

April 2018

Monthly Summary of Articles on Food Fraud and Adulteration

Retrieved mainly from the JRC tool Medisys (<http://medisys.newsbrief.eu>)



Food Fraud Cases

01/04/18 - Renowned Bordeaux wine producer accused of adding sugar to wine

A producer of Medoc wine has been accused of chaptalisation (adding of sugar to grape must before fermentation) of 397 hectolitres of wine harvested in 2016 and worth 2.3 million €.

[The Times](#)



France



Wine



Artificial enhancement

08/04/18- Horse meat not fit for human consumption enters the food chain

Around 30 horses not fit for human consumption and bearing false documents entered the Irish market from some Eastern countries.

[The Times](#)



Ireland



Meat



Intentional distribution of products not fit for consumption

16/04/18 - Ten tons of expired frozen fish seized

Ten tons of frozen fish, already expired between 2015 and 2017, was seized by the police in Cefalu (Italy). Another 1.5 ton was found without traceability documentation.

[Live Sicilia](#)



Italy



Fish



Intentional distribution of products not fit for consumption

16/04/18 - Fraud in the production of "Prosciutto di Parma" and "San Daniele"

Only certain Italian pig breeds can be used for the production of Prosciutto di Parma and San Daniele. Italian authorities demonstrated that Danish Duroc boars had been used for insemination purposes to reduce the fat content of the hams produced. Hundreds of producers of Prosciutto di Parma and San Daniele were involved in the fraud. The two certification organisations that ensure compliance with the rules for Prosciutto di Parma and Sand Daniele production will be suspended for six months and will be closely controlled by the authorities in the future.

[Il Fatto Alimentare](#)

[Ansa](#)



Italy



Ham



Counterfeit/Substitution

17/04/18 - Six tons of tuna and salmon without proper labels seized

Italian police seized six tons of tuna, salmon and some other types of fish for lack of appropriate traceability documentation.

[Il Gazzettino](#)



Italy



Fish

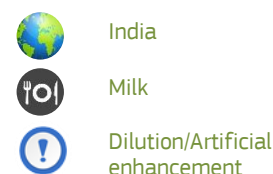


Mislabelling

18/04/18 – India records a high rate of milk adulteration

According to the Indian authorities and from the results of the 2017 official controls, 30 % of the milk sold in India is adulterated. Adding water to increase the volume is the most common type of fraud. This practice can have implications for consumers' health if the water used is contaminated. Also, sodium hydroxide, detergents, starch, sugar and urea have been detected in the adulterated milk.

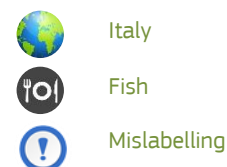
[Securing Industry](#)



18/04/18 - Two tons of fish seized for lack of proper documentation

Italian police have seized two tons of fish for lack of appropriate documentation in compliance with European legislation. Further controls will take place to ascertain if other irregularities occurred in the supermarket where the fish had to be sold.

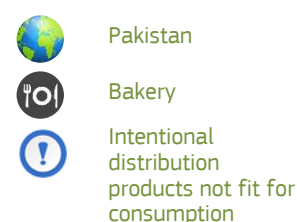
[Genova Today](#)



23/04/18 - Bakeries sell products containing non-food colours

Control authorities have disclosed that most bakeries in Kohat (Pakistan) sold products containing non-food colours, with some of them known to be carcinogenic. More than 360 kg of sweets have been discarded together with 160 L of adulterated milk

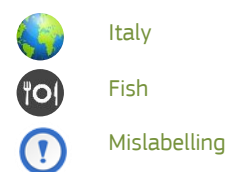
[The News](#)



23/04/18 - Half a ton of fish seized

Italian authorities seized more than 500 kg of different types of fish (salmon, tuna, swordfish, etc.) of low quality to be used in the preparation of sushi and sashimi. The controls carried out in restaurants and shops showed that in some cases frozen expired fish was offered.

