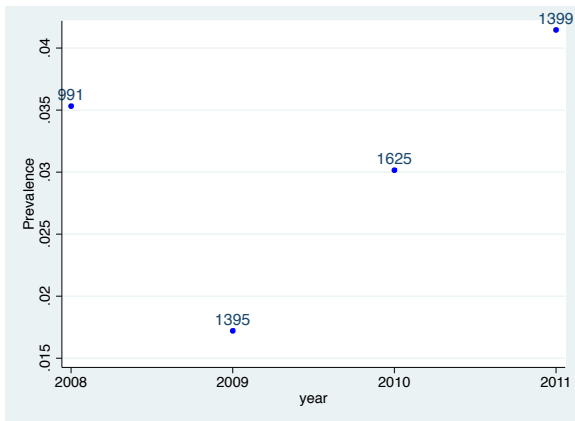


Figure 3: Captan



Figure 4: Carbendazim (sum)



Figure 5: Chlorpropham (sum)

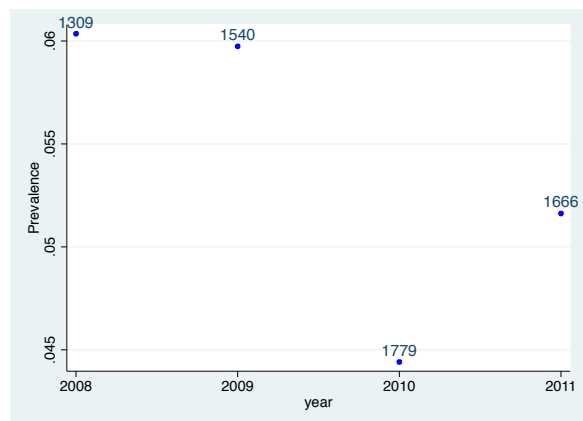


Figure 6: Chlorpyrifos

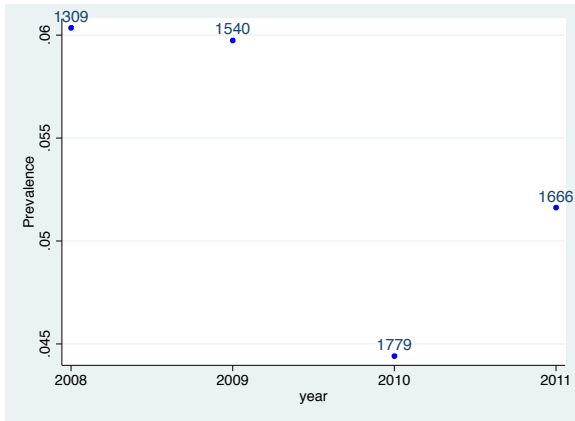


Figure 7: Cypermethrin (sum)

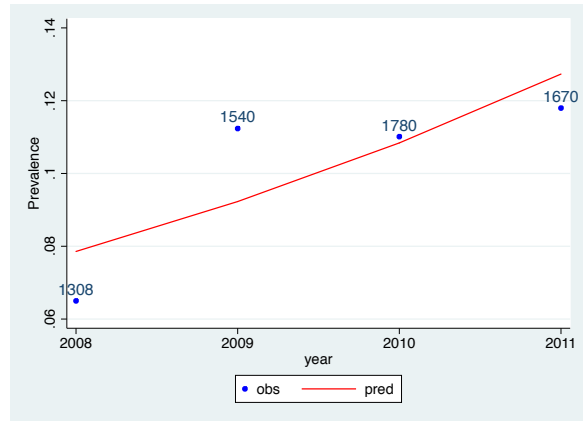


Figure 8: Cyprodinil

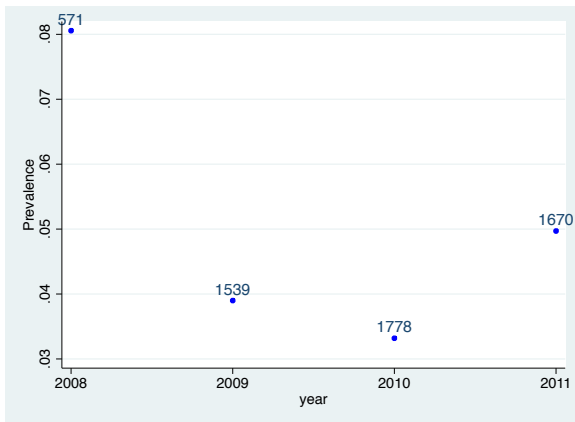


Figure 9: Difenoconazole

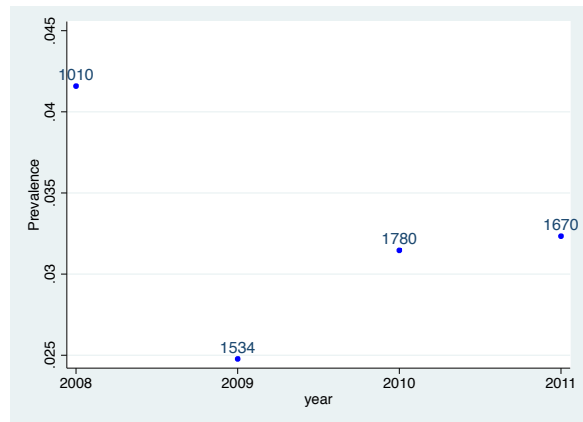


Figure 10: Dimethomorph

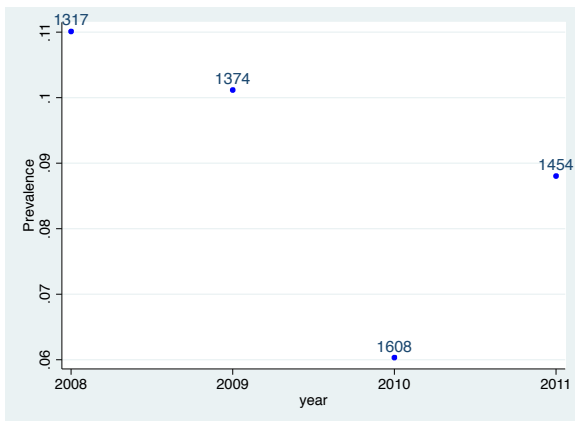


Figure 11: Dithiocarbamates (sum)

