Pakistani food authorities have seized almost 30 tons of unpacked spices in the frame of activities to implement a new regulation prohibiting the sale of loose spices.

*The News:* 03/01/19

Pakistani authorities have destroyed nearly 5000 litres of milk for containing added urea and contaminated water.

*The News:* 14/01/19

Imported live animals were slaughtered but labelled as originating from Malta may be due to the fact that pig farming in Malta is more expensive because all the feed is imported.

*Times Malta:* 14/01/19

Thousands of tons of olive oil produced in a Syrian province sharing a border with Turkey have been transported to Turkey where they were blended with Turkish olive oil and exported to Spain as Turkish olive oil.

*Olive Oil Times:* 15/01/19

A Spanish agricultural association has launched an investigation request on tomatoes sold by a supermarket chain that were labelled as originating from Almeria while in reality they were suspected as being from Portugal.

*Teleprensa:* 21/01/19

The meat of sick cows slaughtered in a Polish abattoir, not apt for human consumption, was exported to 12 other EU countries. This triggered a notification in the EU Rapid Alert System for Food and Feed.

*La vanguardia:* 28/01/19

*The Guardian*
New Zealand food safety authorities have accused a company of creating fake Manuka honey by adding to ordinary honey the substances methylglyoxal and dihydroxyacetone, which occur naturally in Manuka honey. The company exports products to other countries in Asia and America.

*The Guardian*: 31/01/19

Italian authorities have seized a large amount of geographically protected wine (PDO or PGI) for not complying with the criteria of the specification that lays down the rules for their production.

*La Tribuna di Treviso*: 31/01/19

### Other interesting articles

**11/01/2019 – Distinguishing between organic and conventional milk using Isotopic measurements**

According to an article recently published in the Journal of Agricultural and Food Chemistry, compound-specific isotope data improve the reliability of organic milk authentication in cases where bulk stable isotope ratio analysis alone is insufficient. In particular, the ratio of the carbon isotopes $^{13}$C and $^{12}$C of myristic and linoleic acid were good indicators for discriminating organically and conventionally produced milk.

*Genetic Literacy Project*
*Journal of Agricultural and Food Chemistry*

**17/01/2019 – Traceability system for non-marine fish becomes mandatory in Argentina.**

Argentinian authorities have introduced a mandatory traceability system called “Sistema pesca”. The system allows registering information on fish captured in rivers, lakes and lagoons and will allow statistical data treatment on fishing activities in fresh waters.

*Argentina.Gob.Ar*

**17/01/2019 – Increase in olive oil production in Spain compensates the decrease in other countries.**

Bad weather and the *Xylella fastidiosa* plague are responsible for the poor 2018/2019 olive oil harvest in most countries around the Mediterranean: 50 % less production in Italy, Turkey and Tunisia, 35 % in Greece and 20 % in Portugal. The exceptions are Spain and Morocco where olive oil production is expected to increase by 40 % and 50 %, respectively, in comparison to 2017/2018. According to predictions, Spanish olive oil will constitute three-quarters of EU production in 2018/2019.

*Olive Oil Times*

**20/01/2019 – Italy introduces mandatory indication of geographical origin for all processed food**

The Italian Senate has adopted a law requiring all processed food to be labelled indicating the geographical origin of their ingredients, for instance, the origin of meat in a hamburger or that of oranges in refreshments.

*Il Salvagente*

**22/01/2019 – Spain introduces mandatory geographical origin labelling for dairy products**

The *Real Decreto 1181/2018* that was enforced on 22nd January mandates that milk and dairy products commercialised in Spain must indicate the country of origin of the milk, as well as the country where the milk was processed.

*20 Minutos*
24/01/2019 – Bringing Blockchain to the African coffee sector.

In Uganda, a coffee bean producer has implemented blockchain technology that allows customers to trace their products from production, through storage to the retailer.

Agro

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

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

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