



## ***Dairy Standard Agency Statutory Projects for Milk SA, 2025*** (PRJ-0406-2025)

### ***Dairy Standard Agency***

***Quarter 3 2025*** (July 2025 till September 2025)

#### **Project goals**

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

##### ***Achievements***

The sample run activities (cycle 93) were completed as per schedule and the number of samples per product is indicated in Table 1 below. The product scope for cycle 93 was milk (raw and pasteurised) and all types of cheese.

**Table 1**      **Number of samples per product collected**

<b>Fresh Milk (A-D)</b>	<b>Products: Total (E - K)</b>	<b>Total</b>
<b>206</b>	<b>249</b>	<b>455</b>
A	Milk (Packed pasteurised)	88
B	Milk (Packed unpasteurised)	8
C	Milk (Bulk pasteurised)	46
D	Milk (Bulk unpasteurised)	64
E	Hard cheese	69
F	Semi-hard cheese	73
G	Semi-soft cheese	3
H	Soft cheese	8
I	Processed cheese / Cheese spread	63
J	Cream cheese	17
K	Cottage cheese	11
L	Imported cheese	4
M	Unspecified cheese	1

During Cycle 93, samples were collected from a total of 64 municipal offices.

The samples obtained during this cycle were submitted to the DSA Laboratory Services, following established standard procedures. The test results pertaining to milk and various 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 Foodstuffs, Cosmetics, and Disinfectants Act of 1972 (Act 54 of 1972), the Agricultural Product Standards Act of 1990 (Act 119 of 1990), and the Legal Metrology Act of 2014 (Act 9 of 2014).

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.

The DSA, in terms of its project protocol and relationships with the relevant authorities (see project 6), continued to liaise with the relevant law enforcement bodies, providing support through dairy technical information and guideline documents to limit the sale of non-conforming products.

## ***No Non-achievements / underperformance has been reported***

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

#### ***Achievements***

Under Project 2, the following matters were addressed:

Adulteration: Evidence of sodium bicarbonate in a batch of pasteurised milk  
Quality complaint on flavoured UHT milk.

Both complaints were investigated, corrective action taken and closed out.

## ***No Non-achievements / underperformance has been reported***

### **Goal 3 - Special investigations**

#### ***Achievements***

##### **Aflatoxin M1 Analysis - 2025/Q3 - cycle 93**

During the third quarter of 2025, Aflatoxin M1 testing in various samples were conducted. A total of 206 samples were examined 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).

Four (4) out of 206 samples exceeded the established permissible limit of 50ppt for Aflatoxin M1.

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 cycle, the contamination levels in certain cases were exceptionally high and raised serious concern (>150ppt). One of the processors whose milk was found to be contaminated is also one of the top 10 suppliers in South Africa.

In response, all relevant area representatives were requested to review screening results of applicable areas 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.

##### **Labelling and advertising on dairy product packaging**

Between 7 July and 23 September 2025, the Dairy Standard Agency (DSA) provided guidance and support through both e-mail and WhatsApp communication channels — with seven formal e-mail responses, three WhatsApp advisories, and five comprehensive label evaluation reports generated, primarily for yoghurt products. These evaluations formed part of the DSA's ongoing support services to assist dairy processors in achieving and maintaining regulatory compliance, ensuring that product labels

are accurate, transparent, and in line with national legislation and industry standards.

During the third quarter of 2025, a total of fifteen label-related queries were received and processed from three participating dairies — referred to here as Dairy A, Dairy B, and Dairy C. These queries covered a broad range of regulatory and technical labelling topics, including the Extended Producer Responsibility (EPR) scheme, live active bacterial culture claims, ingredient declarations, inclusion rates, and the correct classification of dairy products such as feta, halloumi, and other unspecified cheese categories.

Dairy B submitted most queries (ten in total), mainly concerning yoghurt label evaluations and technical clarifications to ensure alignment with current labelling regulations. Dairy A contributed four cheese-related regulatory queries, while Dairy C submitted one query related to live culture claims.

## ***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.

#### **4.1 Reporting of results to health authorities**

Reports on non-conforming results were forwarded to the respective government departments at the end of each cycle. 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 93 were 64. A high alert e-mail was sent out regarding Aflatoxin M1 levels in milk to all participating health authorities.