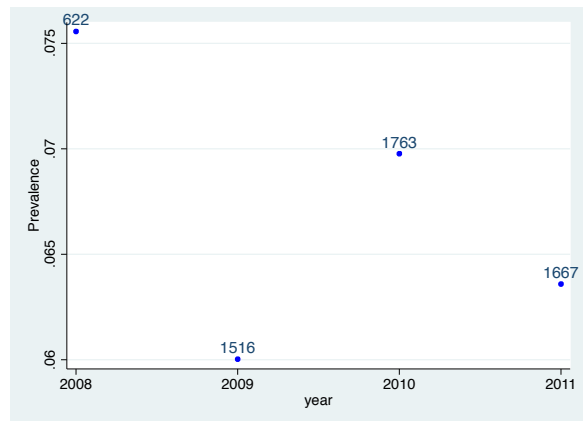


Figure 12: Fenhexamid



Figure 13: Fludioxonyl

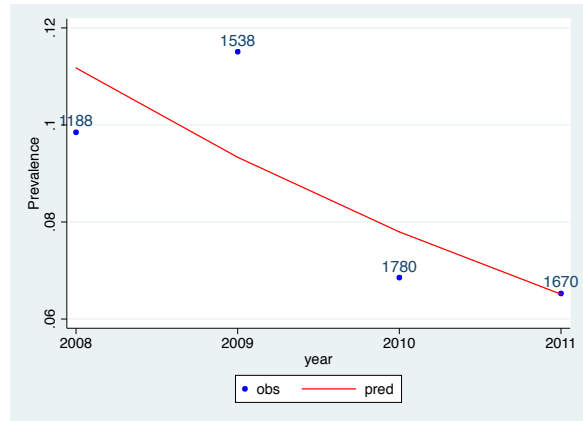


Figure 14: Imazalil

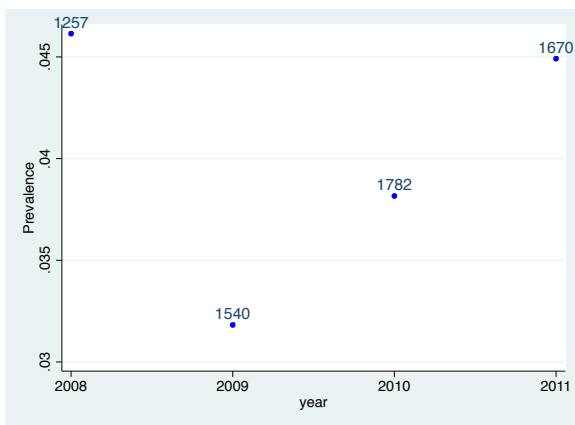


Figure 15: Imidacloprid

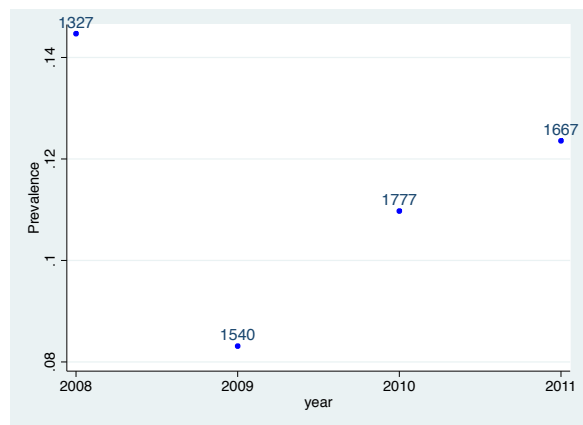


Figure 16: Iprodione

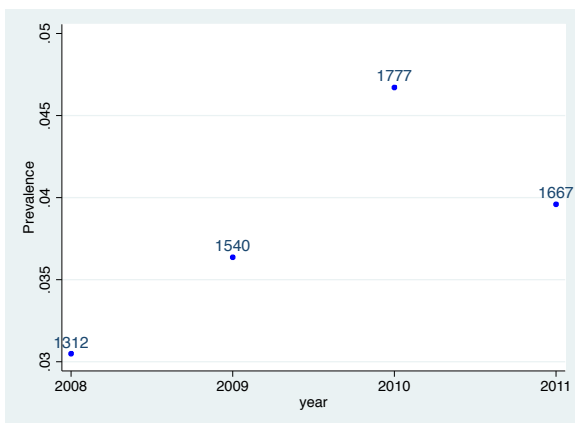


Figure 17: L-cyhalothrin

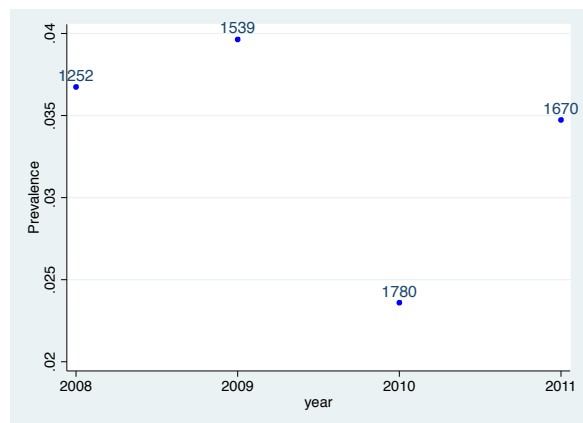


Figure 18: Pirimicarb (sum)



Figure 19: Prochloraz (sum)

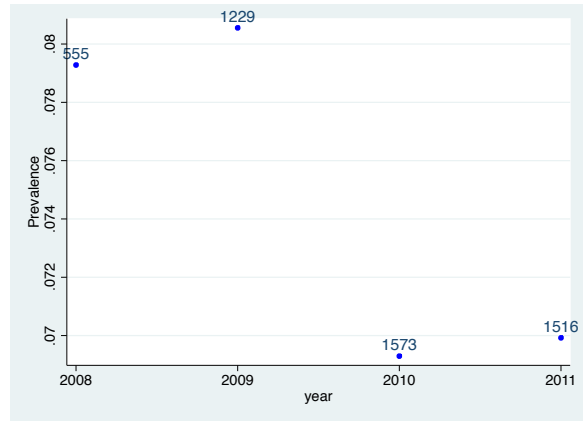


Figure 20: Propamocarb (sum)

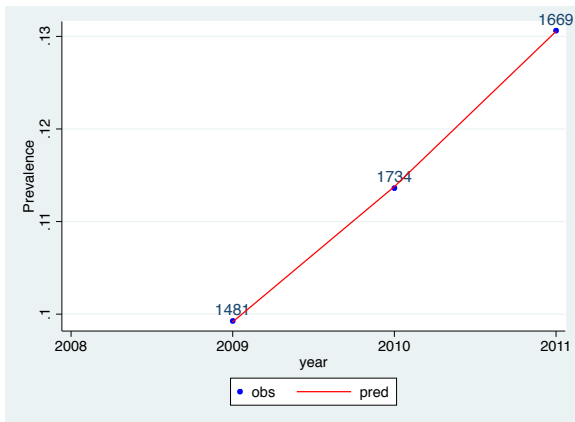


Figure 21: Pyraclostrobin

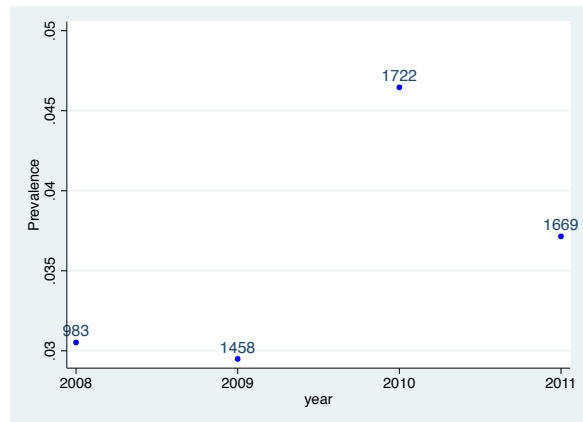


Figure 22: Spinosad (sum)

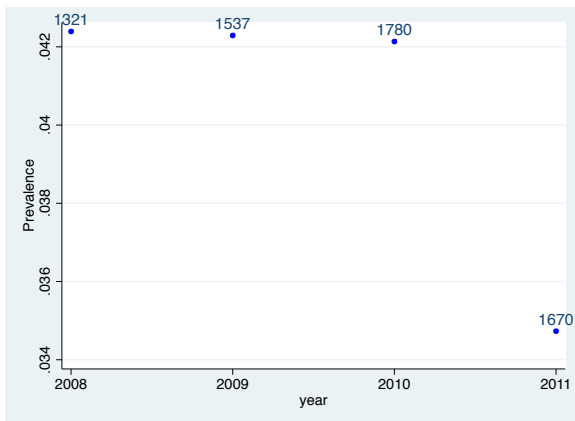


Figure 23: Tebuconazole

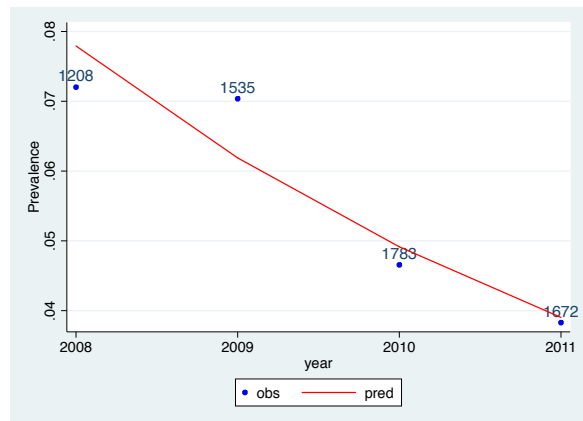


Figure 24: Thiabendazole



Figure 25: Thiocloprid

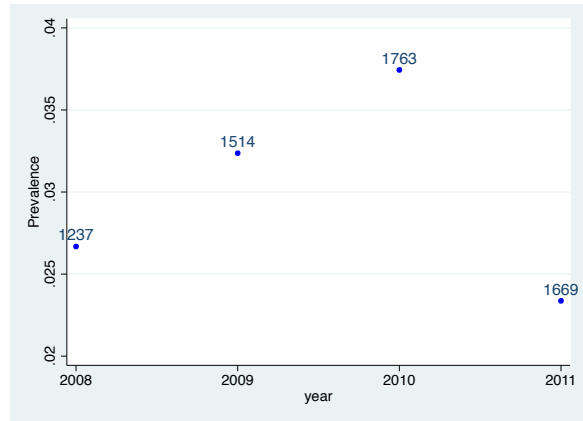


Figure 26: Triadimefon (sum)

