before bubble sorting.................................................................................................>

GMO / novel food ...........> unauthorised novel food ingredient creatine nitrate

GMO / novel food ...........> unauthorised novel food ingredient theacrine

GMO / novel food ...........> unauthorised genetically modified

GMO / novel food ...........> unauthorised novel food ingredient Epimedium

GMO / novel food ...........> unauthorised novel food ingredient agmatine sulphate

TSEs ...........> spinal cord

TSEs ...........> presence of ruminant DNA

adulteration / fraud ...........> attempt to illegally import

adulteration / fraud ...........> absence of certified analytical report

adulteration / fraud ...........> absence of health certificate(s)

adulteration / fraud ...........> suspicion of adulteration

adulteration / fraud ...........> improper health certificate(s)

adulteration / fraud ...........> illegal import

adulteration / fraud ...........> fraudulent health certificate(s)

allergens ...........> undeclared egg

allergens ...........> undeclared milk ingredient

allergens ...........> undeclared soya

allergens ...........> undeclared wheat

allergens ...........> undeclared gluten

allergens ...........> undeclared lactoprotein

allergens ...........> traces of soya

allergens ...........> undeclared nuts

allergens ...........> undeclared peanut

allergens ...........> presence of lactoprotein

allergens ...........> undeclared hazelnut

allergens ...........> presence of soya

allergens ...........> undeclared celery

allergens ...........> traces of milk

allergens ...........> traces of lactoprotein

allergens ...........> undeclared barley

biocontaminants ...........> histamine

biocontaminants ...........> pyrrolizidine alkaloids

biocontaminants ...........> atropine

biocontaminants ...........> scopolamine

biotoxins (other) ...........> ciguatoxins

biotoxins (other) ...........> Amnesic Shellfish Poisoning (ASP) toxins - domoic acid

biotoxins (other) ...........> Diarrhoeic Shellfish Poisoning (DSP) toxins

biotoxins (other) ...........> Amnesic Shellfish Poisoning (ASP) toxins

composition ...........> suspicion of adverse reaction

composition ...........> nitrite unauthorised

composition ...........> high content of cyanide

composition ...........> high content of iodine

composition ...........> unauthorised colour Rhodamine B

composition ...........> too high content of ragweed (Ambrosia spp.) seeds

composition ...........> unauthorised substance sildenafil thiono analogue

composition ...........> unauthorised substance vardenafil

composition ...........> high level of alkalinity

composition ...........> unauthorised substance 3,3'-diindolylmethane (DIM)

composition ...........> high content of vitamin B6

composition ...........> unauthorised substance yohimbine

composition ...........> unauthorised substance sildenafil

composition ...........> too high content of vitamin D3

composition ...........> too high content of free gossypol

composition ...........> Garcinia cambogia Desr

composition ...........> unauthorised ingredient

composition ...........> risk of overdosage with nicotinic acid

composition ...........> unauthorised substance 1,3-dimethylamylamine (DMAA)

composition ...........> nitrate unauthorised

composition ...........> unauthorised substance N-nicotinoyl-GABA

composition ...........> unauthorised colour Sudan 4

composition ...........> unauthorised substance sibutramine

food additives and flavourings ...........> too high content of sulphite

food additives and flavourings ...........> unauthorised use of colour E 129 - Allura Red AC

food additives and flavourings ...........> too high content of colour E 120 - carmines

food additives and flavourings ...........> unauthorised use of colour E 122 - azorubine

food additives and flavourings ...........> undeclared sulphite

food additives and flavourings ...........> unauthorised use of colour E 110 - Sunset Yellow FCF

food additives and flavourings ...........> unauthorised food additive E 925 - chlorine

food additives and flavourings ...........> unauthorised food additive E 928 - benzoyl peroxide

food additives and flavourings ...........> unauthorised food additive E 930 - calcium peroxide

food additives and flavourings ...........> unauthorised food additive E 926 - chlorine dioxide

food additives and flavourings ...........> too high content of colour

food additives and flavourings ...........> too high content of colour E 110 - Sunset Yellow FCF

food additives and flavourings ...........> E 210 - benzoic acid unauthorised

food additives and flavourings ...........> sulphite unauthorised

food additives and flavourings ...........> unauthorised use of colour E 102 - tartrazine

food additives and flavourings ...........> too high content of E 321 - butylated hydroxytoluene (BHT)

food additives and flavourings ...........> too high content of sweetener E 955 - sucralose

food additives and flavourings ...........> undeclared E 200 - sorbic acid

food additives and flavourings ...........> undeclared E 202 - potassium sorbate

food additives and flavourings ...........> unauthorised food additive E 265 - dehydroacetic acid

food additives and flavourings ...........> too high content of E 200 - sorbic acid

food additives and flavourings ...........> E 452 - polyphosphates unauthorised

food additives and flavourings ...........> E 621 - monosodium glutamate unauthorised

food additives and flavourings ...........> E 425 - konjac unauthorised

food additives and flavourings ...........> unauthorised use of colour E 127 - erythrosine

