



Dairy Standard Agency Statutory Projects for Milk SA, 2025

(PRJ-0406-2025)

Dairy Standard Agency

Year 2025 (January 2025 till December 2025)

Project goals

Goal 1 - National monitoring of milk and other dairy products in collaboration with Health Authorities

Achievements

Through Project 1 monitoring, the DSA actively engages in sample collection from targeted regions, ensuring representative coverage. This approach provides access to retail milk and other dairy products from specific areas, enabling comprehensive analysis and supporting risk-based monitoring across the industry.

The samples obtained during these cycles were submitted to the DSA Laboratory Services, following established standard procedures. The test results pertaining to milk and other dairy products were benchmarked against legal standards in the domains of food safety, compositional analysis, and trade metrology. These standards respectively fall under the following legislation:

Foodstuffs, Cosmetics, and Disinfectants Act of 1972 (Act 54 of 1972)

Agricultural Product Standards Act of 1990 (Act 119 of 1990)

Legal Metrology Act of 2014 (Act 9 of 2014)

The quarterly sample runs of 2025 were successfully completed as per predetermined schedules. Based on the first three cycles, an average of 6 metropolitan municipalities, 11 district municipalities and 66 local municipalities participated in the sampling runs, representing all provinces. During Cycle 94, samples from top 30 processing facilities were collected and analysed. Due to budget limitations, the focus of this cycle was to sample products from these top 30 processors, associated with higher risk.

The annual sample run activities (cycle 91 to 94) were completed as per schedule and the number of samples per product for 2025 compared with 2024 are indicated in Table 1. The product scope of the different cycles was as follows:

Cycle 91: The product scope for cycle 91 was milk (raw and pasteurised), fermented products: cultured milk/Amasi, cultured buttermilk, yoghurt (plain & with foodstuffs), drinking yoghurt and dairy snacks.

Cycle 92: The product scope for this cycle was milk (raw and pasteurised), cream and butter.

Cycle 93: The product scope during this cycle was milk (raw and pasteurised), cream cheese, cottage cheese, cheese and cheese with added foodstuffs, processed cheese and cheese spreads and samples were collected from a total of 64 municipal offices.

Cycle 94: The product scope for cycle 94 was milk (raw and pasteurised) and extend shelf life milk. The collection of samples in this cycle was changed due to budget constraints.

Table 1 Number of samples per product collected (2024 & 2025)

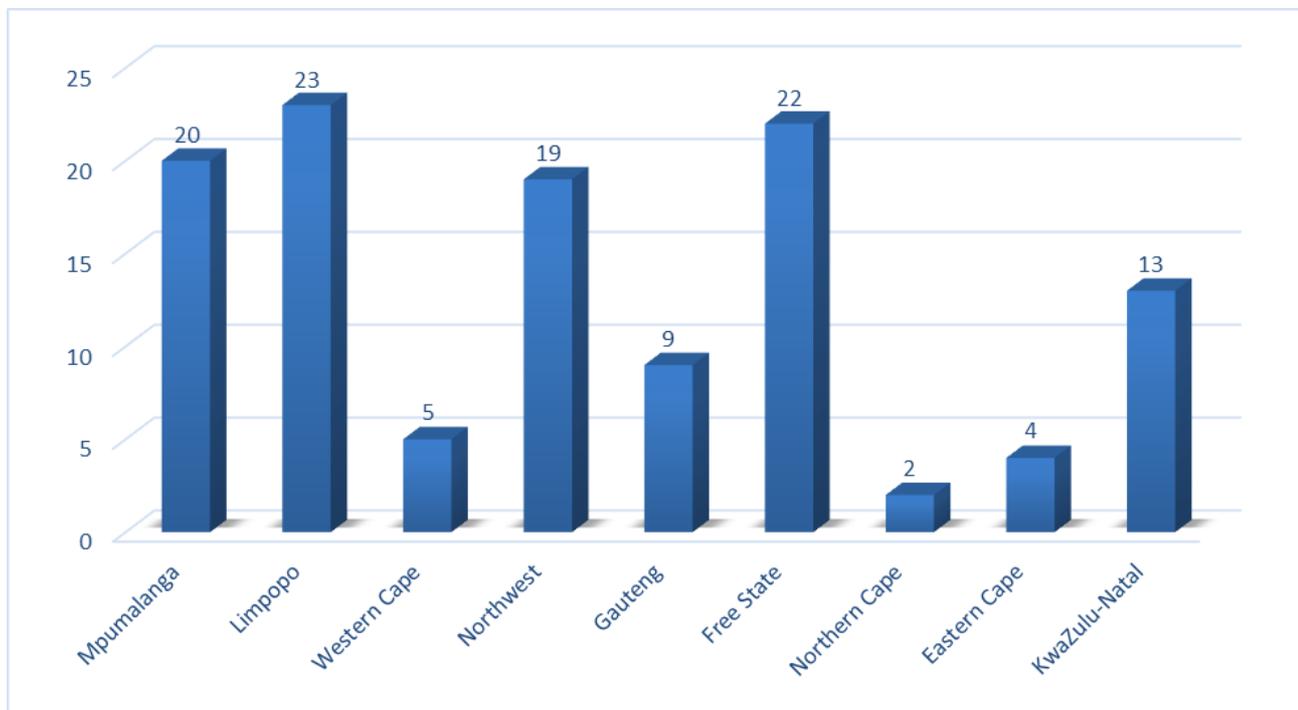
Dairy product	Total 2024	Total 2025
Fresh milk in the categories named packed pasteurised and unpasteurised, pasteurised and unpasteurised retail bulk milk	766	683
Flavoured milk	35	0

Yoghurt including plain, flavoured and yoghurt with added fruit and/or foodstuffs and drinking yoghurt	175	180
Cultured milk, cultured buttermilk, buttermilk	113	124
Butter	60	68
Cream including cultured cream	96	88
Cheese (various classes)	237	249
Ultra-high pasteurised and sterilised milk	59	13
Condensed and evaporated milk	22	0
Powdered milk and powdered blends	7	0
Dairy desserts and custard	39	53
Other	1	0
TOTAL	1610	1458

Apart from financial limitations, the decline in sample submissions can also be attributed to disruptions caused by the foot-and-mouth disease outbreak.

Food safety non-conforming results obtained were assessed and communicated to the participating municipal health authorities for further action. Contact details of participating authorities as well as processors were updated as per standard procedure.