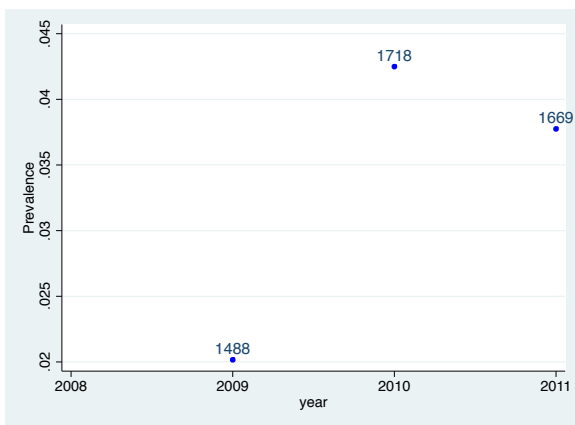


Figure 27: Trifloxystrobin

2 *Listeria monocytogenes* in smoked salmon in the distribution sector

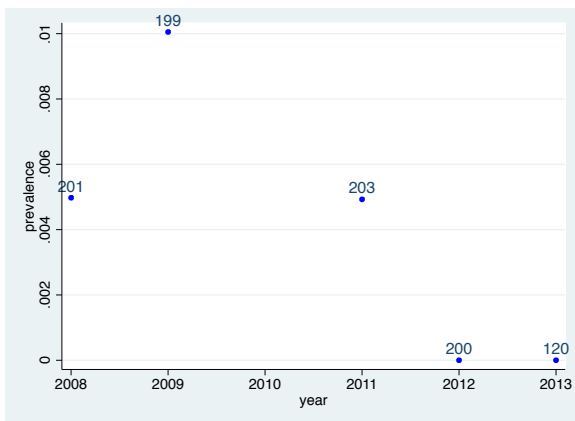


Figure 28: *Listeria monocytogenes* prevalence

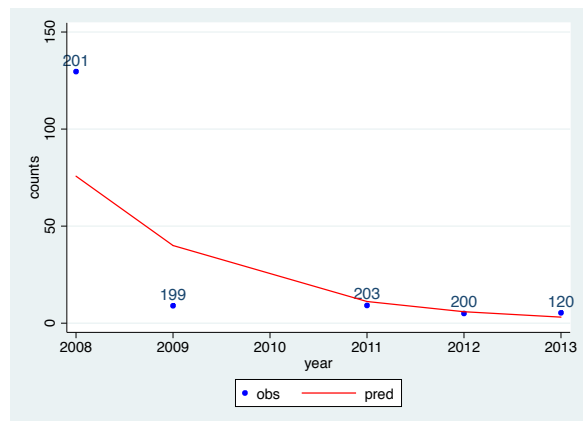


Figure 29: *Listeria monocytogenes* counts

3 *Campylobacter* spp. in cut poultry meat with skin in the distribution sector

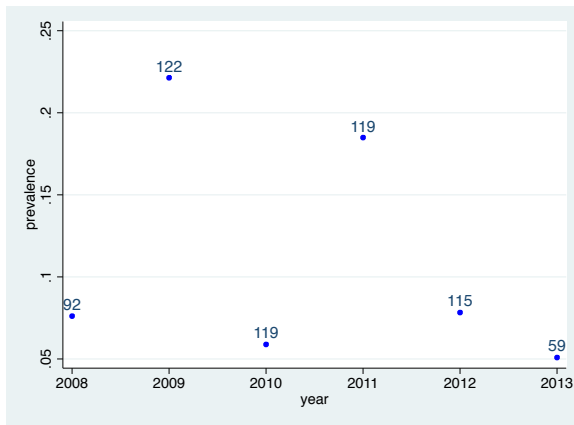


Figure 30: *Campylobacter* spp. prevalence

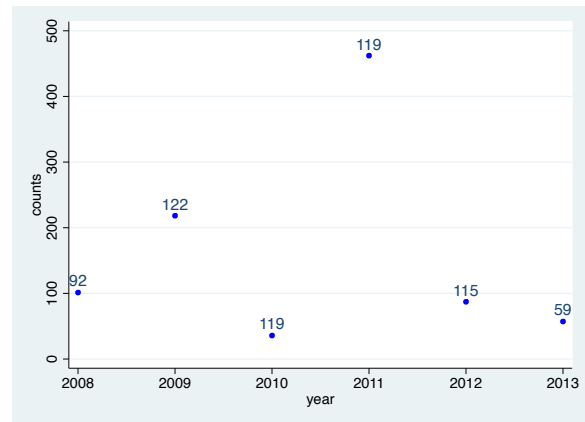


Figure 31: *Campylobacter* spp. CFU

4 Mycotoxins in various food matrices

4.1 Aflatoxins

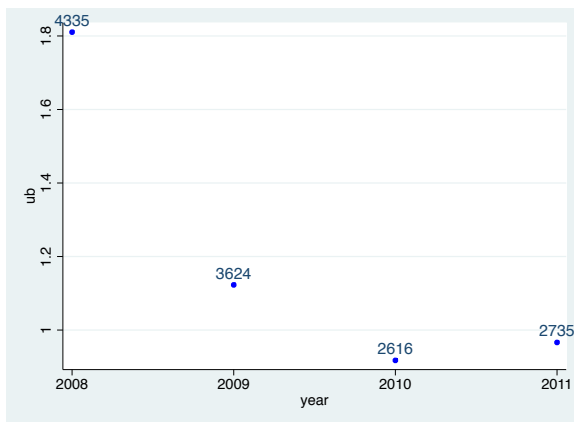


Figure 32: Aflatoxins – fruits

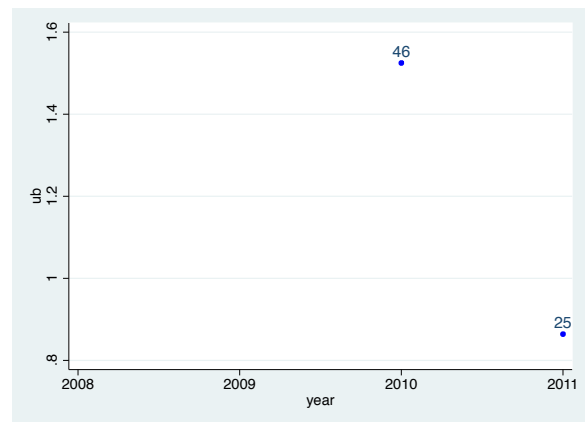


Figure 33: Aflatoxins – vegetables

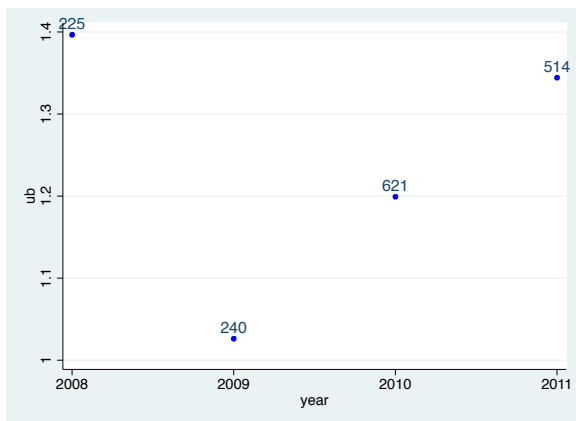


Figure 34: Aflatoxins – spices

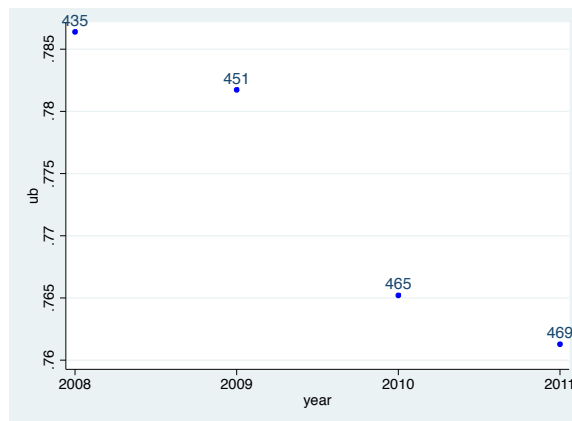


Figure 35: Aflatoxins – prepared foods

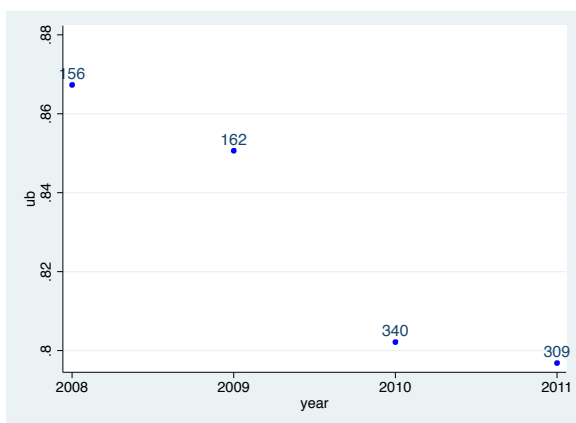


Figure 36: Aflatoxins – cereals

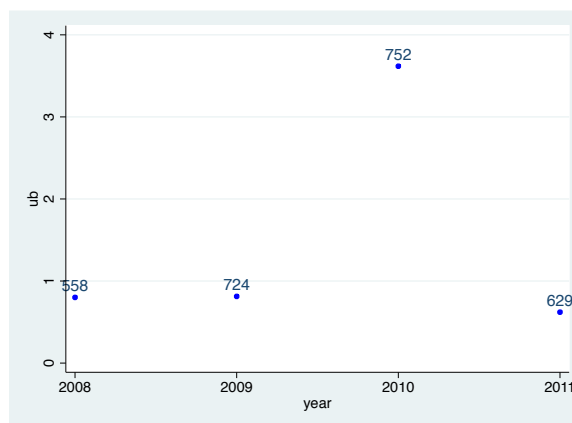


Figure 37: Aflatoxins – seeds

4.2 DON

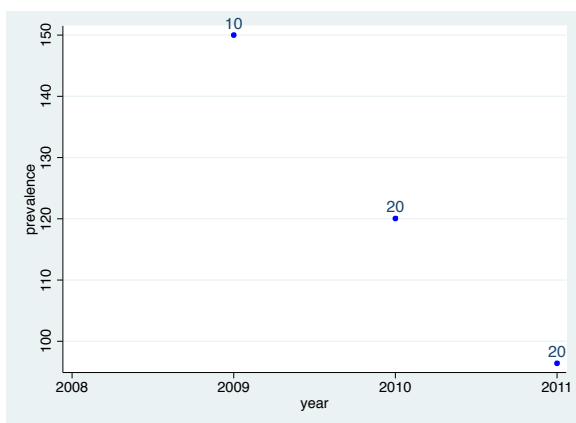


