

June 2018

Monthly Summary of Articles on Food Fraud and Adulteration

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



Food Fraud Cases

03/06/18 – Withdrawal of 150 000 litres of adulterated Verdicchio wine

The authority responsible for the anti-fraud fight in Emilia Romagna and Marche has withdrawn from the market 150000 litres of wine, falsely declared as Verdicchio dei Castelli di Jesi DOC.

[ANSA](#)



Italy



Wine



Substitution/
Mislabelling

06/06/18 - False mozzarella di bufala DOP sold in BENELUX supermarkets

Fresh cheese produced in Belgium has been sold under the guise of the famous Italian specialty in Benelux supermarkets. The false mozzarella di bufala, which had no traceability information was sold at 30 Euro/kilo. The Italian authorities started the "ex-officio" procedure to investigate the case.

[Il Giornale](#)



Italy



Cheese



Substitution/
Mislabelling

07/06/18 - Factory producing adulterated spices sealed

Food safety authorities have sealed a factory in Pakistan where substandard and low-quality spices were adulterated by colouring them with synthetic dyes that are usually used for textiles.

[The News](#)



Pakistan



Spices



Mislabelling

13/06/18 - Adulterated brown sugar seized in Kenya

Thousands of kilos of contraband brown sugar originating from Brazil were confiscated in Nairobi. The sugar, which was contaminated with copper and mercury, was harmful to consumers. It was earmarked to be transported to sugar factories in Kenya for further refining. Also cooking oil without traceability information was found in the same warehouse.

[The Star](#)



Kenya



Sugar



Intentional
distribution of
contaminated
products/
Mislabelling

13/06/18 – 'Locally' caught fish sourced from far away

A well-known company in the USA which claims to supply fish caught off the USA east-coast was found to be selling not only fish originating from the USA but also from faraway places in the world and not only wild caught but also from aquaculture. The fraud was detected when some species were delivered to restaurants and canteens even in months when those species had migrated to warmer waters.

[The Telegram](#)



USA



Fish



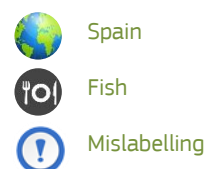
Origin masking

14/06/18 – Fish destined for canning sold as fresh

The Spanish Guardia Civil spotted two companies that sold canning grade tuna as "fresh tuna". Tuna for fresh consumption needs to be stored below -18 °C, while that to be canned is stored at -9 °C. One of the companies had offered more than 150 tons of lower-quality tuna for fresh consumption. The demand for fresh tuna to prepare sushi has increased worldwide, and this in part explains this type of fraud, which affects 25 000 tons of tuna and represents an economic gain of more than 200 million Euro (https://ec.europa.eu/food/sites/food/files/safety/docs/food-fraud_succ-coop_tuna.pdf).

On the same premises, vegetable colourants to be added to tuna to increase the red colour were also discovered. Addition of such colourants is prohibited. Up to 10 tons of tuna could have entered the market through this illicit practice..

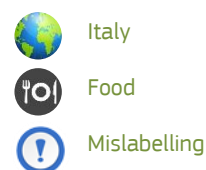
[20 Minutos](#)



15/06/18 – Several tons of different food commodities fraudulently labelled as organic

The Italian Carabinieri cracked down on the marketing of organic food and found that eggs, oranges, aromatic herbs, pasta and fish that were labelled as "organic" were in reality conventionally produced. Although the products were apt for human consumption, they however caused economic damage to honest producers of organic food.

[Gazzetta di Reggio](#)

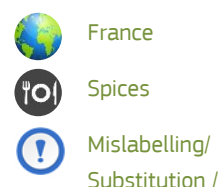


18/06/18 – Spices sold on the French market are frequently adulterated

According to controls carried out by French authorities, 51 % of the checked samples were subject to some fraud. Saffron was most commonly adulterated (81 % of the samples). Peanut in cumin powder and almond in paprika are examples of substitution that endanger the health of allergic consumers.. A Curcuma species used for medicinal purposes and which can have considerable side effects was sold as edible curcuma.