#### **4.2 Software development**

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):**

Updates for the incorporation of Somatic Cell Count Test results and compliance for SANAS accreditation as well as procedures and validation of information were focused on.

##### **b. Updates to the laboratory program:**

System upgrades were completed as a key focus area for the compliance of 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.

##### **c. Upgrades to the DSA Audit application:**

The audit application software upgrade was completed, and deployment finalised in August 2025. Updates to the audit criteria have been finalised. These enhancements aim to align audits more closely with current industry standards and regulatory expectations.

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.

### 4.3 National and international food safety and recall monitoring

The current 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. (Annex A - International alert summary)

#### 4.3.1 Food safety alerts summary – South Africa, 2025

(Focus: Dairy sector, the DSA monitoring & international alerts)

##### 4.3.1.1 Overview

In 2025, 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 first three 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*.

The following summary outlines the most significant alerts and trends observed during 2025, highlighting both domestic findings and global signals relevant to South Africa's food safety landscape.

△ **Why it matters:** Aflatoxin M1 is a toxic compound derived from fungal growth in animal feed. It is stable to heat and pasteurisation, meaning that once present in milk, it can reach consumers. Chronic exposure is linked to liver cancer and impaired immune function.

**Preventive focus:** Regular feed testing, silo segregation, and mycotoxin monitoring remain essential farm-level controls.

##### 4.3.1.2 Aflatoxin M1 (AFM1) Contamination in Milk – Q2 & Q3 2025

**Aflatoxin M1** contamination remained the most critical domestic food safety alert of 2025:

During Q2 2025, DSA tested 223 dairy samples, with a few exceeding the national legal limit (50 ppt). During Q3 2025 (Cycle 93), 206 milk samples were tested and 4 exceeded the limit, with contamination levels reaching >150 ppt in some cases — considered dangerously high.

One of the affected suppliers ranked among South Africa's top 10 milk producers, underlining that feed contamination risks can affect even large-scale operations.

△ **Why it matters:** Aflatoxin M1 is a toxic compound derived from fungal growth in animal feed. It is stable to heat and pasteurisation, meaning that once present in milk, it can reach consumers. Chronic exposure is linked to liver cancer and impaired immune function.

???? **Preventive focus:** Regular feed testing, silo segregation, and mycotoxin monitoring remain essential farm-level controls.

##### 4.3.1.3 Milk adulteration and UHT quality complaints – Q3 2025

Under the DSA's incident-handling protocol, two product-related alerts were logged in 2025:

Adulteration alert: Detection of sodium bicarbonate in a batch of pasteurised milk.

Product quality alert: Consumer complaint regarding UHT milk shelf stability and off-flavour development.

Both cases were formally investigated, with root causes identified and corrective actions implemented.

△ **Why it matters:** Adulteration compromises consumer trust and can indicate improper process control or intentional tampering. Even isolated cases must trigger full product traceability checks to protect public safety.

#### 4.3.1.4 Labelling and allergen-related risk alerts – Q3 2025

Between 7 July and 23 September 2025, DSA recorded 15 label-related compliance alerts from three dairies (coded as Dairy A, B, and C).

These alerts covered issues such as:

Incorrect or incomplete ingredient lists;  
Live active bacterial culture claims not properly validated;  
Extended producer responsibility (EPR) compliance;  
Ambiguities in product classification (e.g., feta, halloumi, and “unspecified cheese”);  
Undeclared allergens in yoghurt and cheese products.

DSA responded with:

Seven email advisories,  
Three WhatsApp follow-ups, and  
Five formal label evaluation reports.

△ **Why it matters:** Inaccurate or incomplete labels can expose consumers with allergies to hidden risks and violate labelling legislation.

???? **Preventive focus:** Ongoing DSA support helps processors correct labelling errors before they result in recalls or enforcement action.

#### 4.3.2 International dairy product alerts – Q3 2025

The DSA’s international monitoring system recorded a significant rise in global dairy alerts during the third quarter of 2025:

Sixteen alerts, up from 6 in Q2, were logged.  
Seven alerts involved *Listeria monocytogenes* contamination across various cheese types and raw milk.  
Additional alerts involved:

*E. coli* (STEC) in raw milk,  
*Campylobacter* contamination,  
Foreign object contamination in yoghurt,  
Undeclared allergens and yeast spoilage incidents.