Figure 38: DON – beverages

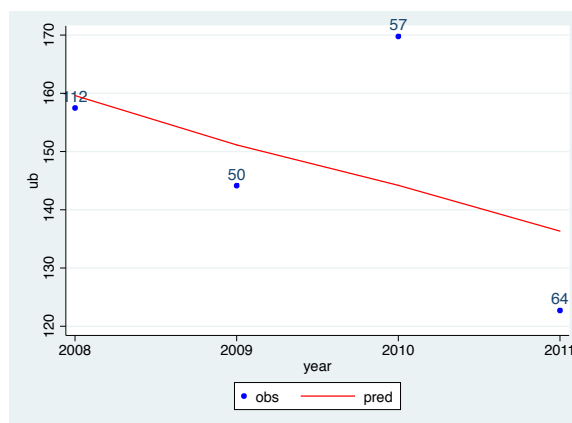


Figure 39: DON – prepared foods

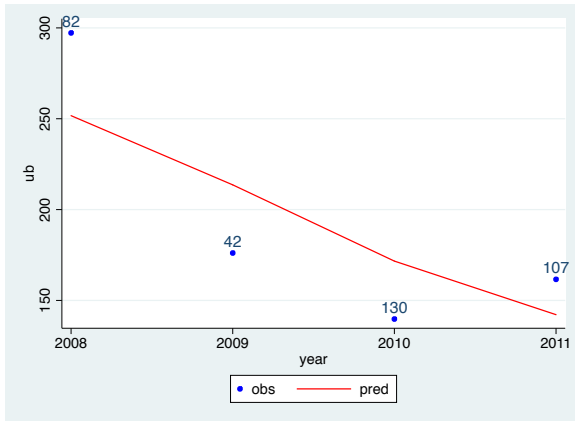


Figure 40: DON – cereals

4.3 Fumonisin

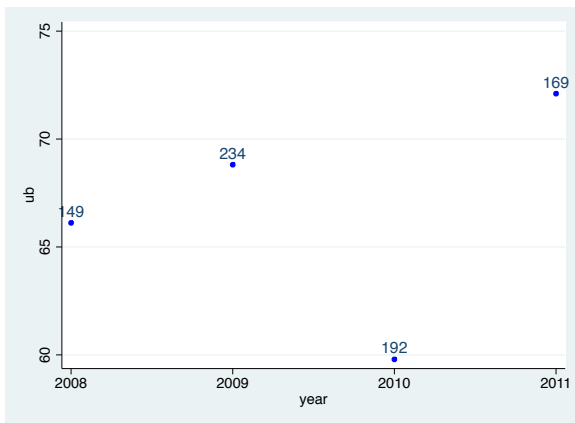


Figure 41: Fumonisin – prepared foods

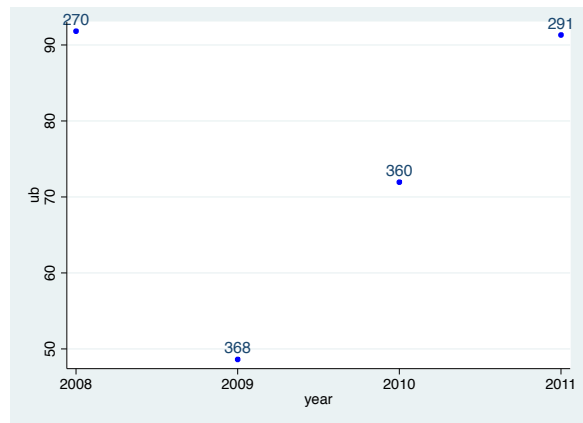


Figure 42: Fumonisin – cereals

4.4 T2-HT2

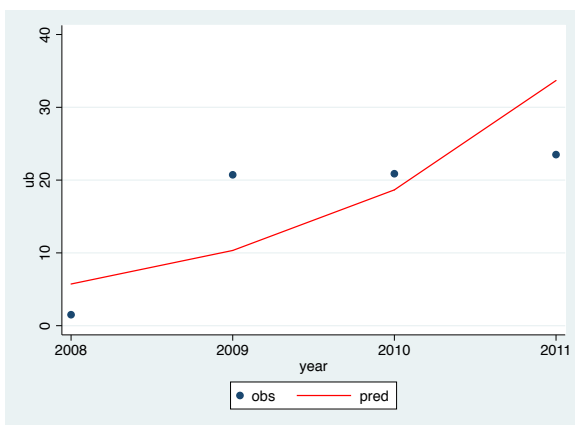


Figure 43: T2-HT2 – prepared foods

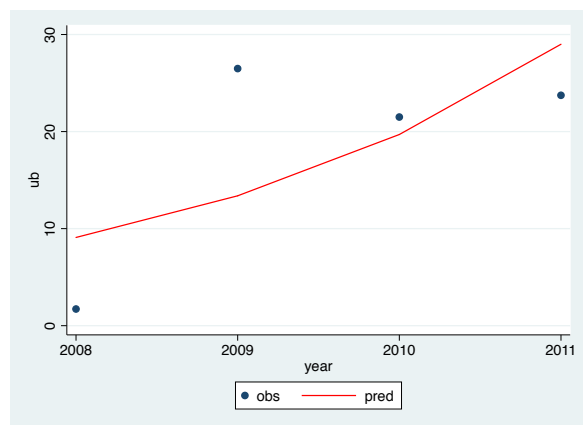


Figure 44: T2-HT2 – cereals

4.5 Ochratoxin

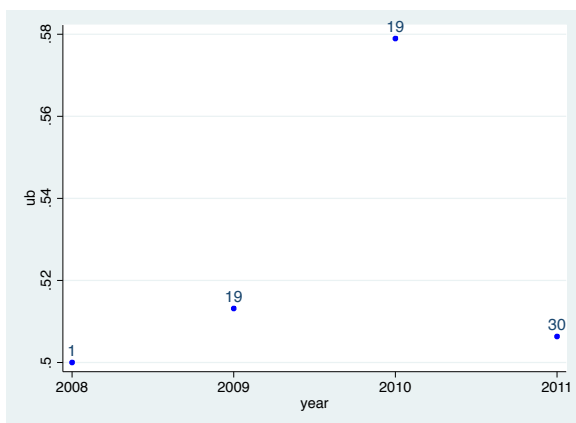


Figure 45: Ochratoxin – beverages

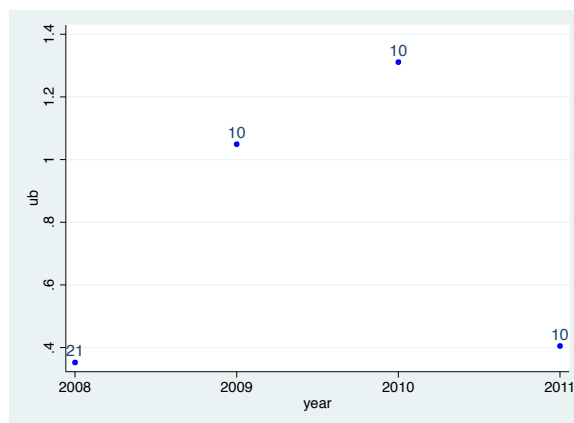


Figure 46: Ochratoxin – fruits

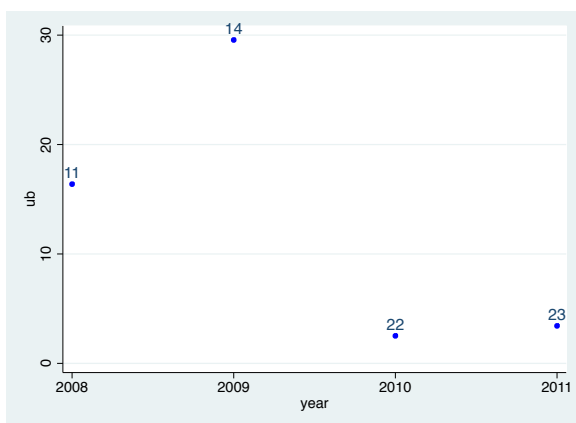


Figure 47: Ochratoxin – spices

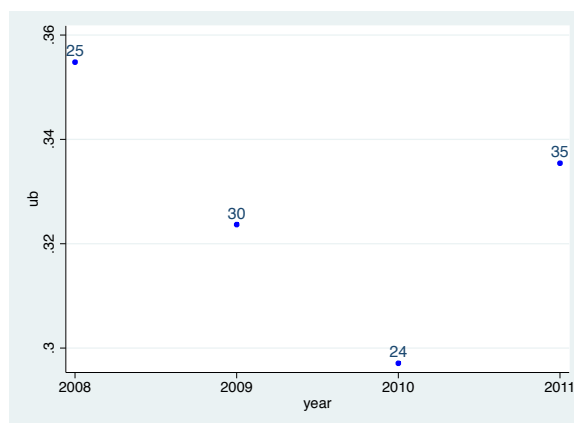


Figure 48: Ochratoxin – prepared foods

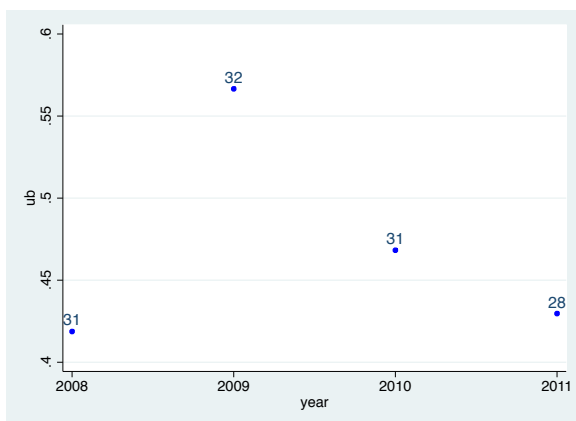


Figure 49: Ochratoxin – cereals

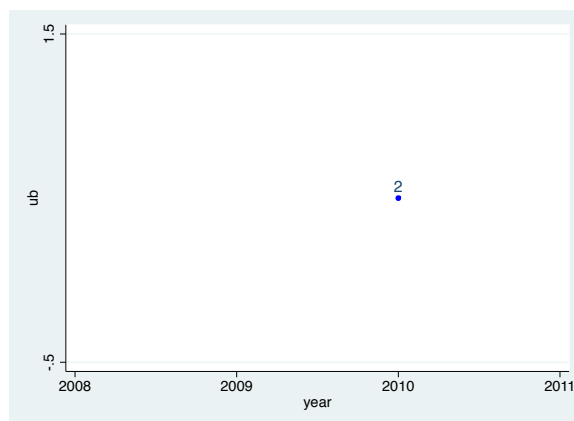


Figure 50: Ochratoxin – milk

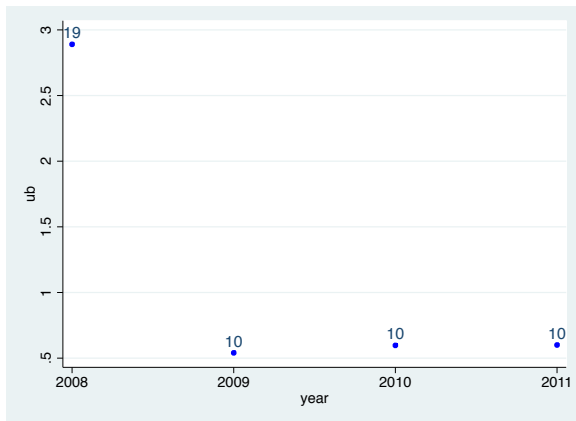


Figure 51: Ochratoxin – tea

4.6 Patulin

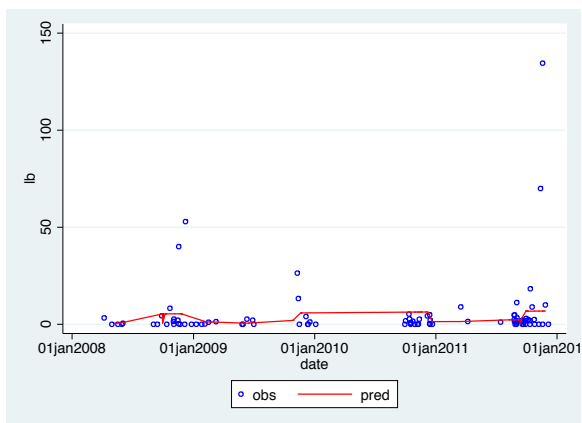


Figure 52: Patulin

