

Food Safety Summit Conference May 7th, 2019

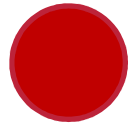


Food Protection

Business Decision-Making for
Intentional Acts Including Food Fraud
and Food Defense

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Food Fraud History



2013

Horse meat scandal in Europe.
Milestone in Food Fraud
international awareness



2014

IFS Food Version 6. First
standard with food fraud
/ Product adulteration
requirements



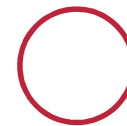
2015

BRC Food Issue 7 incorporates
specific food fraud clauses in
their standard



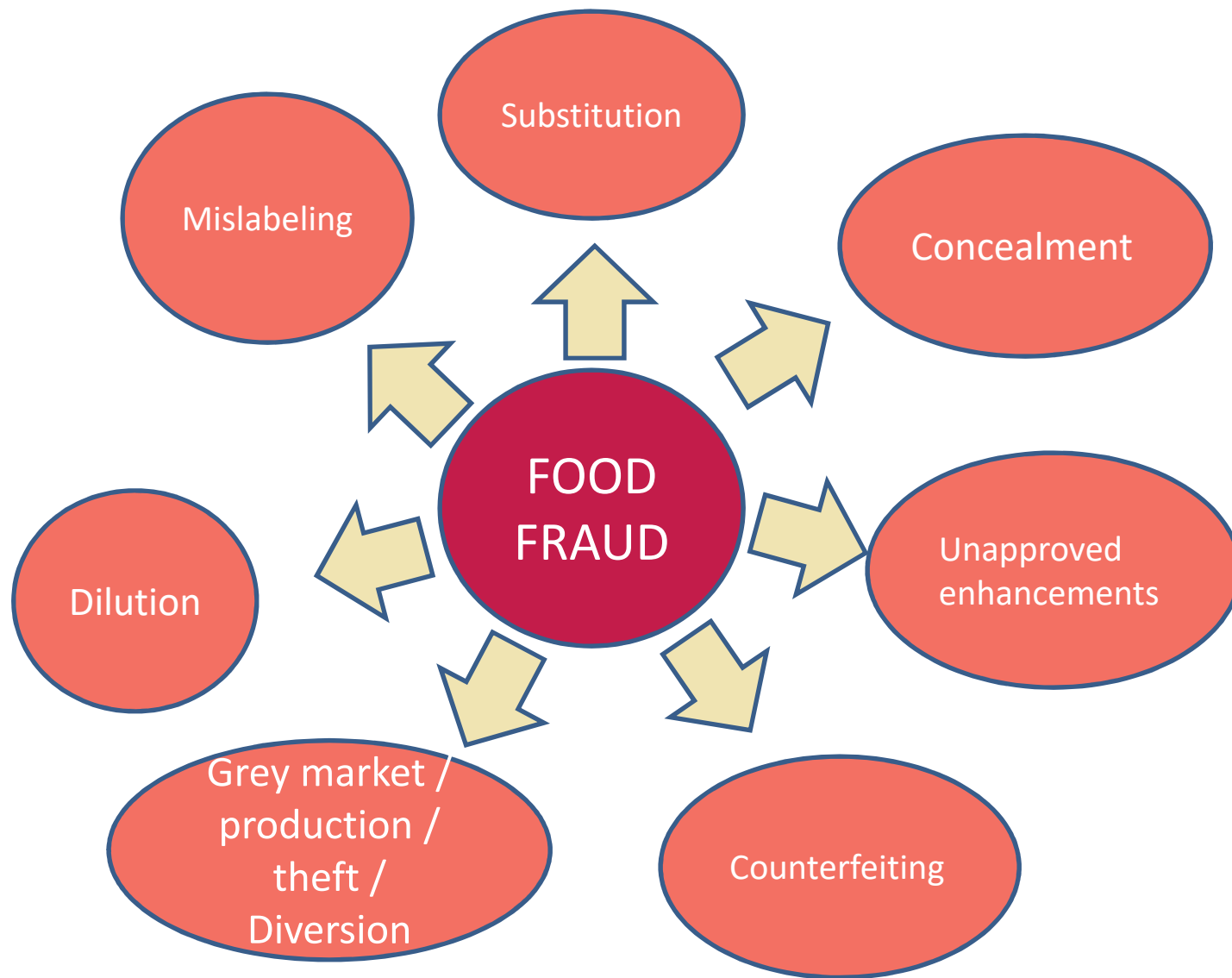
2017

GFSI Benchmarking
requirements Ver. 7.1
includes requirements.

