TYPES OF FOOD FRAUDS

One of the most common frauds committed in the recent history of food manufacturing is the presence of horsemeat in numerous European products from burgers, meatballs and even prepared meals from International brands. Unfortunately, food deception continues to happen globally.

Food frauds refers to the deliberate or intentional tampering, substitution, addition or misrepresentation of food and its ingredients. It also includes food packaging and any false claims made about the product for monetary gain.

The following are the two of major types:

the sale of potentially harmful and unfit food

selling unfit or harmful food knowingly includes continuous selling

of expired food, animal by products returned into the food chain and

selling poultry and meat with unknown origin, the deliberate misdescription of food claiming, for instance, that a certain food is wild, when it is, in fact, cultured or farmed falls under deliberate misdescription.

Another example is selling cheap quality or adulterated rice and passing them up a expensive varieties.

Selling stolen or illegally slaughtered meat also falls under this category.



Common cases of food frauds

olive oil:

olive oil is one of the healthiest types of oil. It is often used in the mediterranean diet and is heart-friendly. However, olive oil comes in many forms. If you have notice in the supermarket, olive oil can be extra virgin, virgin, fino or light. Each of this variety differs in processing and origin. Some manufacturers though, purposely mislabel their products as extra virgin, which is obtained from first pressing, when it is only supposed to be virgin.

2. milk:

milk is a commonly adulterated food all over world.

there were cases of milk formula recall because the product contained melamine. Other milk products contained contaminants such as formaldehyde, hydrogen peroxide, urea, detergent, starch, pork lard, cow tallow and fake animal sources.

3. fish:

seafood fraud is steadily increasing in all the world.

Most of the violation involves known misidentification of fish.

For instance, tuna and snapper are two of the most common

mislabelled groups put in greater danger because fish was actually tilefish, a variety of fish containing high levels of mercury.

4. honey:

honey mostly imported from Asia was found to contain traces of antibiotics and lead. Other cheaper products sold in supermarket and labelled as pure and organic were not at all.

They often contain a mixture of corn syrup, sugar syrup, glucose syrup And other non-honey ingredients.

5. coffee:

ground or instant coffee manufactures mix coffee husks, caramel, twigs, figs, roasted soybeans, roasted barley, roasted corn, malt, burned sugar, roasted date seeds, chicory powder, starch, glucose, potato flour, rye flour and even paper to their products to act as fillers. Some instant teas were also found to contain non-tea

ingredients as well.

6. black pepper:

whole black pepper may contain a mixture of dried papaya seeds as fillers. Powdered ones, on the other hand, may contain flour, starch, millet and buckwheat.



REALIZZATO DA:

MARCO CANNATA

MARCO CUCE'

SALVO LO IACONO

ALESSANDRO AQUILINO

SIMONE BOLOGNA