foreign bodies ...........> metal fragments

foreign bodies ...........> glass fragments

foreign bodies ...........> infested with insects

foreign bodies ...........> foreign body

foreign bodies ...........> infested with larvae of insects

foreign bodies ...........> plastic fragments

foreign bodies ...........> metal pieces

foreign bodies ...........> live insects

foreign bodies ...........> metal wires

heavy metals ...........> mercury

heavy metals ...........> cadmium

heavy metals ...........> arsenic

heavy metals ...........> migration of iron

heavy metals ...........> migration of nickel

heavy metals ...........> lead

heavy metals ...........> migration of cobalt

heavy metals ...........> migration of cadmium

heavy metals ...........> migration of lead

heavy metals ...........> migration of chromium

industrial contaminants ...........> 3-monochlor-1,2-propanediol (3-MCPD)

industrial contaminants ...........> mineral oil

industrial contaminants ...........> benzene

industrial contaminants ...........> benzo(a)pyrene

industrial contaminants ...........> dioxins

industrial contaminants ...........> polycyclic aromatic hydrocarbons

industrial contaminants ...........> high level of acrylamide

industrial contaminants ...........> perchlorate

labelling absent/incomplete/incorrect ...........> incorrect expiry date

labelling absent/incomplete/incorrect ...........> incorrect labelling

labelling absent/incomplete/incorrect ...........> insufficient labelling

migration ...........> migration of formaldehyde

migration ...........> migration of primary aromatic amines

migration ...........> high content of volatile organic constituents

migration ...........> too high level of overall migration

mycotoxins ...........> aflatoxins

mycotoxins ...........> patulin

mycotoxins ...........> ochratoxin A

mycotoxins ...........> HT-2 toxin

mycotoxins ...........> T-2 toxin

non-pathogenic micro-organisms ...........> infested with moulds

non-pathogenic micro-organisms ...........> too high count of Enterobacteriaceae

non-pathogenic micro-organisms ...........> high aerobic plate count

non-pathogenic micro-organisms ...........> high count of Pseudomonas spp.

non-pathogenic micro-organisms ...........> bacterial growth

not determined / other ...........> suffocation risk as a result of the consumption

not determined / other ...........> risk of mouth injury as a result of the consumption

not determined / other ...........> food poisoning suspected

organoleptic aspects ...........> unsuitable organoleptic characteristics

organoleptic aspects ...........> abnormal smell

organoleptic aspects ...........> altered organoleptic characteristics

organoleptic aspects ...........> spoilage

packaging defective / incorrect ...........> bulging packaging

packaging defective / incorrect ...........> risk of breakage

packaging defective / incorrect ...........> defective packaging

packaging defective / incorrect ...........> damaged packaging

packaging defective / incorrect ...........> improper packaging

parasitic infestation ...........> parasitic infestation with Anisakis

parasitic infestation ...........> parasitic infestation with Anisakis simplex

pathogenic micro-organisms ...........> Salmonella

pathogenic micro-organisms ...........> Salmonella enterica ser. Agona

pathogenic micro-organisms ...........> Salmonella enterica ser. Enteritidis

pathogenic micro-organisms ...........> shigatoxin-producing Escherichia coli

pathogenic micro-organisms ...........> Listeria monocytogenes

pathogenic micro-organisms ...........> Salmonella enterica ser. Infantis

pathogenic micro-organisms ...........> Campylobacter jejuni

pathogenic micro-organisms ...........> Campylobacter coli

pathogenic micro-organisms ...........> Salmonella enterica ser. Tennessee

pathogenic micro-organisms ...........> enteropathogenic Escherichia coli

pathogenic micro-organisms ...........> Salmonella enterica ser. Typhimurium

pathogenic micro-organisms ...........> high count of Escherichia coli

pathogenic micro-organisms ...........> Salmonella enterica ser. Bongori

pathogenic micro-organisms ...........> Salmonella enterica ser. Heidelberg

pathogenic micro-organisms ...........> Salmonella enterica ser. Jerusalem

pathogenic micro-organisms ...........> too high count of Escherichia coli

pathogenic micro-organisms ...........> Salmonella enterica ser. Orion

pathogenic micro-organisms ...........> Salmonella enterica ser. Schwarzengrund

pathogenic micro-organisms ...........> potential growth of Clostridium botulinum

pathogenic micro-organisms ...........> norovirus

pathogenic micro-organisms ...........> Vibrio parahaemolyticus

pathogenic micro-organisms ...........> Vibrio vulnificus

pathogenic micro-organisms ...........> Salmonella enterica ser. Newport

pathogenic micro-organisms ...........> Salmonella enterica ser. Derby

pathogenic micro-organisms ...........> Salmonella enterica ser. Munchen

pathogenic micro-organisms ...........> foodborne outbreak

pathogenic micro-organisms ...........> Salmonella enterica ser. Typhimurium monophasic (1 ,4, [5], 12:i:-)