[Meridionews](#)



23/04/18 – Mislabelled fish fillets found to be sold

According to a report published by Direction Générale de la Concurrence, de la Consommation et de la Répression des Fraudes (DGCCRF) of the French Ministry of Economy, 23 % of the fish fillets sampled where non-compliant with labelling rules. Frequently, the fillets were sold as fresh fish although in reality, they had been de-frozen. Other irregularities related not only to water and injection to increase fish weight of up to 30 %, together with the addition of salt, potassium lactate, potassium acetate, citric acid and polyphosphate for retaining water, but also non-authorized additives such as nitrates and nitrites (carcinogenic) together with ascorbic acid to give tuna a red colour.

[Il Salvagente](#)



12/04/18 – One-third of spices sold in Canada not what they say they are

Following the increased controls carried out by the Canadian Food Inspection Agency in 2017, around one-third of the spices sold in Canada were found to be adulterated. Some of the cases may be attributed to accidental contamination, hence underlying more of a problem of the quality control system rather than the problem of fraud; the rest is mostly due to the addition of cheap vegetable material to expensive spices, for instance, cut olive leaves to herbs from Provence. In some cases, the substance added could be even toxic as is the case with Sudan Red which is added to enhance the colour of some spices.

[La presse](#)



27/04/18 - Major operation dismantles organised network that sold sugar to wine producer for fraudulent enrichment



Italy

Italian authorities have dismantled a criminal network that sold Slovenian and Serbian sugar on the black market to wine producers for chaptalisation, a practice only allowed in exceptional circumstances in Europe.



Wine



Artificial enhancement

[R.It](#)

25/04/18- OPSON VII: 3600 tons of fraudulent and sub-standard food seized

Europol and Interpol presented the first insight into the results of the OPSON VII investigation (supported by customs, police and national food authorities). 3600 tons of counterfeited and sub-standard foods were seized, indicating that fraudulent practices are widespread in the food area. OPSON VII ran for more than four months, with more than 41000 tests carried out. Rotten meat, fraudulent use of colours in meat and non-compliant baby food are few examples of what was found. The full report will be published in the coming months.



World



Food

[Europol](#)

Other interesting articles

03/04/18 - Mexican authorities support honey producers and traders operating legally

Relevant food authorities in Jalisco (Mexico), have started setting up a system to protect honey producers and traders who operate legally. One of the first initiatives is an app for smart-phones (BiotikApp) that allows consumers to trace information on apiculture activities such as blossoming in the areas where honey is produced, etc.



Mexico



Honey

The most frequent cases of honey fraud in Mexico involve the addition of maize, soya and rice syrup to increase the volume of honey, as well as mislabelling regarding the geographical origin of the product. Usually, Chinese honey is relabelled and sold as Mexican honey and at a lower price.

[Debate](#)

11/04/18- A report released by the Food and Agriculture Organization of the United Nations (FAO) identifies fish as the second-most vulnerable food commodity affected by frauds

According to a recent report by the FAO, fish is identified as the main target for fraud, with fish substitution and mislabelling being the most common fraud practices.



World



Fish

Fraud in the fishing sector can have a direct impact on consumer health if toxic species are used to replace more expensive non-toxic ones and if wild caught fish is replaced by fish obtained from aquaculture in which contaminated water was used.

The currently used traceability system, based on paper documents, is prone to fraudulent practices and according to the report, it should be substituted with a more reliable system capable of giving the consumer access to relevant information.

[Food Navigator](#)

12/04/18 – Beef producers petition the Department of Agriculture of the United States (USDA) to set rules that differentiate meat from a cultured meat

The Department of Agriculture of the United States (USDA) has been petitioned by the US Cattlemen's Association to set clear rules allowing consumers to distinguish between meat and the synthetic proteins produced in a laboratory (in-vitro meat). The debate focusses on formalising a definition that explains the extent to which the term "meat" can also be applied to the mentioned synthetic proteins.



USA



Meat

[Beef Point](#)

25/04/18 - France proposes banning the use of the word "meat" to label vegetarian alternatives

France looks set to ban the use of the word "meat" to label vegetarian alternatives to meat products. Also, the use of words such as fillet, steak and sausage in labels for vegetarian products shall be prohibited since they could mislead the consumer.



France



Meat

[Farmers Guardian](#)

Disclaimer: The selection of articles reflects their media coverage. In any case, it does not indicate the frequency of food fraud in a particular country and/or a specific food product. The European Commission does not take any responsibility for the truthfulness of the information extracted from the media channels scanned. The views expressed shall not be regarded as stating the official position of the European Commission

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