

Issue | July 2026



# NEWS LETTER

## Dear Safefood-Online users,

A total of 512 notifications were published in the European Rapid Alert System for Food and Feed (RASFF) in July. The key findings and analyses are presented in Section 1 of this newsletter.

Section 2 provides an update on current developments regarding pesticides and contaminants. The main focus is on changes to the maximum residue levels (MRLs) for pesticides and the EFSA's reduction of the acceptable daily intake (ADI) for trifluoroacetic acid (TFA).

Section 3 contains the latest news on food safety and food fraud.

Topic of the Month: The 2025 Product Monitoring Report published by the German Max Rubner Institute (Section 4).

### 2026 Grain Harvest: Between Heat Stress and Food Supply Security

Prospects for the 2026 grain harvest have deteriorated in recent weeks across Germany and large parts of Europe. Exceptionally high temperatures and prolonged dry conditions during critical crop development stages have reduced yield expectations for several major cereals.

As a result, the [German Raiffeisen Association](#) (DRV) has lowered its forecast for Germany's grain harvest to 42.7 million tonnes. Despite this downward revision, the overall harvest is still expected to remain close to the long-term average.

At the European level, yield forecasts have also been revised downward. Soft wheat, barley and grain maize are among the crops most affected by the adverse weather conditions. According to [European agricultural organisations](#), final production levels will largely depend on weather conditions during the remainder of the growing season.

For the food industry, the focus extends beyond total production volumes. Crop quality, raw material availability and price developments are becoming increasingly important. Regional yield losses may lead to greater variability in grain quality, complicating procurement and processing. At the same time, global demand for cereals remains strong, suggesting that markets are likely to remain sensitive to further weather-related disruptions.

We hope you enjoy this issue of the Safefood-Online Newsletter and, as always, we look forward to receiving your feedback.

Your Safefood-Online Team

The number of new RASFF-notifications in July was slightly higher than in the previous two months:

|                     |            |
|---------------------|------------|
| ▪ <b>July 2026:</b> | <b>512</b> |
| ▪ June 2026:        | 499        |
| ▪ May 2026          | 467        |
| ▪                   |            |

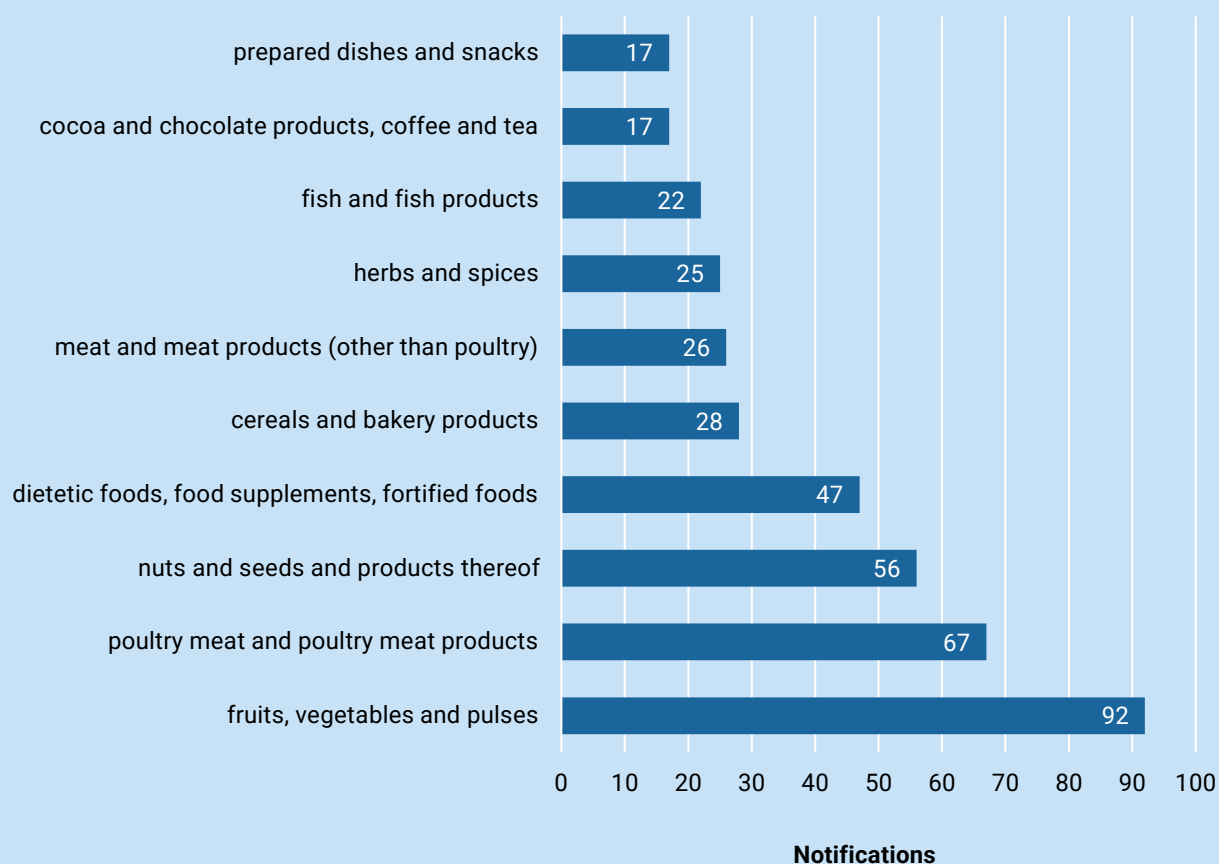
The RASFF-notifications are divided as follows:

|                         |     |
|-------------------------|-----|
| ▪ Alert notifications:  | 134 |
| ▪ Border rejections:    | 129 |
| ▪ Information messages: | 249 |



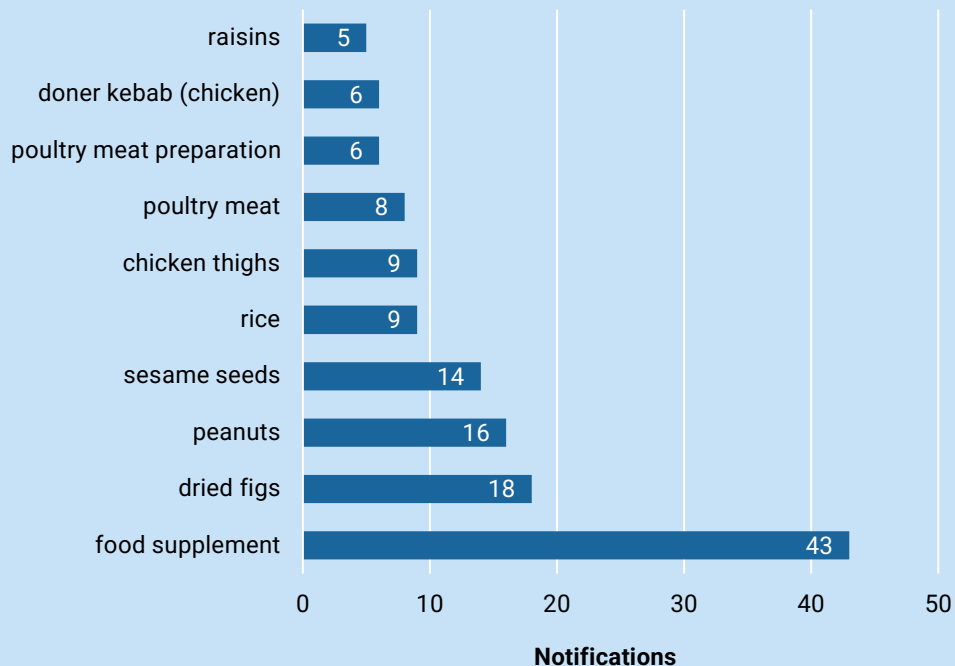
With 92 notifications, fruit, vegetables and legumes topped the RASFF statistics by product category. They were followed by poultry meat and poultry meat products (67 notifications) in second place and nuts, seeds and products thereof (56 notifications) in third place:

### RASFF-Notifications July 2026: top 10 product categories



Among individual products, food supplements accounted for the highest number of notifications (43). Dried figs ranked second with 18 notifications, followed by peanuts with 16 notifications:

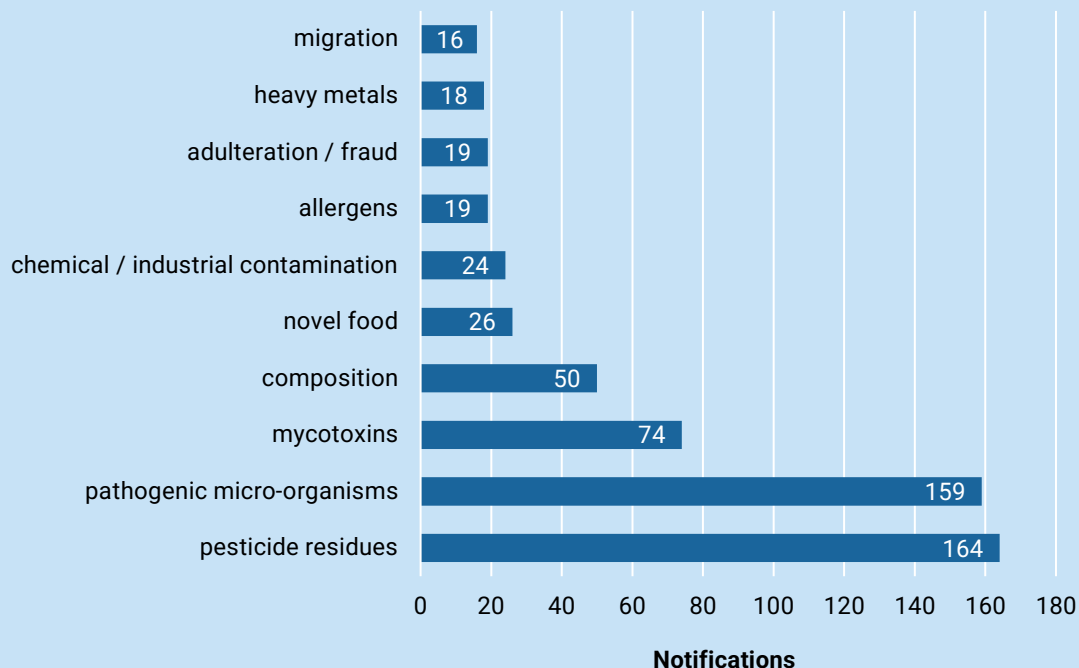
### RASFF-Notifications July 2026: Top 10 products



With 164 notifications, pesticides once again represented the largest hazard category in the RASFF. Most cases involved exceedances of maximum residue levels (MRLs) or the detection of non-authorised active substances. Several notifications reported multiple pesticide residues in a single product. One notification concerning a barbecue seasoning from China identified 16 different active substances. Another notification involving lychees from China also reported 16 different pesticide residues, while a notification concerning cumin from India detected 12 different residues.