[Process Alimentaire](#)

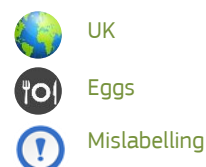
[DGCCRF](#)



18/06/18 – Expensively priced eggs were not 'free-range'

A farmer was found guilty for selling eggs at high prices by faking that they were free-range eggs when in reality they did not fulfil the criteria set by the EU. The same farmer had 3000 more chickens than allowed on his farm.

[IC Markets](#)



21/06/18 - High proportion of fish consumed in North America mislabelled

According to a study by the University of British Columbia, more than 20 % of fish consumed in Canada is not what is declared to be. The highest number of infringements, close to 30 %, was seen in restaurants; among them, Japanese restaurants had the lowest number of non-conformities. Fish offered by fishmongers were wrongly labelled in 24 % of cases. The authors found that the figures can be extrapolated to the whole North American market. The study did not cover the situation in Europe..

[Qué!](#)



21/06/18 – Tea adulterated with artificial colourants

35 000 kg of tea mixed with artificial colourants and unfit for human consumption were seized by the police responsible for food safety in India. The forbidden substances were added to tea leaves of inferior quality to improve their appearance.

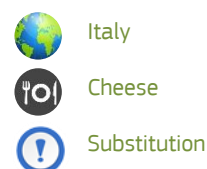
[The Times of India](#)



21/06/18 - False mozzarella di bufala DOP and other types of cheese

In the frame of a concerted action to protect tourists from being offered non-authentic mozzarella di bufala in resorts in Italy, the Carabinieri of Salerno reported cases of substitution or misdescription of mozzarella di bufala and of other types of cheese made with buffalo milk.

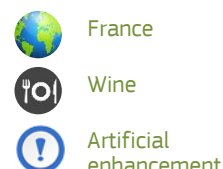
[Napoli](#)



22/06/18 - Famous Bordeaux wine producer accused of non-declared chaptalisation

The owner of a well-known chateau was found guilty for adding sugar (chaptalisation) to the wine of the 2016 vintage. The judges ordered the destruction of 53 000 bottles, worth €2.3 million

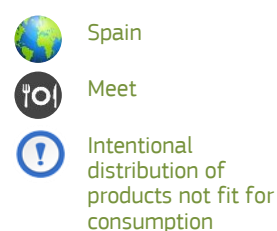
[The Times](#)



22/06/18 - A large amount of ham and other types of meat seized

The Spanish Ministry of Health and the Guardia Civil have impounded thousands of kilos of ham and other types of meat that were expired, re-labelled and re-introduced into the market. Some of the seized products were rotten and had been stored in non-hygienic conditions. Different lots of the meat were found in various Spanish provinces.

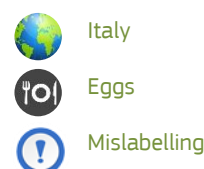
[Hoy](#)



27/06/18 - Expired eggs without traceability information

Food authorities have found 65 000 eggs lacking traceability information and for which the consumption deadline had been fraudulently extended.

[Carabinieri](#)



Other interesting articles

03/06/18 - A new norm on Cabrales cheese requiring minimum amounts of goat and sheep milk

As from 1st January 2019, Cabrales cheese, a Spanish PDO made with cow, goat and sheep milk, will have to contain 5% goat milk and 3 % sheep milk. The new norm introduced by the council regulating PDO aims to stop the tendency to increase the percentage of cow milk in Cabrales cheese, which must also contain goat and sheep milk in conformity with the PDO. The initiative will also boost goat and sheep farming in the province where Cabrales cheese is produced.

[El Comercio](#)



Disclaimer: These articles reflect their media coverage. In any case, they do not reflect the frequency of food fraud in a particular country and/or concerning a specific food product. The European Commission is not responsible for the validity of the information extracted from the media channels scanned. The views expressed shall not be regarded as stating an official position of the European Commission

The European Commission's science and knowledge service
Joint Research Centre



E-mail:

JRC-F-INFO@ec.europa.eu

Copyrights pictures:
© Africa Studio-Fotolia.com
© Alex White - Fotolia.com
© UBE - Fotolia.com
© Vitals - Fotolia.com