4.7 ZEA

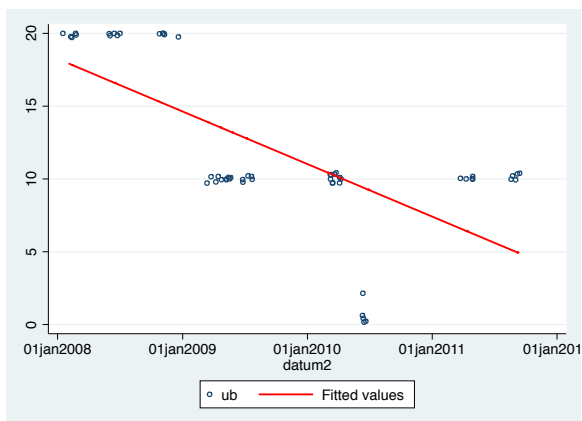


Figure 53: ZEA – corn

5 Acrylamide in various food matrices

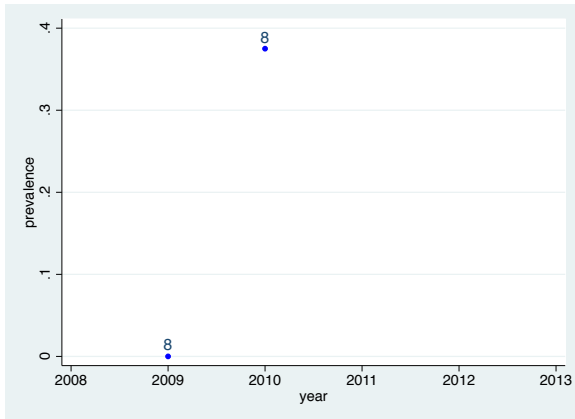


Figure 54: Acrylamide – almonds

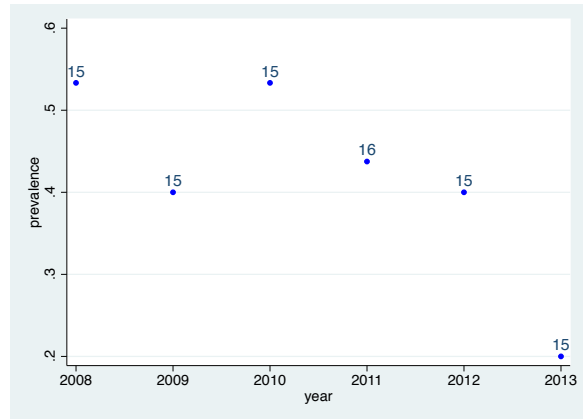


Figure 55: Acrylamide – babyfood

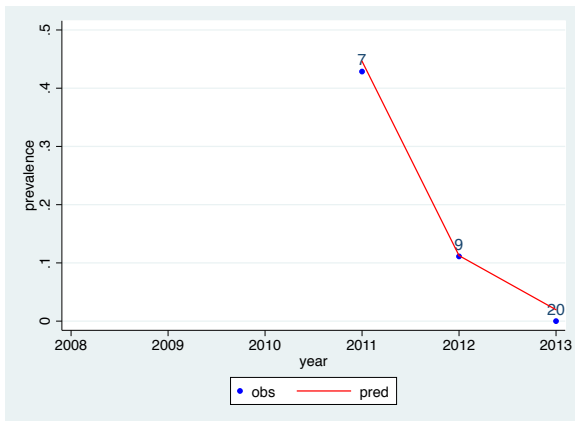


Figure 56: Acrylamide – prepared cereal-based foods



Figure 57: Acrylamide – beer

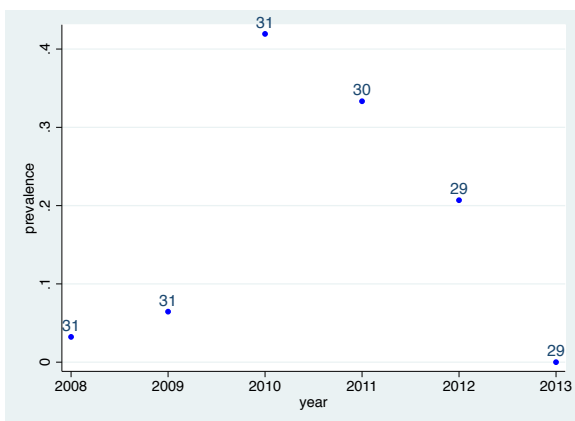


Figure 58: Acrylamide – bread

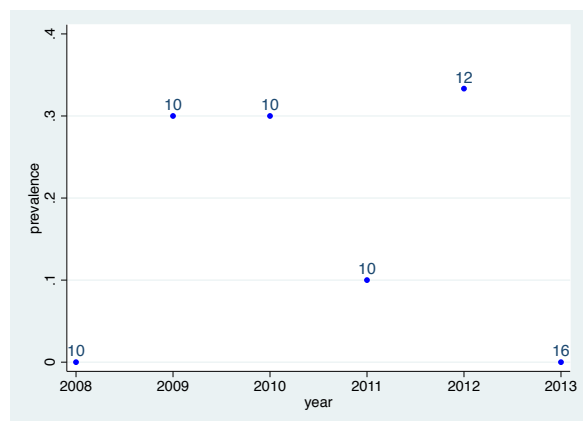


Figure 59: Acrylamide – potato crisps

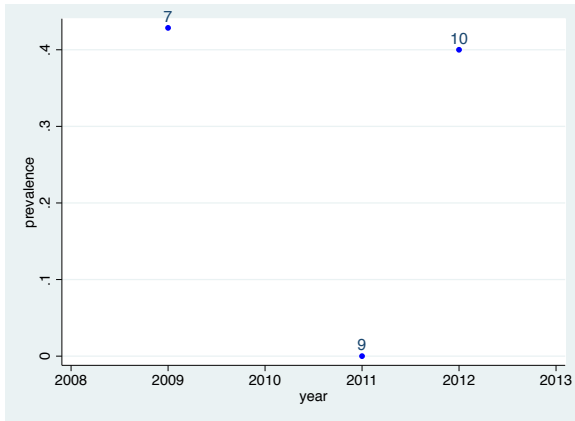


Figure 60: Acrylamide – chocolate

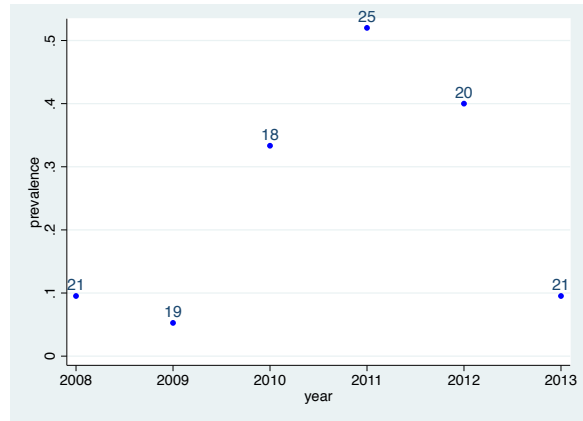


Figure 61: Acrylamide – Belgian fries

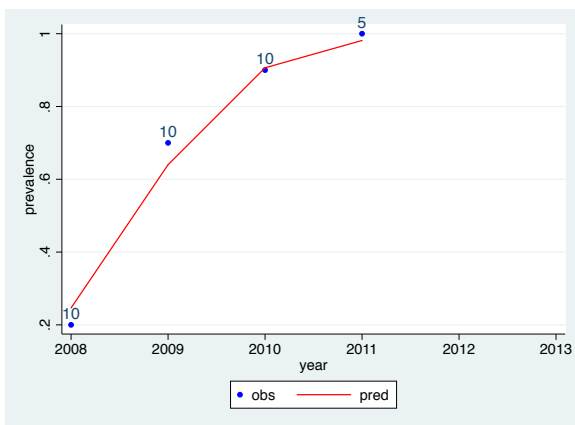


Figure 62: Acrylamide – cereal bars

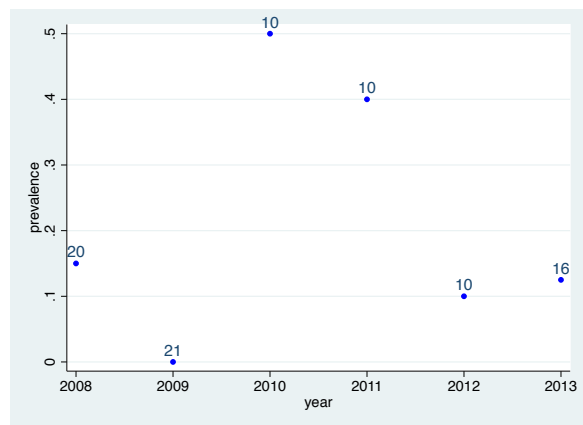


Figure 63: Acrylamide – cookies

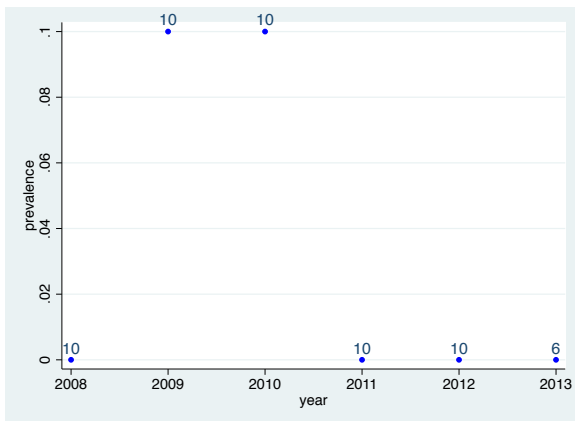


Figure 64: Acrylamide – coffee

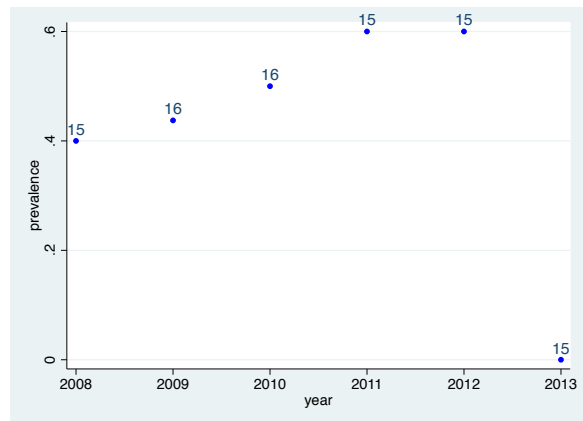


Figure 65: Acrylamide – breakfast cereals

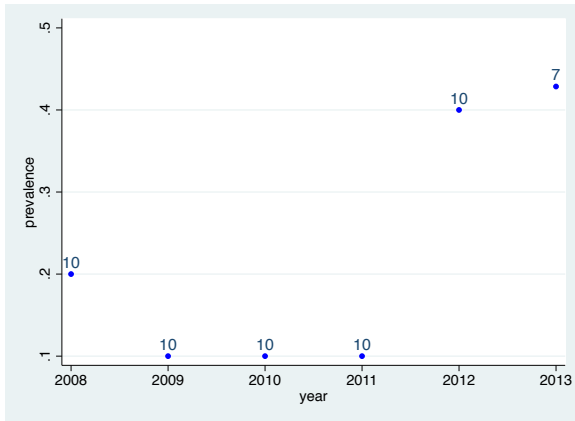


Figure 66: Acrylamide – instant chicory