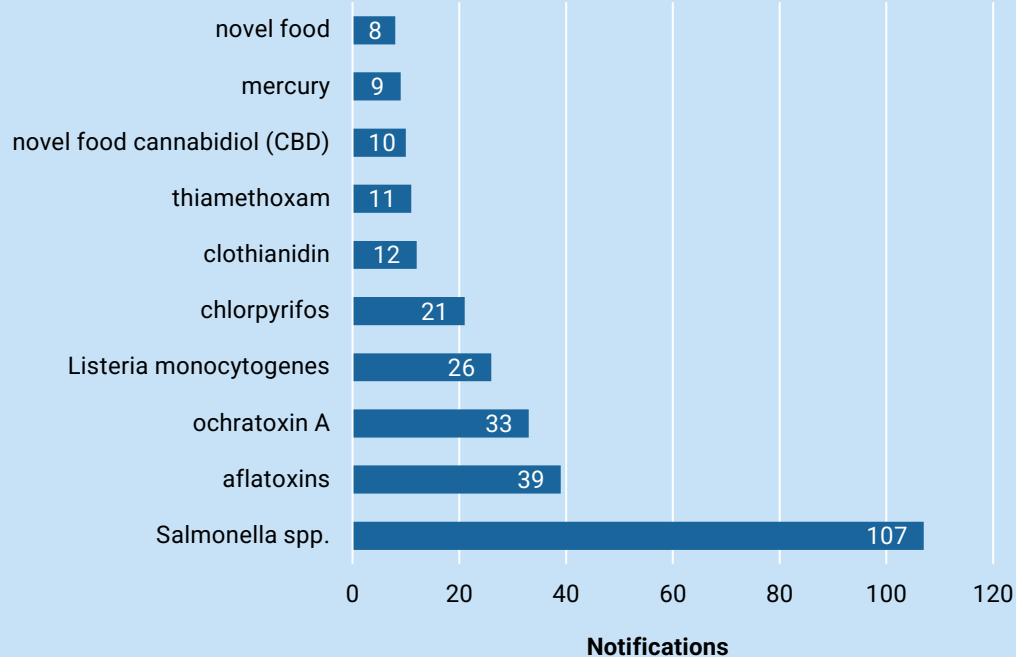
Pathogenic micro-organisms ranked second with 159 notifications, followed by mycotoxins with 74 notifications.

### RASFF-Notifications July 2026: top 10 hazard categories



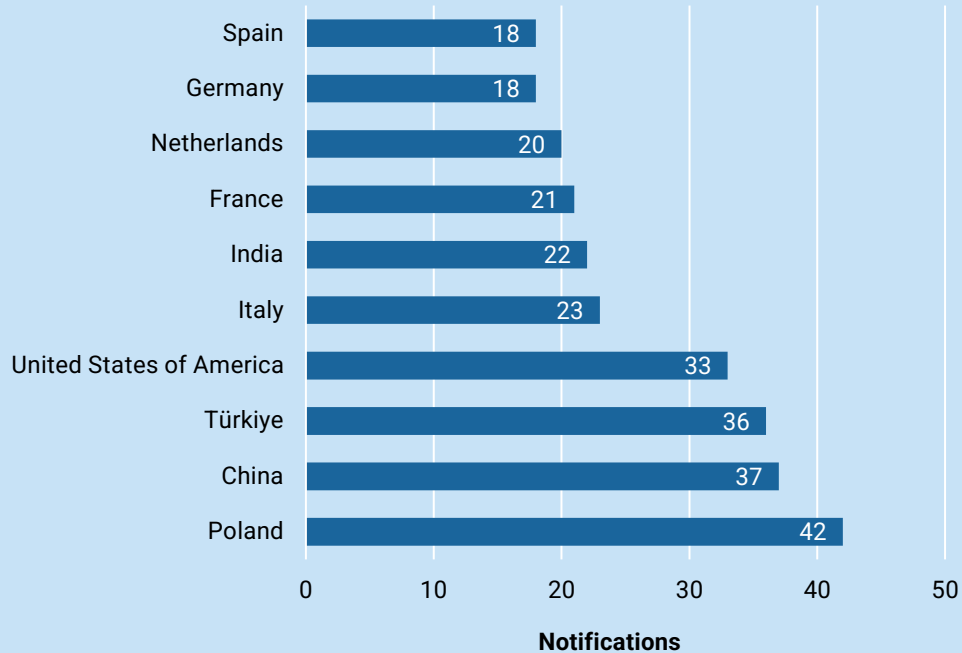
Salmonella were once again the most frequently reported hazard in the RASFF, with 107 notifications, followed by aflatoxins (39 notifications) and ochratoxin A (33 notifications).

### RASFF-Notifications July 2026: Top 10 hazards



The following chart shows the ten most frequently reported countries of origin:

### RASFF-Notifications July 2026: Top 10 countries of origin



With 42 notifications, Poland ranked first among the countries of origin. It was followed by China with 37 notifications and Türkiye with 36 notifications.

