

Monthly Summary of Articles on Food Fraud and Adulteration

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



Food Fraud Cases

A New Zealand winery provided misleading information about geographical origin and vintage of tens of thousands of bottles of wine. The fraud is related to 2011, 2012, and 2013 Waipara and Marlborough Sauvignon Blanc vintages.

[NZ Herald](#): 05/07/19



Wine



Substitution/
Origin masking

Six brands have been withdrawn from the Brazilian market for selling fraudulent olive oil. The oil sold as olive oil was, in reality, a mixture of oils not fit for human consumption and did not contain olive oil at all.

[O Documento](#): 05/07/19



Olive oil



Substitution/
Intentional
distribution of
products not fit for
consumption

Some 1,400 tons of chicken meat infested with Salmonella and originating from Brazil was stopped at the UK border and shipped back to Brazil where it was later sold as processed meat. The practice is allowed in Brazil because the heat treatment applied during the processing of the meat kills the bacteria. The operation took place between April 2017 and November 2018.

[Le Monde](#): 05/07/2019



Meat



Intentional
distribution of
contaminated
products

A study conducted by the Food Standards Agency, in the United Kingdom, showed that one of five meat-based products contains meat that was not declared on the label. Similarly, some species were declared on the label but in reality were not present in the product, for instance, ham without pork.

[Daily Mail](#): 09/07/19



Meat



Mislabelling

The French Regional Directorates for Enterprise, Competition, Labor and Employment (DIRECCTE) has published a report containing the outcome of conformity controls carried out in France since the beginning of 2019. Food products included in the list of controlled products were: peanuts, vanilla, curcuma, honey, rice, etc. Some of them did not fulfil the required quality criteria, while others were unduly manipulated to increase the economic benefit; for instance, 270 litres of honey contained 87 % exogenous sugars.

[Clicanoo](#): 12/07/19



Various



Substitution/
Intentional
distribution of
contaminated
products

A meeting co-hosted by the United Nations revealed that illicit trade of goods, including food, hampers the achievement of the United Nations Sustainable Development Goals. Food fraud jeopardises "fair, safe and sustainable food".

[Food Navigator](#): 22/07/19



Avocado was replaced by "calabacitas", a bright green squash, in taco-restaurants in Mexico City. Last year's higher price of avocados has likely caused the problem. The price increase is attributed to a poor harvest due to adverse weather conditions and the high demand for avocados, which today are present in many foods. The problem is likely not confined to restaurants in Mexico.

[News Yahoo](#): 24/07/19



Twenty-two percent of the tested imported honey samples in controls carried out by the Canadian Food Inspection Agency turned out to be diluted with exogenous sugars such as sugar cane and rice syrup. None of the Canadian honey tested was adulterated.

[CBC](#): 25/07/19



A company in India has been shut down for producing adulterated spices. The company sold wood dust as coriander powder, red brick powder as red chilli powder, corn flour as gram flour and sodium sulfoxylate as jaggery. Spices packaged for brands owned by other companies were also found at the premises of the company.

[Hindustan Times](#): 04/08/19



The Food Standards Agency detected fibres from other plants in saffron, which was sold in Sussex. The product originated from Alicante in Spain, and the Spanish authorities were alerted, who seized almost 90 kg saffron in a factory in Alicante.

[Food Manufacture](#): 07/08/19



Portuguese authorities have seized more than 4000 litres of olive oil labelled as "organic" that did not fulfil the requirements of the mentioned classification.

[Agroportal](#): 16/08/19



Seven thousand honey jars have been seized in Italy because the labels used did not fulfil the requirements of the legislation.

[Fanpage](#): 20/08/19



Belgian authorities have found that meat conventionally produced, and originating from the Netherlands was labelled and sold in Belgium as organic meat. The same meat was also distributed in Germany.

[RTBF](#): 22/08/19



A famous ice-cream producer in the USA has been dragged to court by consumers of their products for providing wrong information on the label about the type and amount of vanilla in the product. The label claims that natural flavours are used, but consumers believe the ingredients are synthetic vanillin.

[Patch](#): 22/08/19



More than 150 cases of listeriosis occurred in Spain in August due to the consumption of contaminated meat. The meat producer sold contaminated meat to a second company, which in turn sold it without indicating on the label the name of the producing company. This has led to the widespread of listeriosis because the origin of the meat could not be spotted readily by the authorities.

[El Pais](#): 24/08/19

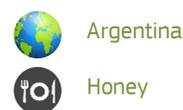


Other interesting articles

06/07/2019 – Traceability information mandatory for Argentinian honey

In compliance with the new law, all honey produced in Argentina from 2019-2020 onwards is required to provide traceability information. The information will cover the full production chain, beginning with the origin and extraction facilities.

[TN](#)



06/07/2019 – Bee hives stolen in Italy

Honey production in Italy has decreased this year due to adverse climatic conditions and infestation by *Aethina tumida*, a bee killer. Compounding the unfavourable season is the theft of beehives. This situation accounts for the significant loss suffered by honey producers and increases the risk of fraud in the honey sector.

[La Freccia Verde](#)



10/07/2019 – 22 per cent of tested honey in Canada contained imported extraneous sugars

In 2018, 22 per cent of the tested honey samples were found to contain extraneous added sugars such as sugar cane, syrup of rice and syrup of corn. None of the samples with added sugars were Canadian.

[Journal de Montreal](#)



29/07/2019 – How to determine if an egg is organic?

The University of Santiago de Compostela has developed a method for the classification of eggs into the four categories acknowledged by the European Commission: organic, from eggs that live outside, from hens that grow in a closed place or from hens that grow in a cage. The method is based in the UV-Vis and near infra-red (NIR) analysis of the lipids in the yolk.

[Ecoticias](#)



23/08/2019 – Food fraud perpetrated by organised crime networks

A report on the outcome of an assessment carried out by Europol and the EU Intellectual Property Office (EUIPO) reveals that organised crime networks are increasingly controlling counterfeiting activities in the area of food and pharmacological products. The same criminal networks are also involved in other activities such as terrorism.

[Securing Industry](#)



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.

The European Commission's science and knowledge service

Joint Research Centre



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

E-mail: JRC-F-INFO@ec.europa.eu