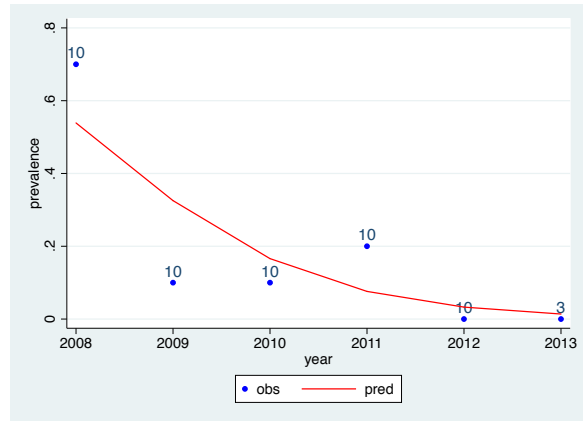


Figure 67: Acrylamide – instant coffee

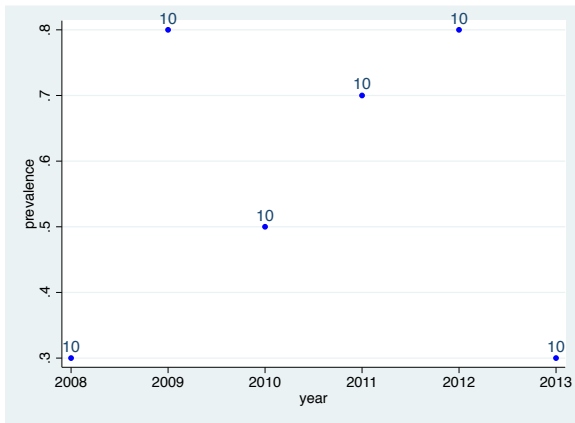


Figure 68: Acrylamide – paprika powder

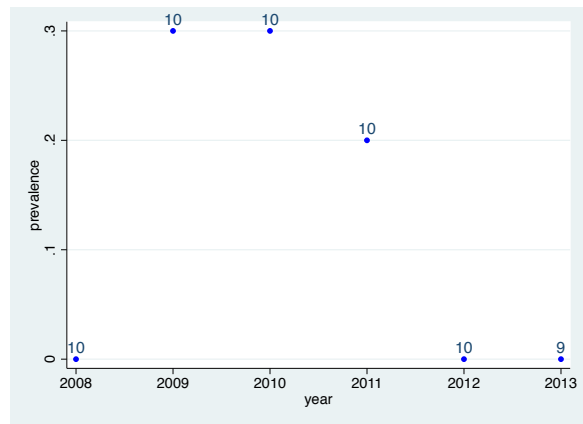


Figure 69: Acrylamide – popcorn

6 Inspections of slaughterhouses

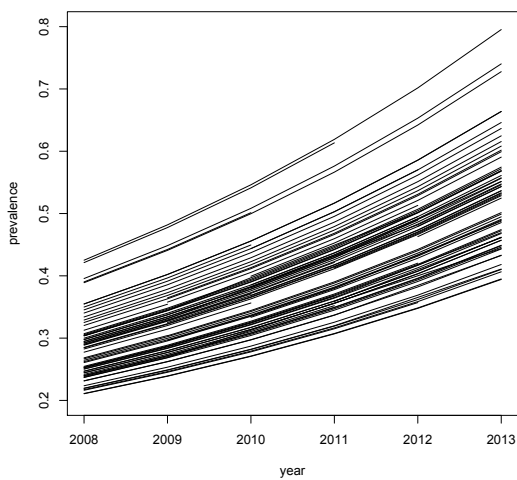


Figure 70: Inspections slaughterhouses

7 Inspection of meat cutting plants



Figure 71: Inspections meat processing plants

8 *Campylobacter* spp. on broiler carcasses in slaughterhouses

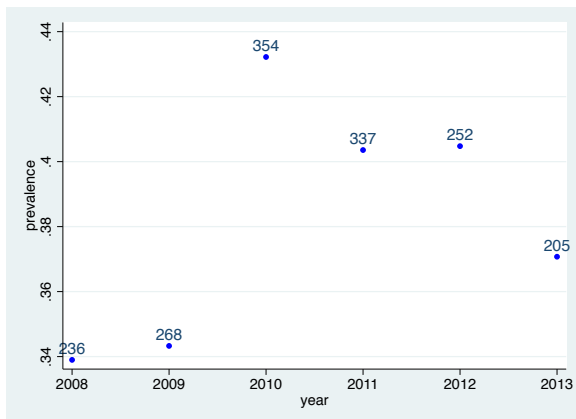


Figure 72: *Campylobacter* spp. broiler carcass

9 *Salmonella* spp. on pig carcasses in slaughterhouses

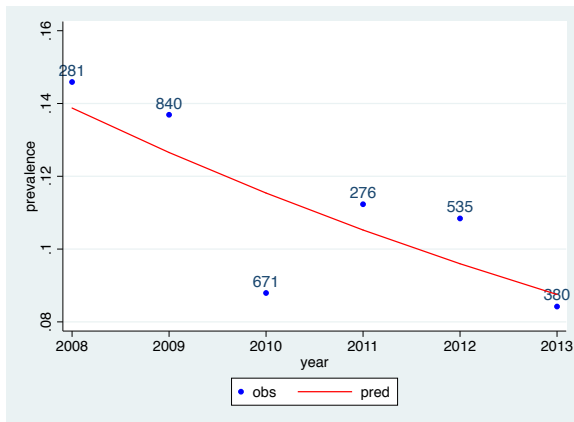


Figure 73: *Salmonella* spp. pig carcass

10 Total plate count at 30°C – poultry carcasses: broilers and layers

10.1 Broilers + layers

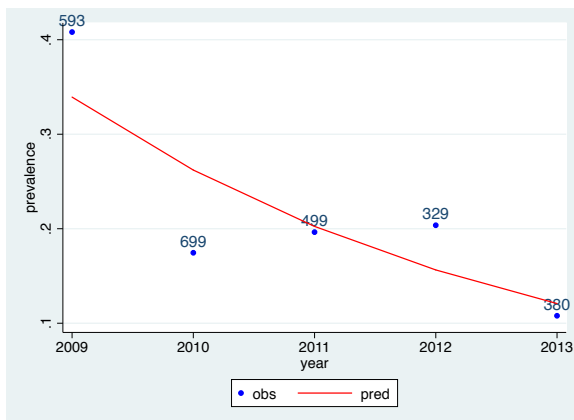


Figure 74: Prevalence – broilers + layers



Figure 75: Counts – broilers + layers

10.2 Broilers

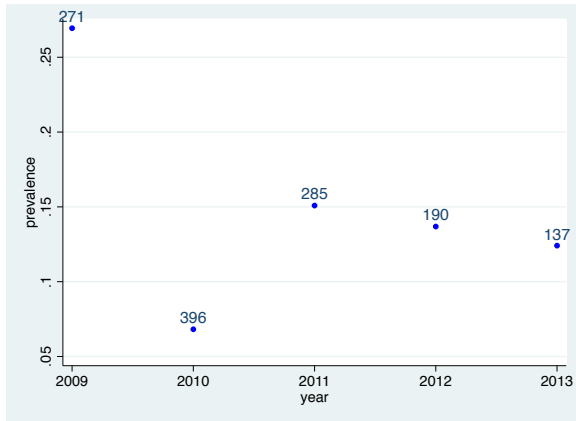


Figure 76: Prevalence – broilers

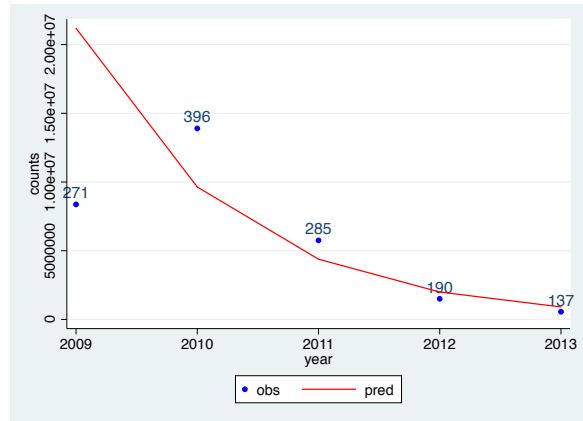


Figure 77: CFU – broilers

10.3 Layers



