

# Monthly Summary of Articles on Food Fraud and Adulteration

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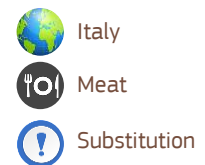


## Food Fraud Cases

### 03/05/17 – Misdescribed wild boar cold cuts seized in Puglia

In Puglia, (Southern Italy), the operation Federicus led to the discovery of several malpractices in the cold cut sector. Notably, two companies were selling sausages made with pig meat instead of the advertised wild boar and deer meat.

[Altamura Life](#)



### 07/05/17 - Fish fraud in a five-star hotel in Milan

A well-known five-star hotel in Milan was suspected of selling low grade fish species instead of the higher quality fishes proposed on the restaurant's menu. Among some other examples, red tuna was substituted by Yellowfin tuna and grouper was replaced by cheaper Nile perch. The restaurant owner was fined 15 000 EUR.

[Repubblica](#)



### 07/05/17 - Beef burgers mixed with pork, soy and bread

The Spanish Civil Guard accused a frozen products company of Burgos of deceiving the consumers by adding pig meat, soy and bread to their beef burgers and meatballs. A dismissed employee blew the whistle, which led to the disclosure of the fraud. The company did not deny this practice but it was nevertheless not reflected on the labelling of the products.

[Guardia Civil](#)

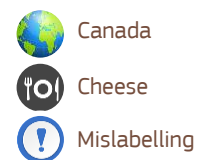
[El Pais](#)



### 09/05/17 - Fraud around kosher labelling of cheese in Canada

A distributor from Toronto is facing charges after knowingly selling fake kosher cheese to Jewish summer camps in 2015. The company was forging certificates to pass the cheese as kosher. The case is currently in court.

[Times Colonist](#)



### 13/05/17 – Shrimps smuggled from Argentina to Brazil

Operation Tripoli aimed at controlling the fraudulent importation of shrimps from the species *Pleoticus muelleri* whose import has been banned in Brazil since 2013. Investigators seized 400 kg of the said shrimps and issued 33 court orders. Moreover, analysis revealed that the shrimps were treated with sodium tripolyphosphate, a forbidden chemical used to retain water and artificially increase the weight of the product.

[Fish Information Services](#)



### 16/05/17 - Malpractices found in the Brazilian fish sector

The Brazilian Federal Police launched operation Fugu aiming at dismantling groups suspected of malpractices in the fish sector. In particular, several companies were suspected of adulterating imported fishes (namely Pangasius, Hake, and Pollack) from China with added chemicals and water to increase their weight artificially. Possible cooperation by civil servants covering the malpractices, is also currently investigated.

[Opovo](#)

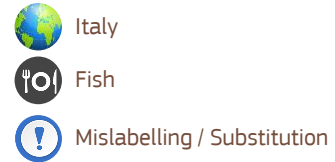
[Business Standard](#)



### 19/05/17 - Operation to control fish labelling in Asian restaurants in Rome

The Italian coast guards carried out a control operation in the Asian restaurants of Rome. Several infractions concerning the mandatory labelling of fish were observed. They also discovered some cases of species substitution, advertising as Bluefin tuna (*Thunnus thynnus*) what was in fact the cheaper Albacore (*Thunnus alalunga*). 150 kg of fish were seized and 15 000 EUR in fines were imposed.

[Roma Today](#)



### 22/05/17 - Food from the landfill reintroduced in the market in Argentina

23 people (including two policemen) were arrested for marketing food recovered from a landfill in San Martin near Buenos Aires, Argentina. The suspects were recovering expired food and medicines and, prior to re-commercialization, relabelled the goods and forged the expiry dates.

[Cronica](#)

[la Politica Online](#)



### 22/05/17 - Counterfeiting and PGI frauds in the wine sector of Tuscany

A tax audit of a wine company of Montepulciano (Tuscany, Italy) led to the discovery of several frauds in the wine production chain. First, a historic trademark from San Gimignano was counterfeited with the help of fake labels. Investigators found out that 30 000 bottles were already commercialized and could seize 51 000 additional fake labels. Secondly, wine quality labels were also faked for a Chianti Riserva DOCG 2013 (actually a simple Chianti DOCG 2014) and some wine bearing the indication IGT Tuscany 2014 was actually a mixture of a white table wine and a no-name red.