Graph 1 Result distribution per province/Health authority contact persons (2025)



In line with project protocols and existing relationships with relevant authorities (as outlined in Project 6), the DSA continued its collaboration with law enforcement agencies. The DSA provided support through the dissemination of dairy technical information and guideline documents, aimed at curbing the sale of non-conforming products. Work relationship agreement, planning, project information as well as applicable documentation and records to be submitted during sample runs for 2026 were revised and forwarded to all participating health authorities.

No Non-achievements / underperformance has been reported

Goal 2 - Handling of quality problems in respect of product compliance with legal standards

Achievements

Project 2 is designed to provide all individuals, parties, and stakeholders with a channel to request technical support on quality issues in milk and other dairy products. Based on the outcomes of investigations, the DSA facilitated and oversee remedial actions on matters such as:

Product composition and safety of donkey milk sold to the public.
 Adulteration: Evidence of sodium bicarbonate in a batch of pasteurised milk.
 Specific quality defects of flavoured UHT milk.

Investigations were done and actions, where necessary were taken in collaboration with the relevant authorities.

No Non-achievements / underperformance has been reported

Goal 3 - Special investigations

Achievements

Aflatoxin M₁

The project makes provision for investigation and testing of any milk and other dairy products that do not fall within the frequency or type of product tested in Project 1.

Aflatoxin M₁, previously classified as a special investigation, has been incorporated into routine screening. This change enables the DSA to collect extensive data, identify high-risk areas, and implement targeted remedial actions. Prioritisation based on data trends strengthens food safety and compliance across the industry.

Testing for Aflatoxin M₁ in various samples were conducted to ascertain their compliance with the legal limits outlined in the regulations governing tolerances for fungus-produced toxins, as stipulated in the Foodstuffs, Cosmetics and Disinfectants Act of 1972 (Act No. 54 of 1972).

National screening during all four quarters for the presence of Aflatoxin M₁ in various samples sold in South Africa during 2025 took place to determine levels of compliance as showed in Table 2.

Table 2 National screening for the presence of Aflatoxin M₁

Cycle	Total number of samples tested	Number of samples exceeded 50ppt for Aflatoxin M₁
91	228	16
92	223	6
93	206	4
94	26	0
Total	683	26

During the report year (2025), a significant increase in the concentration levels of Aflatoxin M₁ was observed in several milk samples. Although the number of positive samples recorded was fewer than in the previous cycles (cycle 91 and 92), the contamination levels in certain cases were exceptionally high and raised serious concern (>150ppt).

In response, all the DSA technical managers were requested to review the screening results and, where elevated levels of Aflatoxin M₁ were detected, to issue an advisory communication to environmental health practitioners (EHPs) within their respective regions. This step aimed to raise awareness and prompt appropriate follow-up measures at a local level.

In conclusion, the analysis conducted in 2025 revealed that 26 out of 683 samples (Table 2) exceeded the established permissible limit of 50 ppt for Aflatoxin M₁. This finding necessitates further scrutiny and appropriate action in alignment with regulatory guidelines to ensure food safety and compliance within the realm of fungus-produced toxin tolerances, as stipulated in the Foodstuffs, Cosmetics and Disinfectants Act of 1972 (Act No. 54 of 1972). Further investigations and remedial actions to address the reoccurrence of the non-compliant samples and mitigate potential health risks associated with Aflatoxin M₁ were ongoing. Remedial actions were done through project 5. Sample results were also used for further research relating to the nature, prevalence, and impact on human health.

Labelling and advertising on dairy product packaging

The DSA **provides comprehensive support** on legal labelling requirements, particularly for new entrants

to the market. During milk sampling in collaboration with authorities, each sample undergoes a detailed label review. Labels were digitally captured and assessed for compliance with regulations from the Department of Health, Department of Agriculture, and Metrology standards. Testing for composition is an important way to validate labelling accuracy and ensure compliance with regulatory standards. It also assists to identify inconsistencies that could point to quality or process issues.

Special investigations regarding suspect product labelling such as misleading claims also took place during 2025. The focus was on the correlation between what is printed on labelling and the content of the product. Comprehensive assessments were conducted on 50 dairy product labels. Detailed reports for each evaluation were compiled and shared with the relevant stakeholders.

Across 2025, the Dairy Standard Agency consistently supported stakeholders by:

Providing **comprehensive label evaluations** for yoghurt, maas, and cheese products.

Offering **timely advisory communication** via email and WhatsApp.

Ensuring **regulatory compliance** with national legislation and industry standards.

These actions ensured that clients remained informed of regulatory requirements and best practices for labelling compliance.

Table 3 Summary of special investigation during 2025

1 st Quarter (Jan–Mar 2025)	2 nd Quarter (Apr–Jun 2025)	3 rd Quarter (Jul–Sep 2025)	4 th Quarter (Oct–Dec 2025)
Total enquiries: 9	Total enquiries: 12	Total enquiries: 15 (from Dairy A, B, and C)	Total enquiries: 14
Responses: 5 detailed evaluation reports 4 addressed via email correspondence	Responses: 6 formal reports (mainly label evaluations) 5 addressed via email replies 1 resolved by direct email feedback	Responses: 7 formal email replies 3 WhatsApp advisories 5 comprehensive label evaluation reports	Responses: <ul style="list-style-type: none"> • 2 full evaluation reports • 11 queries resolved via email advisories • 1 query addressed via WhatsApp
Focus areas: Label evaluation: 4L Full Cream Maas Label query: Smoothies – referred to Department of Health (DOH) Label query: Maas Ingredients Label query: Kefir Whey Label evaluation: Farmers Cultured Yoghurt Label evaluation: 150 g Double Cream Strawberry Yoghurt Label evaluation: 150 g Double Cream Peach Yoghurt Label evaluation: 1 kg Double Cream Peach Yoghurt Label query: Regulations on Probiotics and Natural Claims	Focus areas: Dairy A submitted multiple yoghurt label evaluations (reports issued 25 & 29 April). Dairy B, C, and D raised individual labelling/claims queries (formal replies or email feedback). Dairy E submitted duplicate queries on “Danish Feta” class designation (handled via email). Dairy F submitted an ingredient query for Amasi (resolved via email).	Focus areas: Extended Producer Responsibility (EPR) scheme Live active bacterial culture claims Ingredient declarations and inclusion rates Classification of dairy products (feta, halloumi, other cheeses) By dairy: Dairy A: 4 cheese-related regulatory queries Dairy B: 10 queries (mainly yoghurt label evaluations and technical clarifications) Dairy C: 1 query on live culture claims	Focus areas: Labelling regulations Product-specific requirements Preservative information

No Non-achievements / underperformance has been reported

Goal 4 - Milk and other dairy product risk identification

Achievements

The national dairy monitoring program of the DSA facilitates the sampling of various milk categories, including packed pasteurised and unpasteurised milk, as well as retail bulk pasteurised and unpasteurised milk, along with other dairy products in collaboration with the municipal health authorities. Sample results as well as interpretation material regarding food safety and compositional standards for milk and other dairy items were promptly conveyed to the appropriate government authorities and members of the dairy industry upon completion of tests. Critical non-compliance results lists were collated and disseminated to each province.