Figure 78: Prevalence – layers

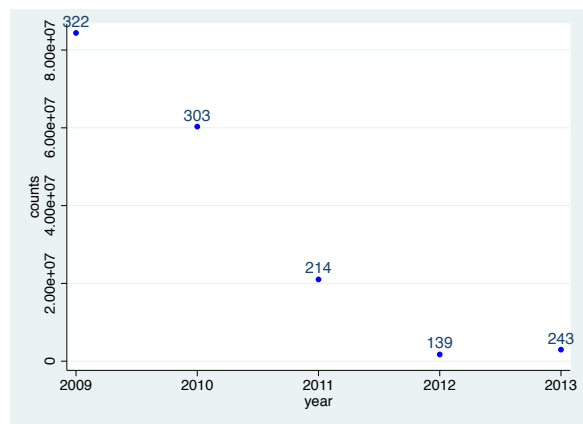


Figure 79: CFU – layers

11 Antibiotic resistance of *Salmonella* Typhimurium on carcasses and meat: poultry and pigs

11.1 Poultry

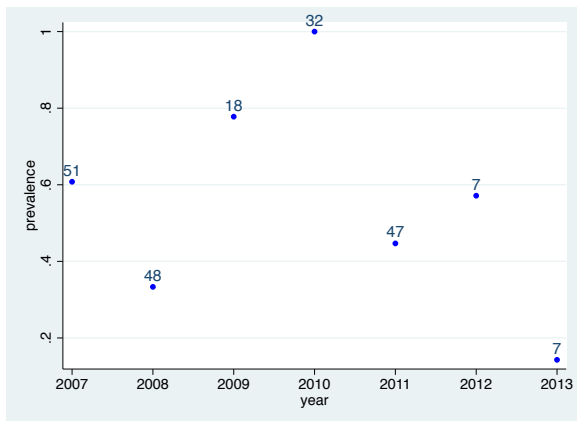


Figure 80: Poultry

11.2 Pigs

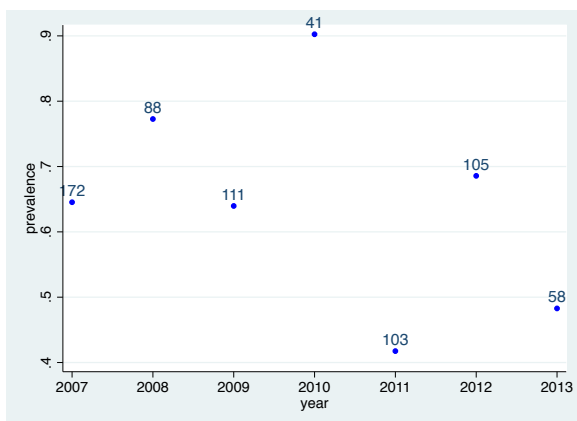


Figure 81: Pigs

12 *Globodera* spp. in soil samples

12.1 *Globodera* spp. prevalence

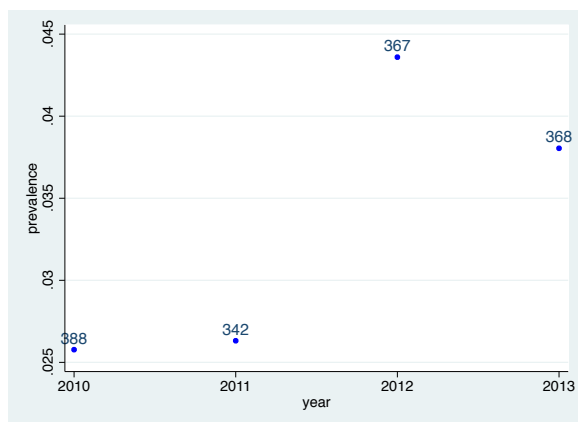


Figure 82: *Globodera* spp. prevalence

12.2 *Globodera* spp. counts

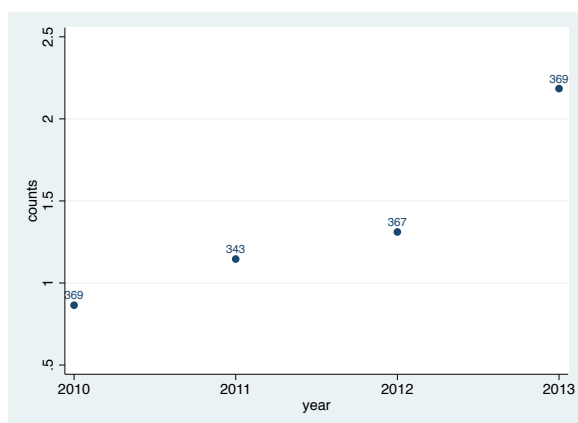


Figure 83: *Globodera* spp. counts

12.3 *Globodera* spp. viability

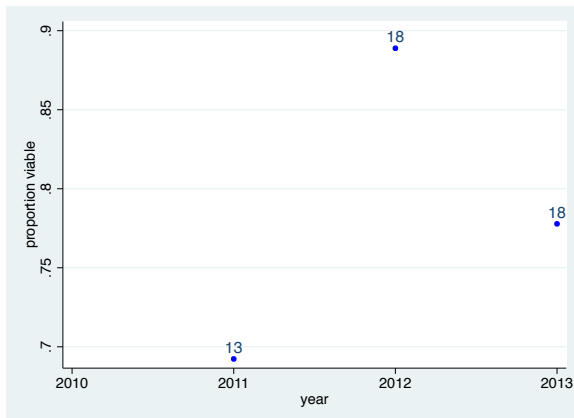


Figure 84: *Globodera* spp. viability

13 *Erwinia amylovora* on plants, plant parts and propagation material

13.1 *Erwinia amylovora* on plants and plant parts



Figure 85: Plants and plant parts

13.2 *Erwinia amylovora* on propagation material

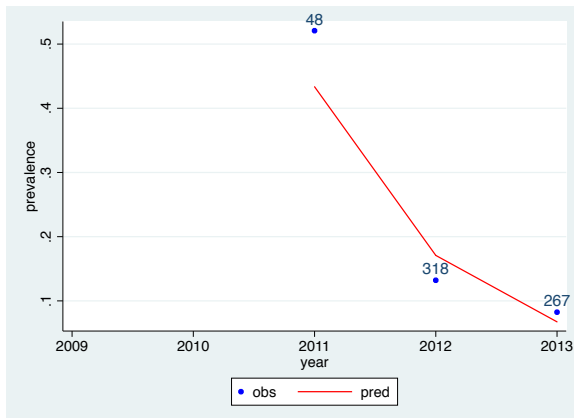


Figure 86: Propagation material

14 *Phytophthora ramorum* on plants, plant parts and propagation material

14.1 *Phytophthora ramorum* on plants and plant parts