Most international alerts originated from the United States (notably Pennsylvania), followed by European countries, Australia, and Canada.

While none directly involved South African products, the DSA flagged them as precautionary reference alerts to inform local importers, processors, and regulators.

△ **Why it matters:** Global patterns serve as early-warning signals for domestic risk management. South Africa imports several dairy ingredients and shares similar production practices with many of the countries affected.

???? **Preventive focus:** Strengthen supplier approval systems, verify certificates of analysis for imported dairy, and maintain strict *Listeria* control plans in local plants.

#### 4.3.3 Broader national context – Retail and enforcement alerts

Outside of DSA’s direct testing, the National Consumer Commission (NCC) issued enforcement notices to 45 food suppliers in July 2025 for selling expired or unlabelled foods, including dairy products.

These incidents highlighted lapses in retail cold-chain management and date-marking compliance, which can increase the risk of microbial growth in perishable items such as milk and yoghurt.

⚠ **Why it matters:** The safety of dairy products depends as much on proper storage and shelf management as on production hygiene.

???? **Preventive focus:** Retailers must tighten cold-chain control, apply “first in–first out” rotation, and ensure accurate expiry labelling.

4.3.4 Summary of 2025 Dairy-Related Alerts and Risks

Category	Description	Severity	Action taken
<b>Aflatoxin M1 (AFM1)</b>	4 milk samples >150 ppt (legal limit = 50 ppt)	???? High	DSA alert to all EHPs; local follow-up required
<b>Adulteration</b>	Sodium bicarbonate found in pasteurised milk	???? Moderate	Investigation and corrective action completed
<b>Product quality</b>	UHT milk complaint (shelf stability issue)	???? Low	Quality review, case closed
<b>Labelling / Allergen</b>	15 label-related non-compliances	???? Moderate	Label correction guidance issued
<b>International alerts</b>	16 global dairy alerts (Listeria, STEC, Campylobacter, allergens)	???? High	Import vigilance and awareness communication
<b>Retail hygiene</b>	45 retailers fined for expired/unlabelled foods	???? Moderate	NCC enforcement action

4.3.5 Key Takeaways for 2025 Q3

**Aflatoxin M1** remains the **most serious domestic food safety risk** in dairy, requiring strict feed testing and farm-level surveillance.

**Listeria and E. coli** continue to dominate global dairy recalls, reinforcing the need for environmental hygiene and cold-chain integrity in local plants.

**Labelling accuracy** and **retail compliance** are essential for protecting consumers from allergens, misinformation, and expired products.

**Rapid communication between DSA, EHPs, and processors** is proving effective in containing potential risks before they escalate into public health crises.

*No Non-achievements / underperformance has been reported*

Goal 5 - Remedial programs with producers, processors and distributors

*Achievements*

**\*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), distributors (facilities distributing value added dairy products to consumers).

Following the activities of project 1.1, project 1.5 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 (on the latest 3 cycle test results) were detected. The purpose of a remedial visit is to provide recommendations for corrective action, whereas a courtesy visit focuses on maintaining communication and strengthening professional relationships.

During cycle 93, a total of thirty-four visits were paid to suppliers, of which in Gauteng (5), Mpumalanga (8), Free State (1), Western Cape (2), Eastern Cape (4), Limpopo (5) and KwaZulu-Natal (9) were visited.

The DSA technical personnel also visited the associated EHPs from the respective government departments of the suppliers render support and guidance in the execution of project 1.

**Table 3 Visits were paid to processors, PD's and milk shops**

Province	Areas visited	Companies visited	E-mails	DSA further assistance provided
Gauteng	4	5	40	6
Mpumalanga	5	8	15	5
Free State	1	1	14	1
Northwest	0	0	9	2
Northern Cape	0	0	0	0
Western Cape	2	2	49	3
Eastern Cape	2	4	29	8
Limpopo	4	5	14	6
KwaZulu-Natal	3	9	14	4

## ***No Non-achievements / underperformance has been reported***

### **Goal 6 - Communication with the authorities and other organisations**

#### ***Achievements***

##### **6.1 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 relating to the amendment of standards, as well as the draft R3337 of 21 April 2024 and Codex Alimentarius standards. Permission to officially use the Lactoperoxidase system (application under controlled conditions) in final products has been obtained from the Directorate: Food Control.