During quarter four of 2025, a dairy product sampling programme was conducted across multiple South African provinces focusing on products manufactured by the **top 30 dairy processors** in the country. The sampling covered pasteurised, UHT and ESL milk in various packaging formats and volumes. Overall, the results demonstrated high levels of compliance on microbiological and compositional quality, with **all samples testing negative for target pathogens**, indicating no immediate public health risk.

UHT and cultured dairy products showed consistently low indicator counts and strong compliance, while most pasteurised milk samples also met acceptable limits. A small number of pasteurised milk samples exhibited elevated hygiene indicator counts, suggesting isolated post-processing or cold-chain challenges rather than widespread non-compliance. In general, the findings indicate a **high level of compliance and effective quality control among the top 30 dairy processors**, with ongoing monitoring recommended to address isolated deviations. It should be noted that from a statistical perspective, the top 30 dairy processors are responsible for over 85% of all milk and other dairy products offered for sale in the retail markets.

Reporting of results to health authorities

Reports on non-conforming results were forwarded to the respective government departments at the end of each cycle in 2025. Each participating municipality received a quarterly report on the analysis of all samples submitted. Non-conforming processors as well as processors whose contact details were verified and who requested to receive test results were provided with individual test reports.

The total cycle reports forwarded to health authorities for cycle 91 were 65.

The total cycle reports forwarded to health authorities for cycle 92 were 65. A high alert e-mail was sent out regarding Aflatoxin M₁ levels in milk to all participating health authorities.

The total cycle reports forwarded to health authorities for cycle 93 were 64. Again, a high alert e-mail was sent out regarding Aflatoxin M₁ levels in milk to all participating health authorities.

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Software development and risk mitigation

Recent developments and ongoing projects in the realm of information technology and software development within the Dairy Standard Agency (DSA):

a. Upgrades to the current Management Information System (MIS):

In addition to product label enquiry support, several upgrades were implemented to enhance program functionality and ensure regulatory alignment:

Improvements were made to reporting structures and scheduling processes, increasing efficiency and functionality across the program.

Updates were introduced to incorporate Somatic Cell Count (SCC) test results into compliance monitoring, supporting SANAS accreditation requirements.

Focus areas included: procedures, validation of information, and alignment with accreditation standards.

All platforms were updated with **Net8**, ensuring continued development support from Microsoft for the next two years.

This upgrade strengthens system stability, compatibility, and long-term sustainability.

These upgrades aimed to enhance the functionality, efficiency, and overall performance of the system, ensuring that it continues to meet our evolving operational needs. The development of a new version of the DSA Management Information System (MIS) was completed. This project represents a forward-looking approach to ensure that the MIS remains technologically up-to-date with limited risks relating to IT

safety and security as well as capable of meeting the evolving demands of the organisation. For 2026, our primary focus will be on leveraging the data collected to provide improved reporting and insights. These efforts align with the resolutions adopted by DSA members during their meetings, particularly in response to the farm audit findings.

b. Updates to the laboratory program:

System upgrades were completed as a key focus area for the compliance of the DSA Inhouse Laboratory Information Management System in terms of the SANAS requirements for accreditation purposes. The integration of processes and reporting functionalities for the new Contagious Abortion Testing Laboratory is completed and must undergo validation. These enhancements aim to streamline data management and improve overall operational efficiency. All reports were updated to SANAS standard.

c. Upgrades to the DSA audit application:

Project initiation

Ongoing initiatives in IT and software development underscore the DSA's commitment to continuously improve its technological infrastructure and systems. These upgrades and developments are essential for maintaining efficiency, data accuracy, and compliance across various aspects of the operations. The DSA will continue to monitor and report on the progress of these projects in future updates.

The audit application software upgrade was completed and was scheduled for deployment by the end of July 2025. Updates to the audit criteria have been finalised, and **Version 9** of the Lactalis audit report has been completed. This latest version includes several newly introduced criteria, with a particular focus on strengthening the assessment of best practices in **animal welfare** and **biosecurity**. These enhancements aimed to align audits more closely with current industry standards and regulatory expectations.

National and international food safety and recall monitoring

The DSA monitors food safety alerts relating to dairy both nationally and internationally.

Twenty national and international websites were monitored on a weekly basis for possible food safety risks relating to dairy during this year, that could have a public health impact on South African consumers. Three national and sixteen international food safety-related alerts were reported on. No further actions were required based on the scope of products involved.

During the second quarter of 2025, six international food safety alerts were issued involving dairy products contaminated or potentially contaminated with harmful bacteria, including *Listeria monocytogenes*, STEC (Shiga toxin-producing *Escherichia coli*), *Campylobacter*, and coliforms. Affected products - ranging from raw milk to cheese and butter - were recalled or subject to public health warnings across the United States, United Kingdom, Northern Ireland and Ireland. While most alerts reported no illnesses, a *Campylobacter* outbreak linked to raw milk in Pennsylvania resulted in consumer illness reports. These incidents underscore ongoing global food safety risks and highlight the importance of vigilant monitoring in the South African market, especially for imported dairy products and raw milk-based items, which could pose similar public health threats if not properly controlled.

In the third quarter of 2025, the DSA's food safety report details a significant increase in alerts (16 vs. 6), with dairy products, particularly raw milk and various cheeses, remaining the primary concern. *Listeria monocytogenes* (L. mono) contamination is a notably expanded and recurring issue, accounting for seven alerts across diverse cheese types and raw milk in the US and Europe. *E. coli*/STEC and *Campylobacter* also persist in raw milk. New alerts highlight yoghurt products affected by foreign objects, undeclared allergens, and yeast. Geographically, the US, especially Pennsylvania in respect of raw milk, continues to be a hotspot, alongside consistent alerts from European countries and new incidents from Australia and Canada.