pathogenic micro-organisms ...........> Bacillus cereus

pathogenic micro-organisms ...........> Salmonella enterica ser. Dublin

pathogenic micro-organisms ...........> Salmonella enterica ser. Kinondoni

pathogenic micro-organisms ...........> Salmonella enterica ser. Senftenberg

pathogenic micro-organisms ...........> Salmonella enterica ser. Waycross

pathogenic micro-organisms ...........> Salmonella enterica ser. Mbandaka

pathogenic micro-organisms ...........> Salmonella enterica ser. Kentucky

pathogenic micro-organisms ...........> Salmonella enterica ser. Abony

pathogenic micro-organisms ...........> Salmonella enterica ser. Montevideo

pathogenic micro-organisms ...........> coagulase-positive Staphylococcus

pathogenic micro-organisms ...........> suspicion of Salmonella

pathogenic micro-organisms ...........> Salmonella enterica ser. Hvittingfoss

pathogenic micro-organisms ...........> foodborne outbreak suspected

pathogenic micro-organisms ...........> Campylobacter

pathogenic micro-organisms ...........> Salmonella enterica ser. Minnesota

pathogenic micro-organisms ...........> Salmonella enterica ser. Abaetetuba

pathogenic micro-organisms ...........> Clostridium perfringens

pathogenic micro-organisms ...........> Salmonella enterica ser. Gatineau

pathogenic micro-organisms ...........> Salmonella enterica ser. Liverpool

pathogenic micro-organisms ...........> Salmonella enterica ser. Adelaide

pathogenic micro-organisms ...........> Salmonella enterica ser. Livingstone

pathogenic micro-organisms ...........> Salmonella enterica ser. Münster

pathogenic micro-organisms ...........> Salmonella enterica subsp. salamae (II)

pathogenic micro-organisms ...........> Salmonella enterica ser. Cerro

pesticide residues ...........> chlorpyrifos

pesticide residues ...........> difenoconazole

pesticide residues ...........> pyridaben

pesticide residues ...........> unauthorised substance fenpropathrin

pesticide residues ...........> unauthorised substance hexaconazole

pesticide residues ...........> unauthorised substance profenofos

pesticide residues ...........> unauthorised substance propargite

pesticide residues ...........> oxamyl

pesticide residues ...........> chlorpropham

pesticide residues ...........> unauthorised substance anthraquinone

pesticide residues ...........> formetanate

pesticide residues ...........> fipronil

pesticide residues ...........> iprodione

pesticide residues ...........> chlorate

pesticide residues ...........> unauthorised substance triazophos

pesticide residues ...........> unauthorised substance tetramethrin

pesticide residues ...........> dimethoate

pesticide residues ...........> tetraconazole

pesticide residues ...........> chlormequat

pesticide residues ...........> unauthorised substance carbendazim

pesticide residues ...........> unauthorised substance dithiocarbamates

pesticide residues ...........> unauthorised substance carbofuran

pesticide residues ...........> pirimiphos-methyl

pesticide residues ...........> dicofol

pesticide residues ...........> methomyl

pesticide residues ...........> unauthorised substance acephate

pesticide residues ...........> lambda-cyhalothrin

pesticide residues ...........> fenamiphos

pesticide residues ...........> acetamiprid

pesticide residues ...........> unauthorised substance isocarbophos

pesticide residues ...........> unauthorised substance tolfenpyrad

pesticide residues ...........> fosthiazate

pesticide residues ...........> fluazifop-P-butyl

pesticide residues ...........> unauthorised substance dinotefuran

pesticide residues ...........> unauthorised substance monocrotophos

pesticide residues ...........> unauthorised substance isoprothiolane

pesticide residues ...........> fluazifop-p

poor or insufficient controls ...........> poor temperature control

poor or insufficient controls ...........> poor temperature control - rupture of the cold chain -

poor or insufficient controls ...........> unauthorised operator

poor or insufficient controls ...........> histologic lesions due to freezing

poor or insufficient controls ...........> poor hygienic state

poor or insufficient controls ...........> improper production

radiation ...........> unauthorised irradiation

radiation ...........> presence of cobalt-60

residues of veterinary medicinal products ...........> prohibited substance nitrofuran (metabolite) furazolidone (AOZ)

residues of veterinary medicinal products ...........> unauthorised substance ofloxacin

residues of veterinary medicinal products ...........> residue level above MRL for sulfadimethoxine

residues of veterinary medicinal products ...........> residue level above MRL for toltrazuril

residues of veterinary medicinal products ...........> prohibited substance chloramphenicol

residues of veterinary medicinal products ...........> residue level above MRL for doramectin

residues of veterinary medicinal products ...........> prohibited substance nitrofuran (metabolite) nitrofurazone (SEM)

residues of veterinary medicinal products ...........> residue level above MRL for sulfadiazine

residues of veterinary medicinal products ...........> unauthorised substance phenylbutazone

residues of veterinary medicinal products ............> unauthorised substance malachite green