

PROGRESS REPORT (June 2019)

WP3: Implementation of innovations in food authenticity

BACKGROUND

In order to substantially strengthen the integrity of the food supply system and thus facilitate international trade a multi-disciplinary approach is required that involves key actors and stakeholders within Europe and China and covers a wide range of scientific, social and industrial fields.

OBJECTIVES

This WP addresses the development, knowledge transfer and implementation of innovative research methods and processes for combating food fraud. The transfer and implementation of fraud detection methods for five product groups which are all very susceptible to fraud, i.e. wine, dairy products (infant formula), processed meat, organic fruit and vegetables, and spices are considered in this WP. The WP3 focuses also on the development, adaptation and implementation of the assessment of fraud vulnerability in a few selected food chains.

PROGRESS ACHIEVED SO FAR

The methodologies, developed both in the EU and China from previous research and established practices, for the detection of food fraud are being transferred and implemented both ways, from the EU to China, and from China to the EU. Authentication methods involve wine, infant formula, processed meats, organic produce, and spices. The method exchange and validation with industry partners have also been performed for some of the product groups.

SUCCESS STORY COMING SOON

Interesting comparisons between wine authentication methodology applied in the EU and in China will be available soon. Furthermore, in the second half of the project, partners will focus on fraud prevention methods, i.e. vulnerability assessments which will allow businesses to gauge their vulnerability to fraud. The results also serve as a solid base for development adequate control plans.