## 2. Update on pesticides and contaminants

### New EU-draft regulations to amend maximum residue levels for pesticides

The European Commission has published a draft regulation to amend Annex II to Regulation (EC) No 396/2005 with regard to maximum residue levels for:

- Acequinocyl
- Deltamethrin
- Dodine
- Maleic hydrazide
- Pinoxaden
- Prothioconazole

in or on certain products. For further information on the proposed amendments, please refer to the linked [draft regulation](#) and the linked [annex](#).

A further draft regulation proposes amendments to Annexes II, III and V of Regulation (EC) No 396/2005 regarding the maximum residue levels for:

- Azocyclotin
- Chlorfenapyr
- Cyhexatin
- Dicofol
- Endosulfan
- Fenarimol,
- Fenpropathrin
- Profenofos

in or on certain products. For further information on the proposed amendments, please refer to the linked [draft regulation](#) and the linked [annex](#).

### Regulation (EU) 2026/1546

Regulation (EU) 2026/1546 of 8 July 2026 amended Annexes II, III and V to Regulation (EC) No 396/2005 with regard to the maximum residue levels of:

Benomyl  
Carbendazim  
Thiophanate-methyl

in or on certain products. The full text of the Regulation can be found via the following [LINK](#).

### EFSA lowers the acceptable daily intake (ADI) for TFA

The European Food Safety Authority (EFSA) has lowered the acceptable daily intake (ADI) for trifluoroacetic acid (TFA) on the basis of new scientific evidence. EFSA's experts reduced the ADI from 0.05 to 0.014 milligrams per kilogram of body weight per day. The new ADI is approximately 3.5 times lower than the previous one. They also established a new acute reference dose of 0.07 milligrams per kilogram of body weight. The full scientific opinion can be found at this [LINK](#).



## Food Safety

### EFSA:

- 🕒 The European Food Supplement Project -Identification of emerging risks associated with food supplements, other than vitamins and minerals
- 🕒 EFSA Strategy 2027 – Science, safe food, sustainability
- 🕒 2025 EFSA Annual Report Emerging Risks and Horizon Scanning Activities
- 🕒 Risk Ranking of Microbiological Hazards in Food (2015–2019)

### EU-Commission:

- 🕒 New genomic techniques for plants to boost innovation in sustainable agriculture
- 🕒 Overview report EU Member State Survey on Histamine controls in fish 2025

### Individual reports:

- 🕒 Ireland: Consumer complaints to FSAI Advice Line increase in 2025
- 🕒 French Salmonella outbreak linked to Polish eggs
- 🕒 Multi-country outbreak of Salmonella Stanley ST2045 infections linked to consumption of flavoured noodle products. 1 July 2026
- 🕒 AGRINFO Guidance: Exporting fishery products to the EU - An introduction to current and upcoming Eu-Regulations
- 🕒 The Dutch National Institute for Public Health and the Environment (RIVM) has published its 2025 annual report on foodborne and other enteric infections. According to the report, an estimated two million people in the Netherlands fell ill in 2025 as a result of infections caused by food-related pathogens