##### **6.2 Municipal Health Authorities**

Communication with the municipal health authorities focussing on the interpretation of food safety legislation under the Foodstuffs, Cosmetics and Disinfectants Act, with specific reference to hygienic processing, packing and retail of milk as well the sale of raw milk and cheese was ongoing. The above actions were a result of an action plan to make law enforcement officers aware of the dangers of non-compliant products in retail. These engagements were followed up by means of webinars and radio talks about the health risks of substandard dairy products as per Project 8.



### **6.3 Department of Agriculture, Land Reform and Rural Development (DALRRD)**

#### **i) Directorate: Food Safety and Quality Assurance (FSQA policy making)**

DSA personnel actively participated in the development and revision of 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 and final submissions to FSQA were made in September 2025.

### **6.4 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 NRCS. No formal complaints were lodged with NRCS during the third quarter of 2025.

### **6.5 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 were attended to. Further interactions in respect of the TC034SC05 – Milk and Milk Products were dealt with under the Regulation and Standards Project of Milk SA.

### **6.6 Communication with other organisations**

#### **6.6.1 Milk SA, MPO and 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 DRDC 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 are resolved.

#### **6.6.2 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 regulations;

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

#### **6.6.3 European Hygienic Engineering & Design Group (EHEDG)**

The DSA is a member of the South African steering committee. EHEDG engagement included the DSA webinar on 27 August 2025.

### **6.7 South African Society of Dairy Technology (SASDT)**

The DSA contributed to the student evening at the University of Pretoria planned for the third quarter.

## ***No Non-achievements / underperformance has been reported***

## **Goal 7 - Liaison on legislation with authorities**

### ***Achievements***

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

#### **Department of Health: Directorate: Food Control**

##### **7.1.1 Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972)**

#### **Draft Regulations relating to the labelling of foodstuffs R3337/2023**

The process of collating comments received on this draft 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. Date of completion has not been confirmed.

#### **Review of the “Regulations relating to milk and milk products” (R.1555 dated 21 November 1997)**



The draft proposed amendment regulation has been circulated internally to the industry experts on dairy microbiology for inputs and comments before being submitted to the Department of Health. The specifications in the draft proposed amendment were updated based on the outcome of the research (Milk SA funded) done by the Dairy Standard Agency (DSA) staff member.

### **7.3 Department of Agriculture Land Reform and Rural Development (DALRRD)**

#### **7.3.1 Agricultural Product Standards Act, 1990 (Act 119 of 1990)**

The Directorate: FSQA of the Department of Agriculture (NDA) published Notice 6051 on 15 August 2025, requesting comments on the second draft amendment dairy and imitation dairy regulation. It must be highlighted that almost all the comments submitted by Milk SA on the first draft amendment dairy and imitation dairy regulation were captured in the second draft amendment.

### **7.4 South African National Standards (SABS) and ARSO**

Regular correspondence between DSA and the SABS occurred with formal comments addressed under the Regulations and Standards Project of Milk SA. The SANS Standards Writer engaged with Dr Mark Chimes regarding SANS 1694 and 1488 relating to the welfare of dairy cattle and the transport of livestock with a subsequent meeting taking place. A date regarding the completion of the work is still outstanding.

Interactions with SABS related to the administration and role of South Africa as a member and convener in the African Organisation for Standardisation (ARSO) TC04. The ARSO's monthly and plenary meetings were attended during the third quarter of 2025. Several draft standards have been published for comments in different stages of completion. Mrs Anneke van Niekerk has been appointed by the DSA to serve as South Africa's representative on behalf of the organised dairy industry.

During the third quarter, ARSO TC04 (Milk and Milk Products) circulated the following draft standards for comment:

CD ARS 1033:2024 – Pasteurised Milk – Specification

CD ARS 1035:2024 – Sterilised Milk – Specification

CD ARS 1036:2024 – Code of Hygienic Practice for Milk and Milk Products

### **7.5 Codex Alimentarius and International Organization for Standardization (ISO)**

#### **7.5.1. Codex Alimentarius**

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.

#### **7.5.2 International Dairy Federation (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.

Although this draft amendment is still to be finalised and gazetted, it is well recognised that South African policy makers aim to harmonise national food regulations with Codex standards. It can therefore be anticipated that the final regulation will prescribe a maximum limit of 0.5 µg/kg for Aflatoxin M1 in milk.