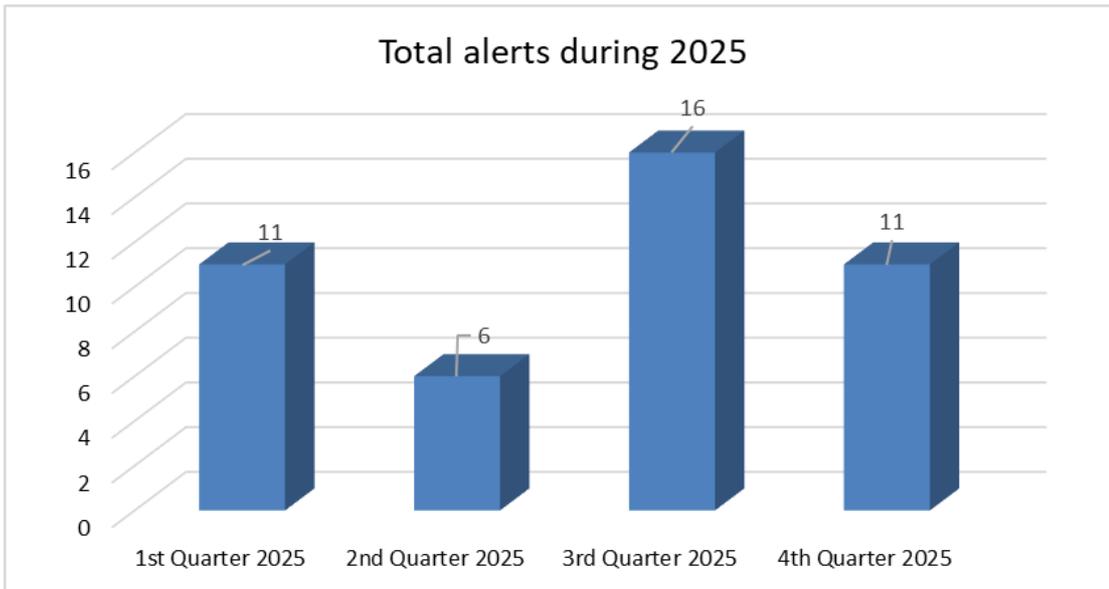
During the last three months of 2025, food safety alerts continued to highlight persistent and emerging risks within the dairy sector, particularly associated with raw and unpasteurised milk products. International alerts were predominantly linked to microbiological hazards, with ***Listeria monocytogenes***, ***E. coli***, ***Campylobacter***, and ***Salmonella*** featuring prominently across a range of cheeses, raw milk, and fermented dairy products originating mainly from the United States and Canada. Several alerts involved raw milk cheeses, reinforcing the ongoing vulnerability of these products to pathogen contamination when control measures are inadequate or inconsistently applied.

In addition to biological hazards, a notable incident involving a **foreign object** in a drinking yoghurt and

another related to **chemical contamination (cleaning agents)** in liquid milk underscore the importance of continuing to address prerequisite programmes, including equipment sanitation, foreign body control, and verification of cleaning processes. Collectively, these alerts emphasise the continued need for strict adherence to food safety management systems, effective monitoring of critical control points, and proactive communication throughout the supply chain to protect consumers and maintain confidence in dairy products, not only on the international front but also in South Africa.

The Dairy Standard Agency (DSA) continued to play a key role in identifying, monitoring, and communicating food safety risks affecting South Africa's dairy sector. Across the four quarters, the DSA recorded a steady increase in both national and international food safety alerts, with notable incidents related to Aflatoxin M₁ contamination, adulteration, and microbiological hazards such as *Listeria monocytogenes* and *E. coli*.

Graph 2: National and international food safety risks reported – 2025 (Only International Food Safety Alerts received in the graph below)



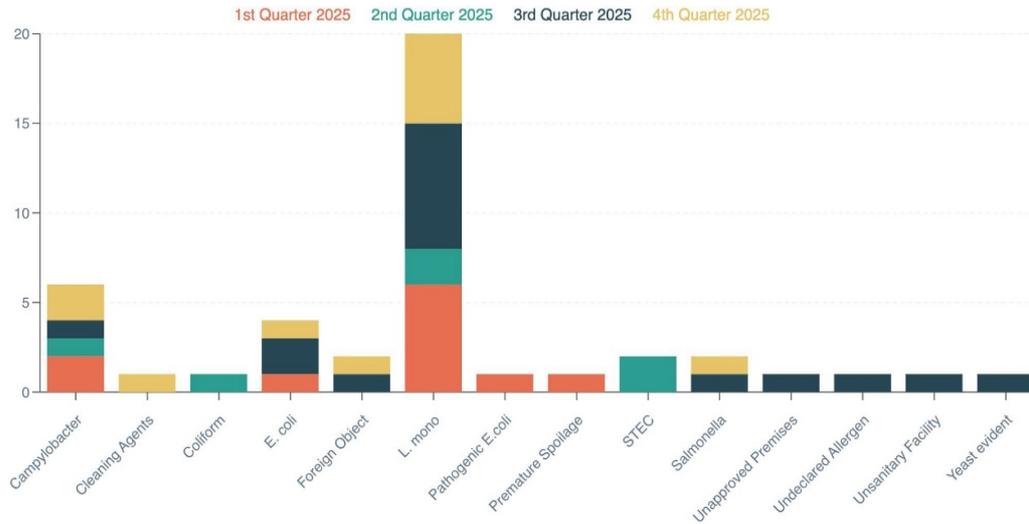
Top industry risks during 2025 as seen in the graph below include:

- Listeria monocytogenes* (20 incidents)
- Campylobacter* spp. (6 incidents)
- Escherichia coli* (2 incidents)

These account for the majority of alerts, with additional cases involving other contaminants such as aflatoxins, *Salmonella*, and product recalls (e.g., infant formulas and cheeses).

Graph 3 Alerts by type during 2025

Alerts by Type



The DSA encourages continued vigilance, enhanced testing protocols, and collaboration across the dairy value chain to uphold South Africa's high safety standards.

No Non-achievements / underperformance has been reported

Goal 5 - Remedial programs with producers, processors and distributors

Achievements

Supplier overview

***Suppliers:** Suppliers of dairy products for final consumption by humans. This includes but is not limited to:

- producer distributors (farmers selling dairy products to consumers);
- producer distributor processors (farmers adding value to dairy products and selling to consumers);
- milk shops (retail outlets selling dairy products to consumers);
- milk shop & processors (retail outlets adding value to dairy products and selling to consumers);
- processing facilities (facilities adding value to dairy products and selling through retail); and
- distributors (facilities distributing value added dairy products to consumers).