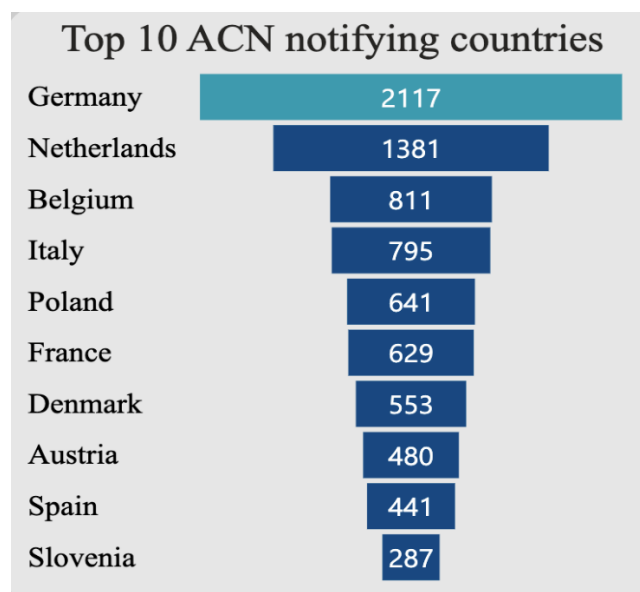


## Food Fraud

### ACN Annual Report 2025

The Alert and Cooperation Network (ACN) has published its annual report for 2025. The total number of ACN reports continued to rise in 2025, exceeding the 10,000 mark (10,490). This represents an increase of 11 per cent compared with 2024.

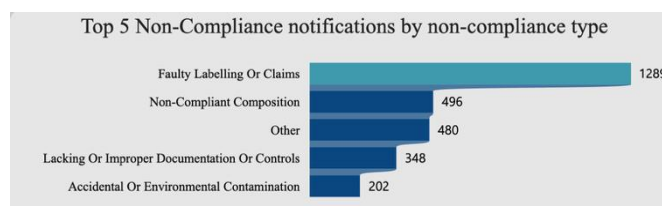
The countries with the highest number of reports within the ACN are Germany, the Netherlands and Belgium.



Whereas border rejections accounted for around one-third of all RASFF notifications in previous years, the picture changed in 2025. Compared with 2024, warning notifications increased by 14%, overtaking border rejections as the most common notification type. At the same time, the

number of food fraud notifications fell significantly, declining by 46% compared with the previous year.

Within the Alert and Cooperation Network (ACN), faulty or misleading labelling remained the leading cause of non-compliance. A total of 1,289 notifications—representing approximately 46% of all recorded cases—were classified under “Faulty Labelling or Claims”:



Analysis of the Top 5 Agri-Food Fraud notification categories shows that misleading or deceptive product claims remain the most frequently reported form of food fraud. With 121 notifications, this category accounted for the largest share of reported cases. It was followed by product tampering (80 notifications) and traceability deficiencies (69 notifications). By comparison, notifications related to plant protection products (12 cases) and animal health issues (7 cases) were reported far less frequently:



### Individual reports:

- 🕒 Shrimp (sub-)national traceability and retail fraud detection using stable isotopes and multi-element profiling

## German Max Rubner Institute: Product Monitoring 2025 Results Report – Progress on sugar, salt and fat – but further improvements are needed

The German Max Rubner Institute (MRI) has published the results of its 2025 Product Monitoring Report, providing an updated assessment of changes in the levels of sugar, salt, fat and energy in processed foods available on the German market. More than 7,000 products were analysed, covering product groups including bread and bakery products, sausages and processed meat, breakfast cereals, as well as soups, stews and instant meals. The monitoring programme supports the scientific evaluation of Germany's National Strategy for the Reduction and Innovation of Sugar, Fat and Salt in Processed Foods. The results present a mixed but encouraging picture. Most product categories showed statistically significant improvements compared with previous surveys, reflecting the continued reformulation efforts of many food manufacturers. In particular, children's breakfast cereals achieved an impressive 44% reduction in sugar content compared with 2016. By contrast, little measurable progress was observed for stews and processed meat products. For the food industry, the findings confirm that product reformulation has become an integral part of food innovation. Reducing sugar, salt and fat requires manufacturers to balance nutritional improvements with product quality, taste, shelf life and consumer acceptance. The MRI's long-term monitoring programme provides valuable evidence for assessing progress and supports evidence-based nutrition policy and product development.

### Product Monitoring 2025 – At a Glance:

- More than 7,000 processed food products analysed
- Focus on bread and bakery products, sausages and processed meat, breakfast cereals, soups, stews and instant meals
- Statistically significant improvements observed in most product categories
- Little measurable progress in stews and processed meat products
- Provides the scientific basis for evaluating Germany's National Strategy for the Reduction and Innovation of Sugar, Fat and Salt in Processed Foods

### Feedback

Please forward your suggestions, questions and requests regarding this newsletter directly to:

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