Accordingly, South Africa does not support the proposed ARSO maximum limit of 1 µg/kg for Aflatoxin M1 in milk and recommends alignment with the Codex standard to ensure regulatory consistency and scientific justification.

***No Non-achievements / underperformance has been reported***

## Goal 8 - Information and education

### Achievements

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

Dairy information sessions for student EHPs were presented on:

the 3<sup>rd</sup> of September 2025 at Tshwane University of Technology with 62 students attending; and the 30<sup>th</sup> of September 2025 at Mangosuthu University of Technology with 24 students attending.

The DSA also presented, with the assistance of Plaas Media, monthly webinars to share relevant information with the dairy industry and interested role players.

The 5<sup>th</sup> 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 6<sup>th</sup> webinar, on 27 August 2025 was attended by 194 people and the topic was “Hygienic design risk management in dairy processing”.

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

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.

***No Non-achievements / underperformance has been reported***

## Goal 9 - Media communication

### Achievements

The DSA media communication provided for the following during the third quarter:

Month	Type of media	Product	Platform
July 2025	Print magazine	Bestuur van afvalwater in die melkbedryf (Jon McCosh – Durban University of Technology)	Veeplaas
July 2025	Print magazine	Investigating wastewater solutions in the dairy sector (Jon McCosh Durban University of Tech)	Stockfarm
July 2025	Print magazine	DSA Dairy Quality Club strip ad	Stockfarm
Aug 2025	Online/web	Brucellosis testing: More than just a result	Food & Bev Reporter
Aug 2025	Print magazine	DSA Lab Services – tests – strip ad	Veeplaas
Aug 2025	Print magazine	Neem brusellosevoorkoming ernstig op (Mark Chimes)	Veeplaas
Aug 2025	Print magazine	Brucellosis in dairy cows: Know the energy (Mark Chimes)	Stockfarm
Aug 2025	Online/web	Brucellosis article plus strip ad	Agriorbit
Aug 2025	Radio	Etikettering (Anneke v Niekerk)	RSG Landbou
Aug 2025	Podcast	Regulatoriese omgewing (Jompie Burger)	AgriOnAir
Sep 2025	Radio	Suiwel-alternatiewe (Anneke van Niekerk)	Landbouradio
Sep 2025	Print magazine	DSA Lab Services – tests – strip ad	Stockfarm
Sep 2025	Print magazine	Brusellose-toetse: Meer as net ‘n resultaat (Deon Gallus)	Veeplaas
Sep 2025	Print magazine	Brucellosis testing: More than just a result (Deon Gallus)	Stockfarm
Sep 2025	Newsletter	DSA Lab Services HP	LRF-TS Newsletter

## Links to web placements:

August: <https://fbreporter.co.za/brucellosis-testing-more-than-just-a-result/>

August: <https://agriorbit.com/brucellosis-in-dairy-cows/>

September: <https://agriorbit.com/brucellosis-testing-more-than-a-result/>

## Link to YouTube placements: Plaas TV

July (Regulatoriese omgewing): <https://www.youtube.com/watch?v=L73qal0Xkmk>

Sep (melk en melk-alternatiewe): <https://www.youtube.com/watch?v=PM-bNKkHtqo&t=94s>

## Podcasts: AgriOnAir

Aug (regulatoriese omgewing): <https://youtu.be/J5R9FsnTQNM>

## **No Non-achievements / underperformance has been reported**

### Goal 10 - Development of guideline documentation

#### **Achievements**

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 the third quarter. This guideline document coincides with the planned work of establishing a national chemical residue monitoring program in collaboration with DALRRD. The work is to continue in 2026.

#### **Non-achievements / underperformance**

Delay in completion of draft guide

#### **Reasons for non-achievements / underperformance**

Verification of residue criteria, maximum residue limits for an array of substances as well product names of substances take longer than foreseen

#### **Planned remedies for non-achievements / underperformance**

Work schedule amended to continue into the 2026 project plan.

## Income and expenditure statement

Income and expenditure statement	<a href="#">PRJ-0406.pdf</a>
Unnecessary spending during period	No

## Popular Report

[DSA 3 rd quarter popular report 2025 30 Oct 2025 final - Copy.docx](#)

## Popular report and Additional documentation

## 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