Project 5 implementation

Following the activities of project 1 and project 5 provides for an opportunity whereby information regarding the test results is effectively communicated to the suppliers either by means of an e-mail or WhatsApp report. Environmental health practitioners (EHPs) are also requested to communicate all test results to relevant parties.

Annual visits to suppliers are conducted either as a remedial visit in the case where non-conformances exist or as a courtesy visit if no non-conformances were detected. The purpose of a remedial visit is to make recommendations for corrective actions and in the case of a courtesy visit is to touch base and relationship building.

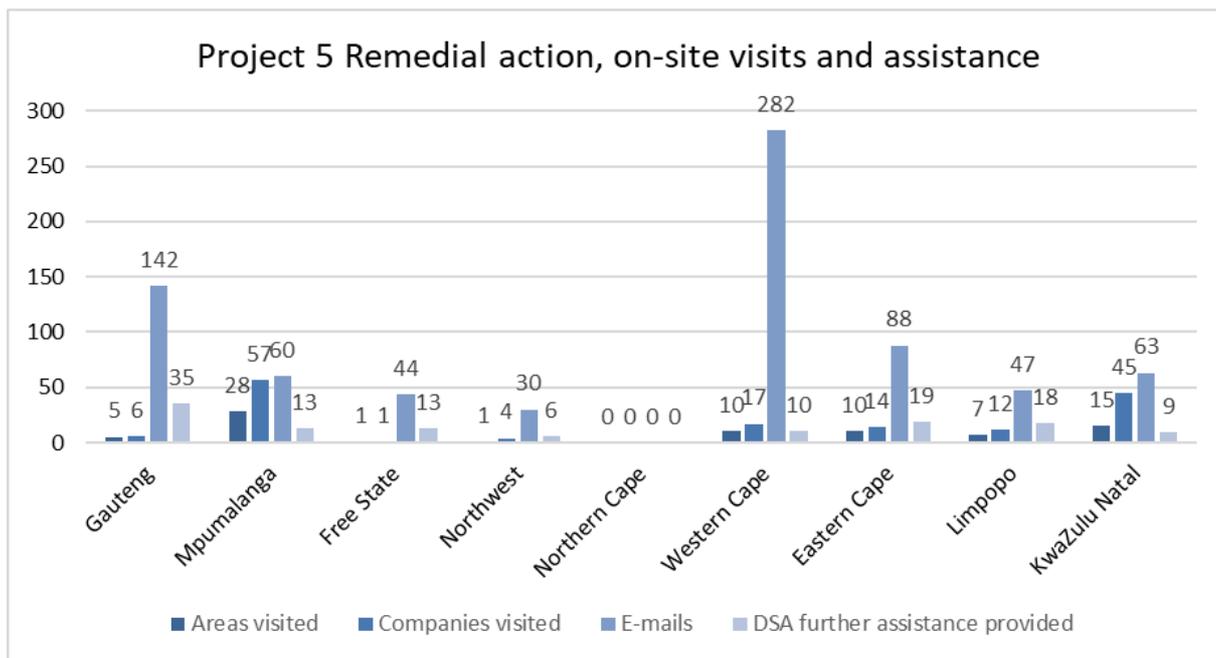
All the remedial actions, on-site visits and assistance to suppliers during 2025 are listed in the table below.

Table 4 Project 5: Remedial Action, On-site visits and Assistance

Province	Areas visited	Companies visited	E-mails	DSA further assistance provided
Gauteng	5	6	142	35
Mpumalanga	28	57	60	13
Free State	1	1	44	13
Northwest	1	4	30	6
Northern Cape	0	0	0	0
Western Cape	10	17	282	10
Eastern Cape	10	14	88	19
Limpopo	7	12	47	18
KwaZulu Natal	15	45	63	9
Total	77	156	756	123

During 2025, a total of 156 visits were paid to processors, PDs and milk shops, of which in Gauteng (6), Mpumalanga (57), Free State (1), Northwest (4) Western Cape (17), Eastern Cape (14), Limpopo (12) and KwaZulu-Natal (45), were visited. (Table 4).

Graph 4 Remedial action, on-site visits and assistance during 2025



Furthermore, the technical personnel from the DSA also extended their support and guidance by visiting EHPs associated with municipal health authorities that oversee the processors, producers/distributors, and milk shop retailers. The purpose of this assistance was to streamline the implementation of project 1 by conveying sampling procedures, dairy sample handling practices, and disseminating critical information. This was done to ensure the comprehensive sampling of all applicable products in the national dairy sampling program.

As part of the remedial action program, assistance was also given to processors on the verification of compliance of product labels against national standards. The DSA updated labelling website was promoted during these visits.

No Non-achievements / underperformance has been reported

Goal 6 - Communication with the authorities and other organisations

Achievements

Department of Health: Directorate Food Control

The DSA in a supportive role to industry, liaised with the directorate regarding queries relating to food labelling, food safety and food additive requirements, as well as dairy technical matters. Technical matters such as the amendment of standards relating to amongst others the draft R3337 of 21 April 2024 as well as Codex standards. Request for feedback regarding the use of the lactoperoxidase system (LPS) was received from the directorate. The DSA has obtained approval from the Department of Health to use LPS in raw milk. This approval, acknowledged by the WHO and accepted by the Directorate of Food Control, now also allows for its application within manufacturing processes.

The DSA has already circulated this guidance to the industry, noting that input suppliers must provide training on the correct use of the product. While LPS supports good manufacturing practices, it must be applied prudently. Controlled use will benefit cheese manufacturers, and its adoption remains voluntary.

Municipal health authorities

In 2025, ongoing communication with municipal health authorities focused on interpretation of food safety legislation under the Foodstuffs, Cosmetics and Disinfectants Act. Discussions emphasized hygienic processing, packaging, and retail of milk, as well as the sale of raw milk and cheese. These efforts formed part of an action plan to raise awareness among law enforcement officers regarding the risks related to non-compliant dairy products. The engagements were reinforced through webinars and radio talks, highlighting the health risks of substandard dairy products, as outlined in Project 8.

