

Monthly Summary of Articles on Food Fraud and Adulteration

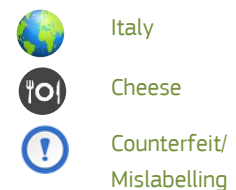
Retrieved mainly from the JRC tool Medisys (<http://medisys.newsbrief.eu>)



Food Fraud Cases

Italian authorities found more than five tons cheese ready to be sold as PDO Parmigiano Reggiano where the required PDO and other certification markings werenot attached to the product.

[Help Consumatori](#): 01/04/20



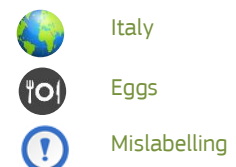
Peruvian authorities investigate the likely adulteration of food baskets distributed to families with economic problems to mitigate the impact of COVID-19. Some of the food distributed lacked the required health registration marks and some others weighed less than indicated on the label.

[Ojo](#): 17/04/20



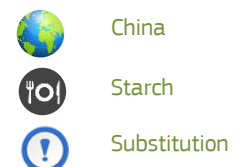
Italian authorities seized 20000 eggs marked with labels that did not reflect their origin and way of production. The eggs were bought from a farmer raising hens in cages and re-sold by as free-range eggs.

[OK!Mugello](#): 28/04/20



According to Chinese researchers 25 % of corn, 30 % of sweet potato, and 40 % of potato starch samples included in their study were adulterated with starch from cassava, a much cheaper product. This practice could have negative consequences for people allergic to cassava.

[Securing Industry](#): 29/04/20



Other interesting articles

17/04/2020 – Increase in food fraud due to COVID-19

According to reports from control authorities in the Member States, there has been a strong increase in the amount of food fraud cases due to COVID-19. The increase is close to 100 % in the period December 2019-March 2020 when compared to the period August-November 2019.

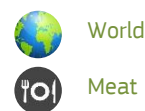
[Process Alimentaire](#)



18/04/2020 – Decrease in the international market of meat

According to the US Department of Agriculture, there will be a decrease in the international volume of meat commerce due to COVID-19. Beef will be more strongly affected followed by chicken meat, the least affected will be pork. The decrease could be up to 60 % according to some models.

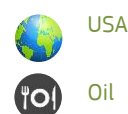
[Revista Veterinaria Argentina](#)



20/04/2020 – Substitution of olive oil with cheaper oils is the most frequent type of fraud

According to the USA Botanical Council, fraud in the olive oil sector is an everlasting problem. Substitution of olive oil with cheaper oils such as lower grade olive oil or canola, soybean, hazelnut or sunflower is the most frequent type of fraud.

[Olive Oil Times](#)



27/04/2020 – Chocolate fingerprint to guaranty claims on geographical origin

Scientists of the Towsons University in Maryland (USA), have developed a method based on the chemical fingerprint of chocolate to validate the claims on geographical origin.

[Food Navigator](#)



27/04/2020 – Higher prices for less food

A French NGO alerted to a phenomenon observed consistently with packaged food offered by: large formats promoted as e.g. XXL, etc, are sold at a higher price per kg than the standard ones.

[Il Salvagente](#)



30/04/2020 – Spain supports European standardisation to guaranty food authenticity

Spain has pushed ahead in the fight against food fraud with the creation of a new sub-committee for standardisation to deal with food authenticity. This is the first sub-committee in the country to deal with that issue.

[UNE](#)



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 - stock.adobe.com
© Alex White - stock.adobe.com
© UBE - stock.adobe.com
© Maglara - stock.adobe.com

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