



**LOCAL HEALTH AUTHORITIES ANALYTICAL COMMITTEE  
CO-ORDINATED SAMPLING PROJECT – DAIRY PRODUCTS  
FEBRUARY 2012**

**Introduction**

The first coordinated sampling project for the LHAAC in 2011/12 was an analysis of dairy products.

**Consignment Details**

At the end of the survey, 73 dairy products had been submitted by 14 participating municipalities. The breakdown of the number of samples submitted by each Local Government is presented in Appendix 1.

**Testing Methodology**

All dairy products were analysed for nutritional content where the product came with a Nutritional Information Panel against which the laboratory could compare.

A number of ice cream samples were submitted without nutritional information. In these cases the samples were analysed for milk fat and food solids. The Australian and New Zealand Food Standards (2.5.6) defines the term ice cream and contains a specific compositional requirement of:

- 100 g/kg of milk fat
- 168 g/litre of food solids

**Products Types Submitted**

The following table shows the breakdown of all samples received by product type:

<b>Product</b>	<b>Number of Samples</b>
Ice Cream	23
Cheese	21
Milk	10
Confectionary	6
Other dairy (cream & yoghurt)	13

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## **Test Results**

### **Ice Cream**

Of the 23 ice cream samples submitted, only two came with declared Nutritional Information Panels for the laboratory to compare results to. The nutritional analysis of these two samples was consistent with the information on the nutritional panel.

Only one of the 23 ice cream samples was sub standard, due to it containing less than the required 100 g/kg milk fat.

Ice cream samples were also measured for Sorbic and Benzoic Acid with all samples complying.

### **Cheese**

Of the chesses submitted, all but 2 came with declared Nutritional Information Panels. The declared nutritional information was consistent with the analysis in the laboratory for 10 of the 21 samples submitted. A summary of the nutritional information for the 21 cheeses analysed is as follows:

Of the non-compliant cheeses, problem areas were as follows:

- 3 cheeses had significantly higher fat than declared on the NIP
- 1 cheese had significantly higher energy than declared on the NIP
- 4 cheeses had significantly lower protein than declared on the NIP
- 6 cheeses had significantly higher sodium than declared on the NIP

Cheeses were also tested for:

Sorbic Acid: one positive (non compliant) result

Benzoic Acid: no positive test results

### **Milk**

A total of 10 milk products were submitted for analysis, all but one of which came with declared nutritional information. The products submitted were a mix of flavoured milk products, low fat products and "original" milk. Only one sample was non compliant. This was a reduced fat buttermilk which had significantly less protein than declared on the Nutritional Panel.

### **Confectionary**

There were 6 samples of confectionary submitted as part of this coordinated sampling project. There were 5 samples of fudge and 1 rocky road sample submitted. All of the samples submitted were compliant

### **Dairy**

The 'other' dairy samples submitted were a mix of creams (5), yoghurts (6), a mascarpone, and a goat milk curd. All 13 samples came with declared nutritional information with 8 of the samples deemed non compliant based on the following:

- A mascarpone sample having significantly more sodium than declared
- A Greek style yoghurt having significantly less protein than declared
- A natural yoghurt having significantly less calcium than declared
- A sour cream, a whipping cream and a yoghurt sample all had significantly more fat and significantly less protein than declared
- A light sour cream and a goat curd sample having significantly less protein than declared

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## **Summary & Recommendations**

Only a relatively small number of samples were submitted for this coordinated sampling project. Some of the samples submitted, in particular the ice creams, were not selected very well due to absence of declared nutritional information and some for the ice creams were melted on arrival to the laboratory, making measurement of food solids not possible. Continued education of EHO's is recommended to maximise the benefit obtained from these coordinated projects.

The analysis has shown a relatively high number of sub standard samples, in particular cheeses and 'other' dairy products. This continues the theme from reports in 2011 where random sampling by EHO's continues to find manufacturers supplying sub standard product to WA consumers. For many of the non-compliant samples, the analysed fat was higher than declared and the analysed protein lower than declared on the nutritional panels.

In contrast to this project, the report on the Imported Foods sampling project will be based on a sample size of more than 320 products from 28 municipalities. This has been a very well supported project and the analysis of these results will be very detailed.

### **Acknowledgement**

LHAAC would like to thank the many Local Governments who supported this Coordinated Sampling project.

LHAAC also acknowledge the exceptional work of the analyst, Agrifood Technology, in analysing the samples submitted and their assistance in producing this summary report.

## **Further analysis**

If required, Agrifood Technology is happy to provide further data analysis to the LHAAC on the results of this survey.

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**Appendix 1: Number of Samples submitted by participating Local Councils**

<b>Council</b>	<b>Number of Samples</b>
Armadale	6
Bayswater	2
Belmont	2
Canning	12
Exmouth	3
Geraldton	1
Harvey	8
Joondalup	16
Nedlands	4
Perth	7
Stirling	3
Swan	4
Toodyay	2
Vincent	3