

Monthly Summary of Articles on Food Fraud and Adulteration

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Food Fraud Cases

A thin layer of ice may be added on frozen fish or seafood (so-called glazing) to prevent dehydration of the surface, which causes 'freezer burn'. According to a study carried out by an NGO in Ciudad de Mexico, the average content of extraneous water in the fish sold at retailers was on average 30 % but in some cases can go up to 57 %. No information was given on the labels to indicate that the fish had been glazed.

[El Sol de Mexico](#): 03/03/20



Fish



Substitution/ Dilution/
Mislabelling

Punjab authorities have seized 14500 litres of milk that contained hazardous chemicals.

[The News](#): 04/03/20



Milk



Intentional distribution of
products not fit for consumption

Italian authorities have seized 7 tons of honey which lacked the requested information about its origin. The honey had already been seized months ago because of non-compliance with legal hygienic requirements but it was then illegally removed from the warehouse where it was stored and placed again on the market.

[Blog Sicilia](#): 09/03/20



Honey



Mislabelling/
Intentional distribution of
products not fit for consumption

According to a report recently published in Brazil, 45 out of the 140 brands of olive oil surveyed did not correspond to the indications given on the labels. Some products contained 85 % soy oil and 15 % "lampante", which is not apt for human consumption.

[Olive Oil Times](#): 15/03/20



Olive oil



Substitution/ Mislabelling/
Counterfeit/ Intentional
distribution of products not fit
for human consumption

Disclaimer: The presentation of articles reflects their media coverage. In any case, it does not reflect the frequency of food fraud in a particular country and/or concerning a specific food product. The European Commission does not take any responsibility 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

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