Department of Agriculture (NDA)

i. Directorate: Inspection Services (IS)

The results of the DSA monitoring programs on infringements related to dairy and imitation dairy products were constrained by the Directorate: Inspection Services. Measures to strengthen law enforcement are still under review to ensure the system operates more effectively and appropriately.

ii. Directorate: Food Safety and Quality Assurance (FSQA policy making)

Formal communication with the Directorate: Food Safety and Quality Assurance (FSQA) regarding dairy product compositional matters and the interpretation of the regulations relating to dairy and imitation dairy products continued regarding R1510 of 2019 - Regulations relating to dairy and imitation dairy products. Further consultations were dealt with under the Regulation and Standards Project of Milk SA. Certain proposed provisions are being considered for incorporation into the draft amendment regulation; however, a completion date for these processes has not yet been confirmed. Further actions regarding regulatory matters were also dealt with by the Milk SA Regulations and Standards Project in a separate report.

National Regulator for Compulsory Specifications (NRCS): Legal Metrology

Standard procedure provides for a quarterly report regarding metrology infringements to the Senior Manager, Inspections: Legal Metrology of **National Regulator for Compulsory Specifications (NRCS)**. No formal complaints were lodged with the NRCS during 2025. A separate annual report deals with the 2025 activities of the DSA Laboratory Services.

South African Bureau of Standards (SABS)

Correspondence from the SABS in respect of South African National Standards as well as information from the International Standards Organisation were appropriately dealt with and ballot papers on standards (SABS/TC 0034/SC17) were attended to. Further consultations were dealt with under the Regulation and Standards Project of Milk SA. The TC0034/SC05 – Milk and Milk Products posted documents were dealt with via the technical committee.

The separate annual report deals with the 2025 activities of the Regulation and Standards Project of Milk SA.

COMMUNICATION WITH OTHER ORGANISATIONS

Milk SA, Milk Producers' Organisation (MPO) and the South African Milk Processors' Organisation (SAMPRO)

The DSA interacted on a regular basis with the project managers of Milk SA's Consumer Education Project, SAMPRO, as well as the Project Coordinating Committee of Milk SA. The DSA general manager serves as a member of the Dairy Research & Development Committee (DRDC) of Milk SA and its management committee and meetings were attended. No formal interactions with the MPO occurred, following its 2023 decision to refrain from participating in the DSA activities under the Milk SA project until outstanding disputes between MPO and Milk SA were resolved.

Consumer Goods Council of South Africa: Food Safety Initiative (CGCSA: FSI)

The DSA as a member of the Food Safety Initiative (FSI) interacted on a regular basis with the management of FSI regarding matters relating to:

Regulations under the Foodstuffs, Cosmetics and Disinfectants Act – Front of Pack Labelling;

Agricultural Product Standards (APS) Act and draft regulation regarding management control systems;

FSSI pillars namely Health and Wellness, Food Loss and Waste, Safety and Quality, Trade Sustainability;

Environmental challenges, climate change and shifting consumer needs, fast-moving consumer goods (FMCG) and retail sustainability transformation; and

Follow-up discussions regarding assignees appointed under the APS Act.

This work is now conducted by the DSA Project Manager: Regulatory Affairs/Professional support services.

European Hygienic Engineering & Design Group (EHEDG)

The DSA is a member of the South African steering committee. The European Hygienic Engineering & Design Group (EHEDG) engagement included the DSA webinar on 27 August 2025. Due to budget constraints, the DSA did not attend EHEDG workshops during 2025.

International Dairy Federation (IDF)

Selected DSA personnel serve as members of the South African National Committee of the International Dairy Federation (SANCIDF) and of various IDF Standing Committees: Standards of identity and labelling, animal health and welfare, food additives, science and technology and the technical secretary of SANCIDF. Relevant standing committee meetings and related webinars were attended where possible.

South African Society of Dairy Technology (SASDT)

The DSA designated personnel serve on the management structures of the South African Society of Dairy Technology (SASDT) and respective meetings in the Western Cape and Gauteng were attended during the first, third and fourth quarter of 2025. The DSA also attended the SASDT national symposium on 14 May 2025 during which Mr Burger presented on a DSA study regarding the presence of chlorates and perchlorates in the South African dairy value chain. The DSA contributed to the preparation of events including the student evening at the University of Pretoria as well as the SASDT Western Cape and Gauteng meetings at the end of 2025.

South Africa National Consumer Union (SANCU)

At the South African National Consumer Union (SANCU) Annual General Meeting in September 2025, the **Dairy Standard Agency (DSA)** and its general manager, **Mr. Burger** was awarded the prestigious **SANCU Consumer Cup**. During this meeting SANCU stated the following: "It was a great honour to recognize your outstanding contribution to the South African society by awarding the SANCU Consumer Cup to Jompie Burger and the Dairy Standard Agency (DSA) team. Your dedication, integrity and tireless efforts in protecting and empowering consumers are deeply appreciated. Please accept our heartfelt congratulations and gratitude – this recognition is well deserved!". Another reason why the SANCU Consumer Cup was awarded to the Dairy Standard Agency as the achievement of the ISO IEC 17025-2017 accreditation by the DSA Laboratory.

Tertiary institutions

The DSA maintained its membership on the advisory boards of the Departments of Environmental Health of the Tshwane University of Technology (TUT) as well as Nelson Mandela Metropolitan University for 2025. The purpose of the advisory boards is to give industry inputs and assist the universities with the development of course material for environmental health practitioners (EHPs). Mrs J Odendaal, the project manager of the DSA is the designated DSA person on the Boards. Scheduled meetings were attended during 2025.

No Non-achievements / underperformance has been reported

Goal 7 - Liaison on legislation with authorities

Achievements

The DSA continued to liaise with the authorities regarding the following legislation and standards:

Department of Health: Directorate: Food Control

Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972)

Follow-up regarding progress on the draft R3337: The draft regulations relating to the labelling and advertising of foodstuffs in 2023. The matter is now dealt with under the Regulation and Standards Project of Milk SA.

The process of collating comments received on this draft regulation, together with the incorporation of some of the comments received, is still ongoing. Correspondence has been received from the Department of Health: Director Food Control that extensive work has been accomplished to complete the work, but no further feedback has been received other than that the first publication by DOH is expected towards end 2025 beginning of 2026.