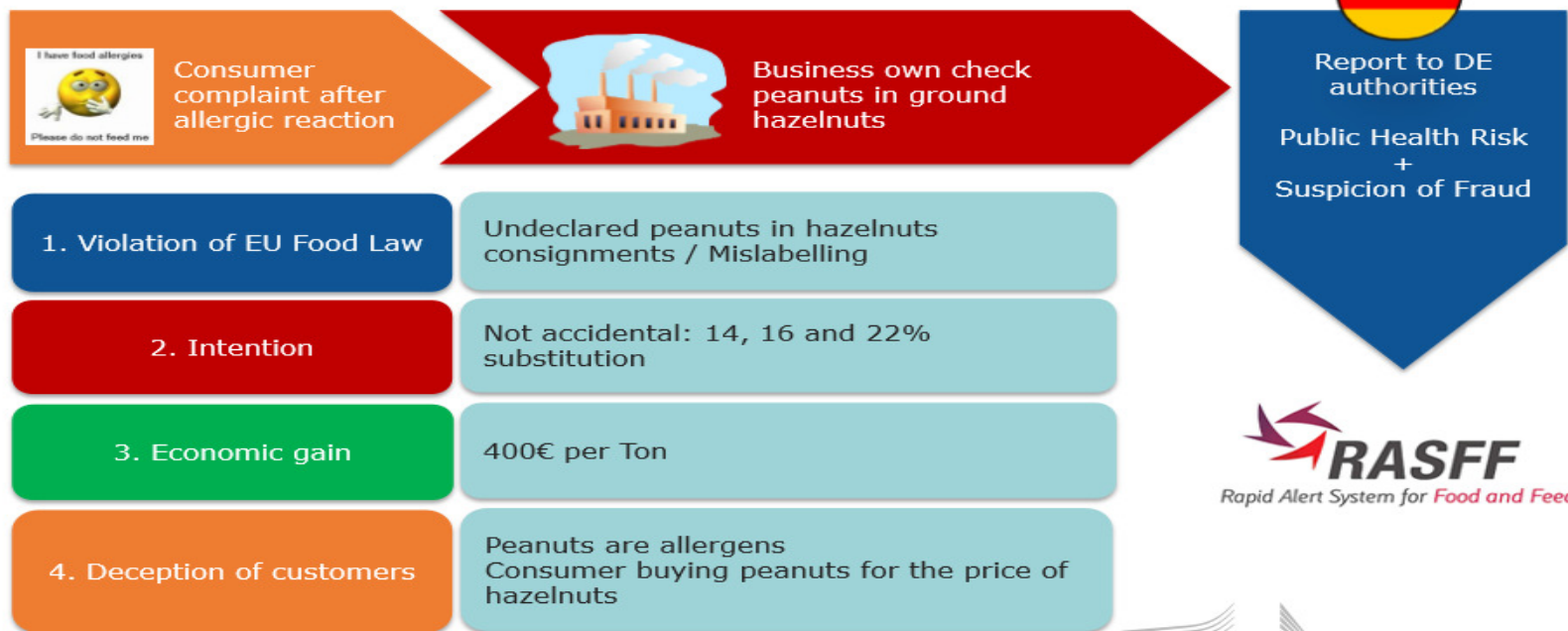


2018

All standards
incorporates
requirements and
starts enforcing them.