[Guardia di Finanza](#)

[Controradio](#)



### 24/05/17 - 30 tons of adulterated honey seized in Pakistan

The Punjab Food Authority raided a famous herbal company in the province. Apart from the obvious unhygienic storage conditions, 30 tons of honey were found to be mixed with industrial grade dyes.

[Pakistan Today](#)

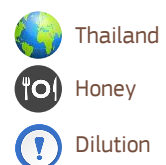
[The News](#)



### 24/05/17 - Honey adulterated with sugar and syrup in Thailand

In Chiang Mai (Northern Thailand), seven people are suspected of selling adulterated honey. They mixed normal beehive honey with corn syrup, sugar and honey fragrance for financial profit. They also added bits of bee wax to make it look more natural.

[Bangkok Post](#)



### 26/05/17 - Results of the National Milk Survey in India

The National Milk Quality Survey revealed that the most common fraud of milk fraud is concerning watering. However, consumers may be more impressed by the discovery of several chemical adulterants like formaldehyde used as a preservative that may have toxic consequences for the human body.

[Times of India](#)

[The Hindu](#)

Official page of the National Milk Quality Survey: <https://fssai.gov.in/newMS/>



India



Milk



Dilution / Artificial enhancement

## Other interesting articles

### 09/05/17 - Toward an origin labelling for pasta and rice in Italy

Following the labelling of origin for dairy products, Italy wants to push for the same kind of labelling for grain, pasta and rice. The measure would benefit the national products since, for the moment, one box of pasta out of three comes from abroad and is not clearly labelled as such.

[Rovigo Oggi](#)



Italy



Grain / Rice

### 12/05/17 - European Commission's Joint Research Centre scientists improved the analytical capability for detection of fraudulent fish substitution

JRC scientists developed a novel method capable of identifying the species of fish present in an unknown sample. Using their in-house bioinformatics infrastructure and Next Generation Sequencing technology, they could identify novel regions in the genome of fish that can be used as "markers" specific to each species. They showed the possibility to identify the fish species present in a test sample, even if this sample is composed of a mix of different fish species, and even if the sample was processed.

[Europa](#)

Link to the scientific article: [Science Direct](#)



EU



Fish

### 19/05/17 - Angola bans meat from targeted Brazilian companies

Following the Carne Fraca scandal that shook the Brazilian meat industry, Angola joins the list of countries imposing a ban on imported meat from Brazil. After sanitary controls, the authorities forbade the import of meat from 21 concerned companies. They also asked for a proper declaration of the establishment of origin in order to enforce this measure.

[RTP](#)



Angola



Meat

### 19/05/17 - Canadian wheat in Italian pasta increased by 15%

Coldiretti, an Italian farmers association, announced that the usage of Canadian wheat for pasta production increased by 15% according to a monitoring exercise in at beginning of 2017, The agri-food association stressed that the origin of the wheat is unknown to the consumer and is pushing for a more stringent labelling of the country of origin at EU level.

[Coldiretti](#)



Italy



Grain

### 23/05/17 - Consumer magazine found 31% of substandard honey in the Canadian market

The consumer magazine "Protegez-vous" analysed 36 honeys from the Canadian market with several methods to detect different types of adulteration: addition of exogenous sugars, over-heating and origin masking. In total 11 samples did not comply to the purity and quality tests.

[CTV News](#)

Original article (subscription): [Protegez-vous](#)



Canada



Honey

## 29/05/17 – New method to detect the origin of gelatine

Fera Science Limited has developed a new method to identify the animal origin of the gelatine used in the food chain. The method identifies the origin of gelatine (bovid or porcine) using high-resolution mass spectrometry by detecting minute differences in the amino acid sequence of the gelatine protein and comparing with an extensive database built up over many years.



[Securing Industry](#)

[Fera](#)

*Disclaimer: The selection 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 particular food product.*

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