Department of Agriculture (NDA)

Agricultural Product Standards Act, 1990 (Act 119 of 1990)

The following matters were addressed:

The Directorate: Food Safety and Quality Assurance (FSQA) of the Department of Agriculture (NDA) published Notice 6051 on 15 August 2025, requesting comments on the second draft amendment on the dairy and imitation dairy regulation. Following submission of industry comments, this work has now shifted to the Project Manager's office, Regulations and Standards Project of Milk SA. It must be highlighted that almost all the comments submitted by Milk SA on the first draft were captured in the second draft amendment.

Progress regarding the establishment of a national residue programme as well as compliance to export requirements to the European Union and China continued and the necessary submissions to fulfil General Administration of Customs of the People's Republic of China (GACC) requirements have been submitted to the department.

Technical assistance at secondary level regarding the Foot-and-Mouth Disease (FMD) outbreak and World Organisation for Animal Health (WOAH)-requirements were rendered during industry meetings, where applicable.

South African National Standards (SABS) and African Standardisation Organisation (ARSO)

South African National Standards (SABS)

Regular correspondence between the DSA and the SABS occurred with formal comments addressed under the Regulations and Standards Project of Milk SA. The SANS Standards Writer was approached by Dr Mark Chimes regarding SANS 1694 and 1488 relating to the welfare of dairy cattle and the transport of livestock. This matter is now being dealt with under the Project management: Animal health and welfare of Milk SA. A date regarding the completion of the work is still outstanding. No significant reporting from SABS materialised during the last quarter of 2025 due to the industry focus on foot and mouth disease outbreak.

African Organisation for Standardisation (ARSO)

Interactions took place with the SABS related to the administration and role of South African members and conveners in the African Organisation for Standardisation (ARSO) TC04. The ARSO's monthly and plenary meetings were attended during 2025. An extensive number of draft standards were dealt with. Mrs Anneke van Niekerk has been appointed by the DSA to serve as South Africa's representative on behalf of the organised dairy industry and feedback reports are submitted under the Regulation and Standards Project of Milk SA. This work has also been shifted to the Regulations and Standards Project of Milk SA managed by Mrs Thabang Rampa.

International Dairy Federation (IDF), Codex Alimentarius and International Organization for Standardization (ISO) and European Union (EU)

Codex Alimentarius and International Organization for Standardization (ISO) and European Union (EU)

In response to the request for additional comments on the Electronic Working Group (EWG) Second Circular of the Codex General Standard for Food Additives (GSFA), submissions were made to the South African Codex Contact Point in the Department of Health in support of the use of specific food additives.

International Dairy Federation (IDF)

As a representative of the SA National Committee of IDF (SANCIDF), the general manager of the DSA participated in the respective IDF standing committee and action team meetings and served as technical secretary of the South African Committee of the IDF.

Comments were submitted on behalf of the South African National Committee of the IDF to the IDF Standing Committee on Standards of Identity and Labelling that South Africa concurred with the IDF's position not to support the development of a separate Codex Standard for camel milk, based on the rationale that the existing Codex standards for milk and milk products are also applicable to camel milk and its products.

Comments in respect of the review of standards for Aflatoxin M₁ in milk

A South African position was based on the national regulation, Regulations Governing Tolerance for Fungus-Produced Toxins in Foodstuffs (R.1145 of 8 October 2004), prescribing a maximum level of 0.05 µg/l for Aflatoxin M₁ in milk. Furthermore, the Directorate: Food Control of the Department of Health, in line with the amended Codex General Standard for Contaminants and Toxins in Food and Feed (GSCTFF, 2024), has published a draft amendment to the national regulations – Regulations Relating to Maximum Levels of Mycotoxins in Foodstuffs (R.5055 of 1 November 2024) – proposing a revised limit of 0.5 µg/l for Aflatoxin M₁ in milk. The regulation was finalised for publication early in January 2026.

No Non-achievements / underperformance has been reported

Goal 8 - Information and education

Achievements

The DSA presents information sessions based on the DSA Codes of Practice and related guideline materials to professional environmental health practitioners (EHPs) as well as student EHPs.

During 2025, the DSA took part in two workshops with professional EHPs and gave presentations on:

Milk shed inspections and training requirements on the 24 of February 2025 at the Tshwane Leadership and Management Academy where 78 people attended.

Dairy sampling and interpretation of results on the 27 of March 2025 at the SALGA summit held at The Ranch Resort, Polokwane were 104 people attended.

On the 30th of October 2025 the DSA presented a virtual (Teams) training session to the professional EHPs of KZN District Municipalities: eThekweni and King Cetshwayo. The topic was Analysis of milk and dairy products and the interpretation of the test results and it was attended by 150 people.

Dairy information sessions for student EHPs during 2025 were presented on:

the 10th of April 2025 at the **Cape Peninsula University of Technology** with 27 students attending, which included an educational excursion to one of the top Milk Production Facilities in the Western Cape on the 11th of April 2025;

the 20th of May 2025 at the **University of Johannesburg** with 52 students attending;

the 3rd of September 2025 at **Tshwane University of Technology** with 62 students attending;

the 30th of September 2025 at **Mangosuthu University of Technology** with 24 students attending; and

on the 2nd of October 2025 at **Durban University of Technology** with 22 students attending.

The DSA presents, with the assistance of Plaasmedia, monthly webinars to share relevant information with the dairy industry and interested role players. The following webinars were presented:

The **1st webinar**, on 26 March 2025 was attended by 62 people and the topic was “Status quo of the dairy regulatory landscape”.

The **2nd webinar**, on 30 April 2025 was attended by 56 people and the topic was “A cost effective approach to contaminant reduction in dairy effluent”.

The **3rd webinar**, on 28 May 2025 was attended by 70 people and the topic was “Brucellosis-Know your enemy”.

The **4th webinar**, on 25 June 2025 with topic “Brucellosis test results... ‘much more’ than just a result” was attended by 79 people.

The **5th webinar**, on 30 July 2025 was attended by 198 people and the topic was “My dairy farm is foot and mouth disease positive - what now?”.

The **6th webinar**, on 27 August 2025 was attended by 194 people and the topic was “Hygienic

design risk management in dairy processing”.

The **7th webinar**, on 17 September 2025 with 183 people attended “Unravelling the Regulation for Dairy Imitation Dairy Products (R1510)”.

The **8th webinar**, on 29 October 2025 was attended by 62 people and the topic was “Farm audits- from best practice to sustainability”.

The **9th webinar**, on 26 November 2025 was attended by 126 people and the topic was “Bacillus cereus in dairy...a hidden spoiler”.

Recordings of all the webinars on the Dairy Standard Agency’s website is useful to re-cap or for interested parties not able to attend the webinars.