Figure 87: Plants and plant parts

14.2 *Phytophthora ramorum* on propagation material

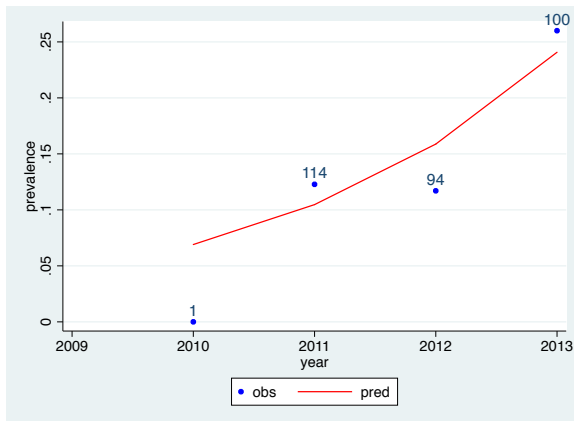


Figure 88: Propagation material

15 Results inspection control program



Figure 89: Self-checking system

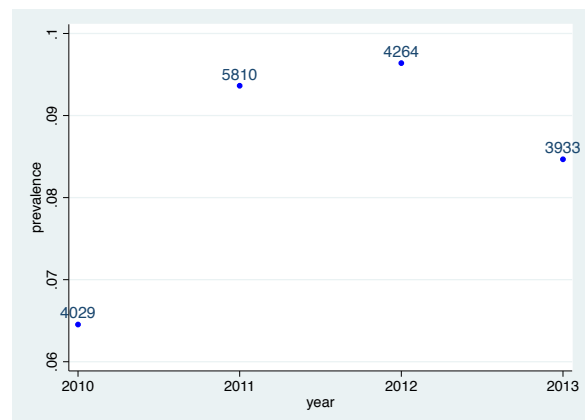


Figure 90: Waste management



Figure 91: Animal health



Figure 92: Animal welfare

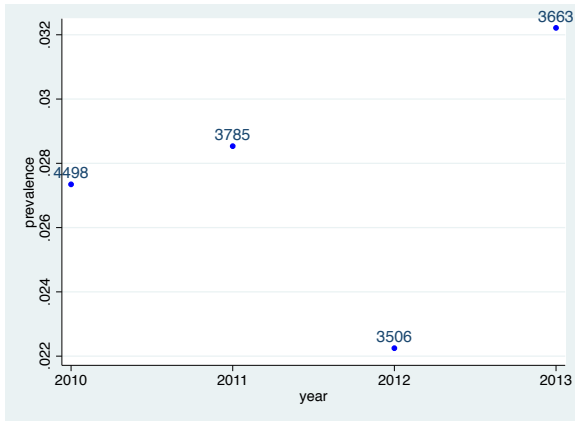


Figure 93: Epidemiological surveillance

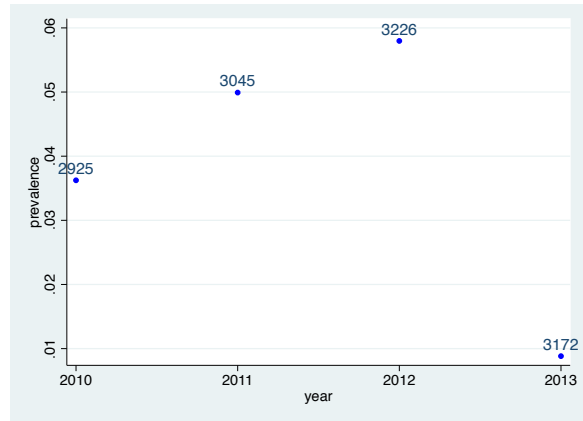


Figure 94: Phytosanitary – physical control

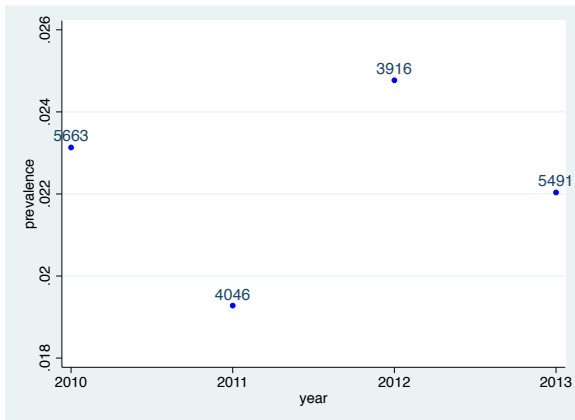


Figure 95: Medicines and company guidance

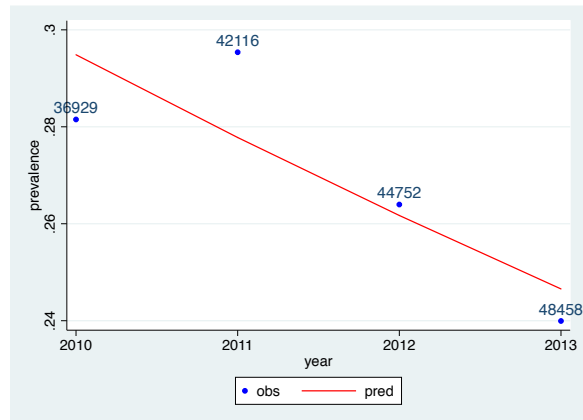


Figure 96: Infrastructure, equipment and hygiene

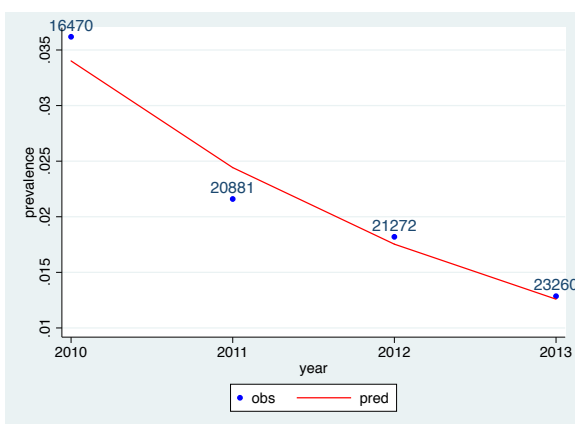


Figure 97: Mandatory notification



Figure 98: Pesticides



Figure 99: Smoking ban

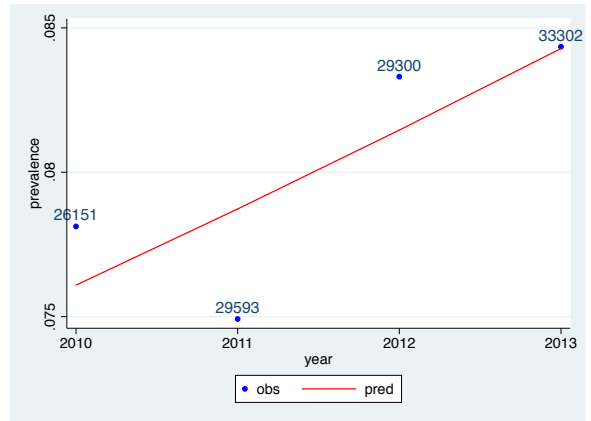


Figure 100: Traceability

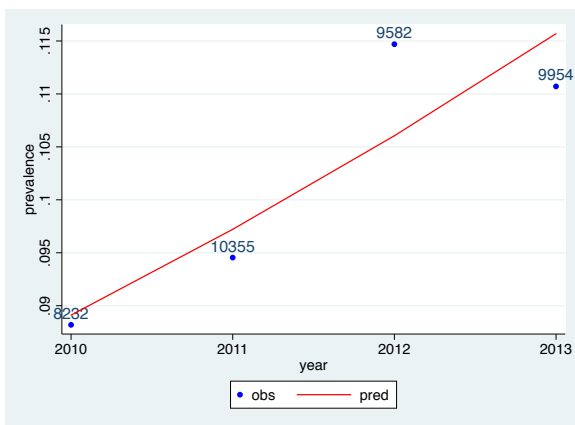


Figure 101: Packaging/labelling

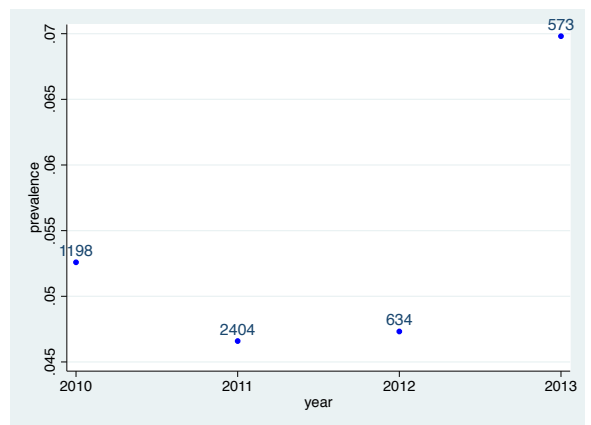


Figure 102: Packaging material

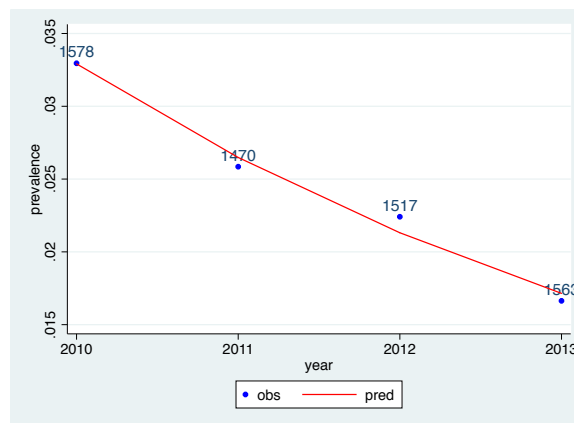


Figure 103: Transport