Food Fraud Cases



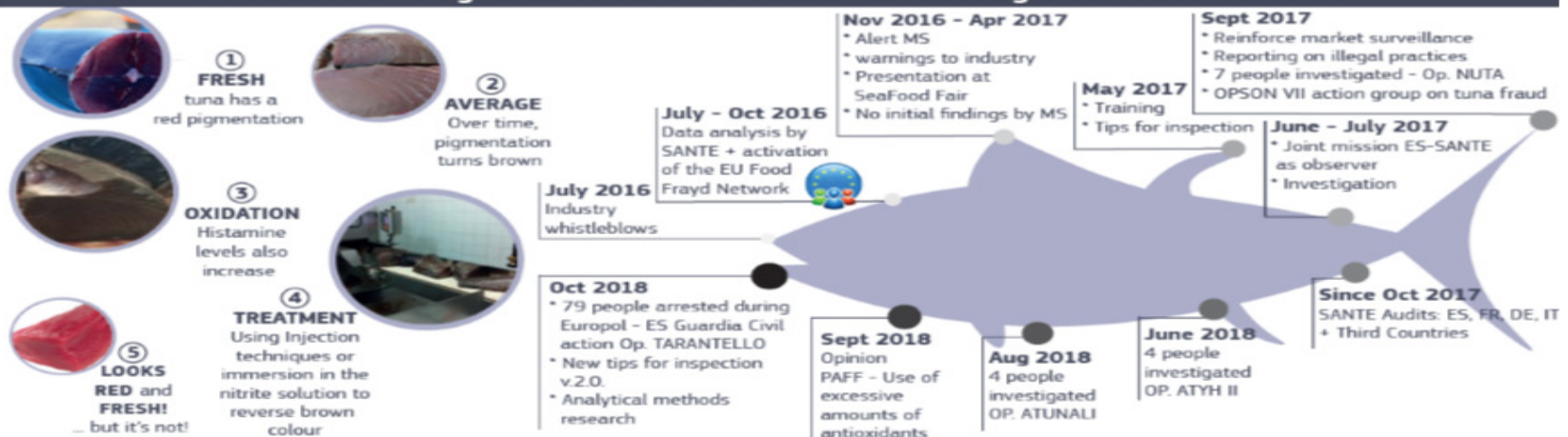
 **RASFF**
Rapid Alert System for *Food and Feed*



Food Fraud Cases



FOOD FRAUD: Illegal treatment of tuna - from canning to the fresh market



FOOD FRAUD CRITERIA

Violation of EU Food Law	Intention	Economic gain	Deception of customer
<ol style="list-style-type: none"> 1. Tuna frozen in brine sold as fresh instead of being canned (Reg 853/2004) 2. Treatment of the fish (unauthorised/ authorised additives) to promote a colour change (Reg 1333/2008) 3. Provision of food information to consumers (Reg 1169/2011) 	<ol style="list-style-type: none"> 1. Intentional use of authorised additives (antioxidant not in concordance with good manufacturing practices), unauthorised (nitrates/nitrites) and carbur monoxide to promote colour change. 2. Industry warned several times (EC/MS) to stop this practice. 	<p>Potentially > 200 millions €/year</p>	<ol style="list-style-type: none"> 1. Poor quality tuna sold as high quality 2. Public health issues: A high level of histamine can lead to allergic syndrom and nitrites may lead to formation of nitrosamines (carcinogenic)

Food Defense cases



Year	Country	Type of product	Adulterant
2018	Australia	Strawberries	needles



2017	Germany	Bread	needles
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2017	Germany	Baby Food	ethylene glycol
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Regional Concerns

- Food and beverage shipments most targeted in cargo theft incidents

During 2018

- 34% of total cargo theft
- 69% happened in Mexico
- 66% happens during transit
- 82% happens in trucks



What happens with those products?

Source: BSI and TT Club Issue Semi-Annual Global Cargo Theft Intelligence Report

Common non-conformities during certification audits

Presented for Example Company - August 31, 2019

BRC Standard Top 20 findings

- Within New BRC Food certified sites in North America
 - Food defense is cause No. 19
- Within New BRC Food certificated sites in North America within highly affected categories
 - Food Fraud is cause No. 2
 - Food Defense is cause No. 6

Source: BRC Audit Performance Benchmark

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Normal vs. Abnormal conditions

- Are Operational Systems working at all times?



Effectiveness vs. Conformity

- Use of the correct tools
- Updated information
- Trained personnel
- Management Commitment



Look for the future

Presented for Example Company - August 31, 2019



Future Challenges

- New consumer habits
- Involvement of brokers and distributors
- Growth of e-commerce
- Delivering fresh food



Are we up to the challenge?

- Food Fraud has not been in the DNA of Auditors like HACCP.
- Food Auditors without forensic capabilities
- New concepts and new knowledge
- Continual education and updates



Questions

Food Safety Summit 2019