Effectively the webinar project reached 1030 people on dairy technical information matters via formal platforms compare to the 542 people in 2024. An increase of more than 90%.

Due to the positive rating of the webinars and on popular demand another 10 webinars are lined up for 2026.

No Non-achievements / underperformance has been reported

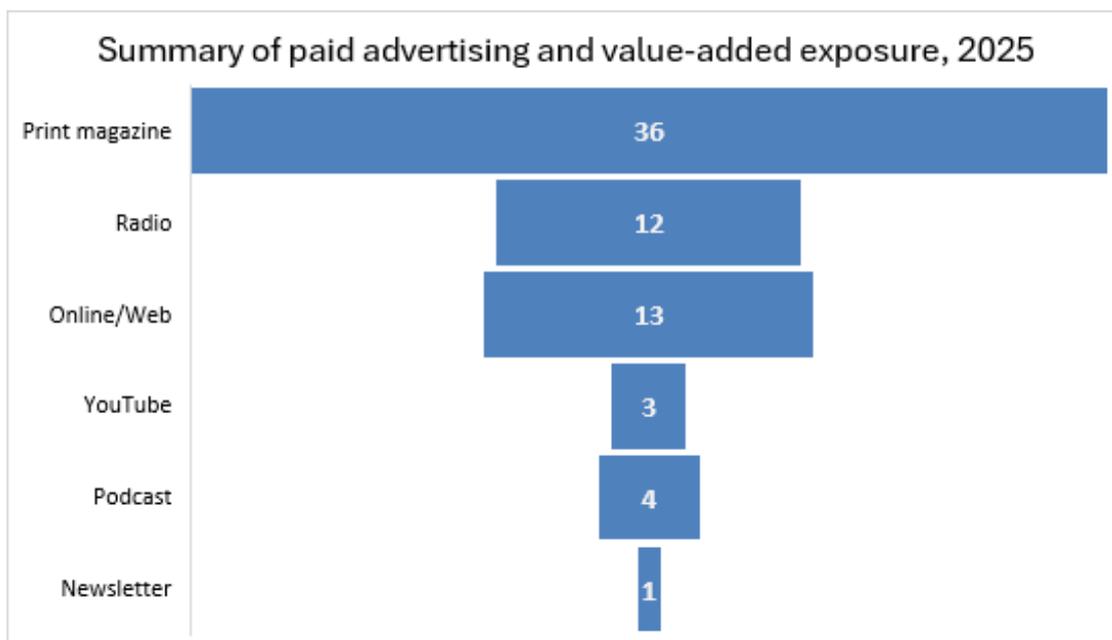
Goal 9 - Media communication

Achievements

In 2025 the DSA signed a contractual agreement with Plaas Media, which ensures that DSA media-related work is covered by a wide variety of platforms, also focussing on electronic media (Facebook, LinkedIn). This media-related work included:

- the writing of technical/scientific, semi-technical and popular articles;
- writing of press releases;
- the publication of articles on the service provider’s various platforms (printed and online);
- sending out articles and press releases to the general agricultural media; and
- the design of advertisements for publication in agreed-upon and relevant publications and online platforms.

Graph 5 Summary of paid advertising and value-added exposure, 2025



In addition, the DSA engaged in the following actions:

Interviews on RSG Landbou and Plaas TV relating to all article and press release content;
Placement of technical articles in Veeplaas and Stockfarm; and
Additional placement with other websites and publications.

The outcome of this service was to increase the DSA's and their affiliates' exposure within agricultural media. Feedback media reports were received and sent out monthly to stakeholders during 2025.

No Non-achievements / underperformance has been reported

Goal 10 - Development of guideline documentation

Achievements

National chemical residue monitoring program

The initial project work on a desktop study, collecting and compiling legal standards and listing active chemical substances for the purpose of drafting an industry guideline continued during 2025. This guideline document coincides with the planned work of establishing a national chemical residue monitoring program in collaboration with the National Department of Agriculture (NDA). The project work continued as a desktop study, collecting and compiling legal standards and listing active chemical substances for the purpose of drafting an industry guideline. The work is to continue in 2026.

Foot-and-Mouth disease

In response to the current foot-and-mouth disease outbreak, targeted information was disseminated to dairy farmers through our established communication channels to reinforce biosecurity awareness and promote best-practice implementation as outlined in the DSA Code of Best Practice for Dairy Farmers.

The communication focused on clearly defining biosecurity and highlighting its critical role in protecting animal health, farm profitability, and market access. Practical guidance was provided on the core components of dairy farm biosecurity, with emphasis on animal-related controls, human movement and hygiene, and the implementation of structured farm programmes. Farmers were encouraged to assess their existing biosecurity status through key focus areas, including:

- the relationship between quality and profitability;
- prevention of infectious disease introduction;
- strategic vaccination practices;
- enhanced calf and heifer management;
- routine testing;
- effective bio-containment measures;
- equipment control; and
- sanitation procedures.

Development and strengthening of on-farm biosecurity plans

In addition, guidance was shared on the development and strengthening of on-farm biosecurity plans, outlining preparation steps and essential elements required to ensure effective disease prevention, rapid response, and long-term resilience. This proactive communication aimed to support farmers in mitigating FMD-related risks, while safeguarding animal health, milk quality, and food safety.

Safe handling, transportation, and processing of raw milk originating from infected animals

Guidelines and additional best-practice measures were compiled to address the safe handling, transportation, and processing of raw milk originating from infected animals. These guidelines provide clear, practical requirements to mitigate food safety risks, prevent cross-contamination, and ensure compliance with applicable regulatory and public health standards.

The guidance outlines enhanced biosecurity controls, hygiene practices, segregation procedures, and traceability measures throughout the milk value chain, from on-farm collection to processing. Emphasis

is placed on risk assessment, monitoring, and corrective actions to protect consumer health while supporting responsible industry practices.

No Non-achievements / underperformance has been reported

Income and expenditure statement

Income and expenditure statement	PRJ-0406 Dec 2025.pdf
Unnecessary spending during period	No

Popular Report

[DSA Annual Popular Report for 2025 Final.docx](#)

Popular report and Additional documentation

No file has been uploaded

Statement

Levy funds were applied only for the purposes stated in the contract	Yes
Levy funds were applied in an appropriate and accountable manner	Yes
Sufficient management and internal control systems were in place to adequately control the project and accurately account for the project expenditure	Yes
The information provided in the report is correct	Yes