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 seized 85 kg of honey that was diluted by the addition of unauthorised substances.
Bussinessonline: 01/10/18

Bangladesh authorities have sealed a synthetic fruit-juice manufacturing plant for producing juices that did not contain any fruits and were manufactured with hazardous chemical substances.
Daily Sun: 01/10/18

A fifth of meat sample tests conducted by the Food Standards Agency in England, Wales and Northern Ireland in 2017 contained either partially or even entirely meat from species not declared on the label. Lamb was most frequently replaced by meat from other spices and cow was the most commonly undeclared species. Minced meat was the most affected by mislabelling.
Siracusapost: 02/10/18

A British butcher company admitted fraud charges for selling meat labelled as the “Best of British” when actually it was sourced from abroad. It was also selling frozen chicken as fresh and falsely indicating that meat came from highly reputed meat varieties.
Birminghamlive: 02/10/18

According to a study by an Australian University, almost 20% of honey on the Australian market is adulterated with substances extraneous to honey such as cane sugar or corn syrup. For imports from Asia, the rate of adulterated samples went up to 50%. Six out of the 21 samples imported from Europe were also found to be adulterated.
News: 02/10/18
Xinghuanet

Indian Food Inspection Authorities seized 4000 kg of spices in Punjab to which textile colours were added.
The News: 04/10/18

One of the five largest distributors of eggs in Taiwan recalled its eggs because they contained nicarbazin, which is outlawed in Taiwan. The company was accused of fraudulently relabelling the recalled eggs with new expiry dates. Some of the recalled eggs were added to liquid eggs and sold to restaurants, hotels and bakeries.
Taipei Times: 09/10/18
In the frame of regular controls, Italian authorities found jarred food preserved in oil (‘sott’olio’) with misleading information about its geographical origin. In the frame of the same action, some restaurants were indicted for selling frozen fish as fresh.

**Termolione**: 10/10/18

Italian authorities have confiscated 15,000 litres of fake Verdicchio, a PDO wine, at the premises of a well-known international retailer. The fake Verdicchio, which was white table wine, did not comply with the strict specifications of Verdicchio dei Castelli di Jesi, a PDO that had existed for 50 years.

**Riviera oggi**: 11/10/18

37 % of fish dishes sampled in 50 restaurants in Madrid did not correspond to the species indicated on the menu.

**Antena 3**: 11/10/18

Three US farmers from Nebraska earned multi-million dollars fraudulently selling non-organic corn and soybeans as organic since 2010. This practice went undetected because of the several deficiencies characterising the organic food control system; apparently the farmers could hire their own control bodies; and the analysis of pesticides and the testing to differentiate organic from conventional food are done in exceptional cases only.

**Genetic Literacy Project**: 17/10/18

The owner of a British restaurant offering grilled meat has been fined for selling beef as lamb. The fraud was discovered by a Trading Standards Officer who bought the meat and sent it for analysis.

**The Yorkshire Post**: 18/10/18

Italian authorities seized 300,000 litres of poor quality wine to which synthetic flavourings were added to deceive consumers.

**El Mundo**: 25/10/18

Two tons of fish were seized in Italy in restaurants and fish distributors for lack of traceability information, non-respect of the expiry date and lack of adequate storage conditions.

**Fanpage**: 27/10/18

Italian authorities have found that mozzarella, sold in Spain and claimed to be produced using buffalo milk was made mostly with cow milk. The case was transmitted in the European Food Fraud Network.

**Ministero delle politiche agricole alimentare**

An Italian producer of jarred tomato juice fraudulently prolonged the shelf life of tomato juice by replacing the expire-date label. More than 200 tons of tomato juice was removed from the market.

**Ansa Cronaca**
Lack of traceability and/or hygienic conditions

1500 litres of milk  
**Askanews**: 11/10/18

34 kg of cheese and charcuterie products  
**GiornalediComo**: 13/10/18

300 kg seafood  
**Ansa**: 15/10/2018

11000 of different types of food  
**L’Ora**: 18/10/2018

19000 litres of milk  
**The Times of India**: 18/10/2018

600 kg of meat and its derivatives  
**Sapo**: 24/10/2018

990 kg mushroom  
**Ideal**: 26/10/2018

150 kg fish  
**Riviera Oggi**: 26/10/2018

300 kg fish  
**Tempostretto**: 29/10/2018

Other interesting articles

31/10/2018 - Pesticides can be used as markers to detect fraudulent oregano.

Researchers from the Czech Republic and Northern Ireland observed that fraudulently manipulated oregano samples contained pesticides that are absent in the genuine product. Oregano is frequently bulked up with olive leaves, myrtle, hazelnut, etc. Some pesticides whose use is forbidden on oregano can be used, for instance, on olive trees and can, therefore, help to detect fraudulent practises.

**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

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