

Minutes from the Food fraud seminari 24. September 2019 in Island.



Brief about Eu Food fraud network and introduction of the Nordic Food fraud project 2018-2020

Herdís M. Guðjónsdóttir, Icelandic food and veterinary authority-MAST

First on the agenda were introduction about the Eu food fraud network and Nordic food fraud project. The Eu network started 2015 after the horsemeat scandal and because the years before had been other serious food fraud incidents like melamine in milk and feed. The EEA countries have had cooperation with Europol for several years on projects call Opson were the countries have been focus on periods of time on certain food category regarding food fraud.

The Nordic food fraud project 2018-2020 with goal to make Nordic guidelines and Nordic network about food fraud with education og cooperation in the Nordic countries to exchanges information and other assistance to each other. The group from all Nordic countries except Finland have had together conference, seminars and introduction meetings in connection with Nordic food inspection conferences and also on national level to educate food control authority to build a units to fight food fraud. Finland have though been invited to all of the events.

Implementing a Country- or Regional-Level Food Fraud Vulnerability Assessment (FFVA) and Food Fraud Prevention Strategy (FFPS)

Roy Fenoff, Ph.D. Assistant Professor, The Military College of South Carolina MSU Food Fraud Initiative.

- 1.– What is Food Fraud? – Is it a problem? – How to detect specific fraud acts, are new tests needed, and then validate the test methods? Detect, deter and prevent.
2. Do I need to act? FF-Vulnerability, prevention and different between safety, fraud and defence.
3. How to start? – What to do? – 7 questions, 2 concepts, 7 steps, and 1 decision.
4. How much is enough? Risk map with likelihood and impact.
5. How to manage? – Continuous review and process improvement. Prevention cycle.

And Mr. Fenoff told us about education about food fraud at the Michigan State University, US online courses some are free of charge. <http://foodfraud.msu.edu/>

Species substitution in the seafood industry

Jónas R. Viðarsson, Icelandic food and biotech R&D-Matis

Very interesting lecture about fraudery with fish. It's done with Seafood Species substitution – mislabelling • Other mislabeling of seafood > Falsifying place of origin > Claims and certifications > Fresh / frozen > Short-weighting / over glazing > Additives > Food safety.

In 2016 Matis took 56 samples from 22 HoReCa outlets. 13 samples (23%) turned out to be mislabelled.

The fight against food fraud in Europe EU coordinated actions

Rúnar Ingi Tryggvason, Icelandic Food and Veterinary Authority -MAST

The lecture gave a good overview over Eu food fraud network, Opson and AAC-FF network. They were shown some cases from Food fraud monthly report and actions from Europol-Opson.

Food fraud and its challenges in food supplements

We need more awareness in an increasing e-commerce world!

Zulema Sullca Porta, Icelandic Food and Veterinary Authority-MAST

We heard about danger of selling direct to the customer online. We know that the food supplement section is growing and control is minimal. There is food crime like selling DNP which can cause death. Food supplement contamination is an increasing global problem. • Contaminants that could cause serious health risks such as pathogens, heavy metal, pesticides residues, and mycotoxins are making their way into the final products. Another form of fraud involves the use of active undeclared pharmaceutical. Consumers must be aware of dangerous products and learn how to identify and avoid them using the warning signs.

<https://www.matis.is/matis/frettir/fraedslufundur-um-matvaelasvindi>