

The most
common
adulterated/fake
food products



On the 3^o position we have the **Honey**

- Testing at a leading international scientific lab that specialises in honey fraud detection has found that almost half the honey samples selected from supermarket shelves were "adulterated", meaning it has been mixed with something other than nectar from bees.
- The adulterated samples were all products that blend local and imported honey.
- *"Fake honey always existed, but in the last years it's a growing problem because of the people who adulterate using more and more sophisticated methods, so it's more complicated to detect it"*



In the 2° position we have the Milk

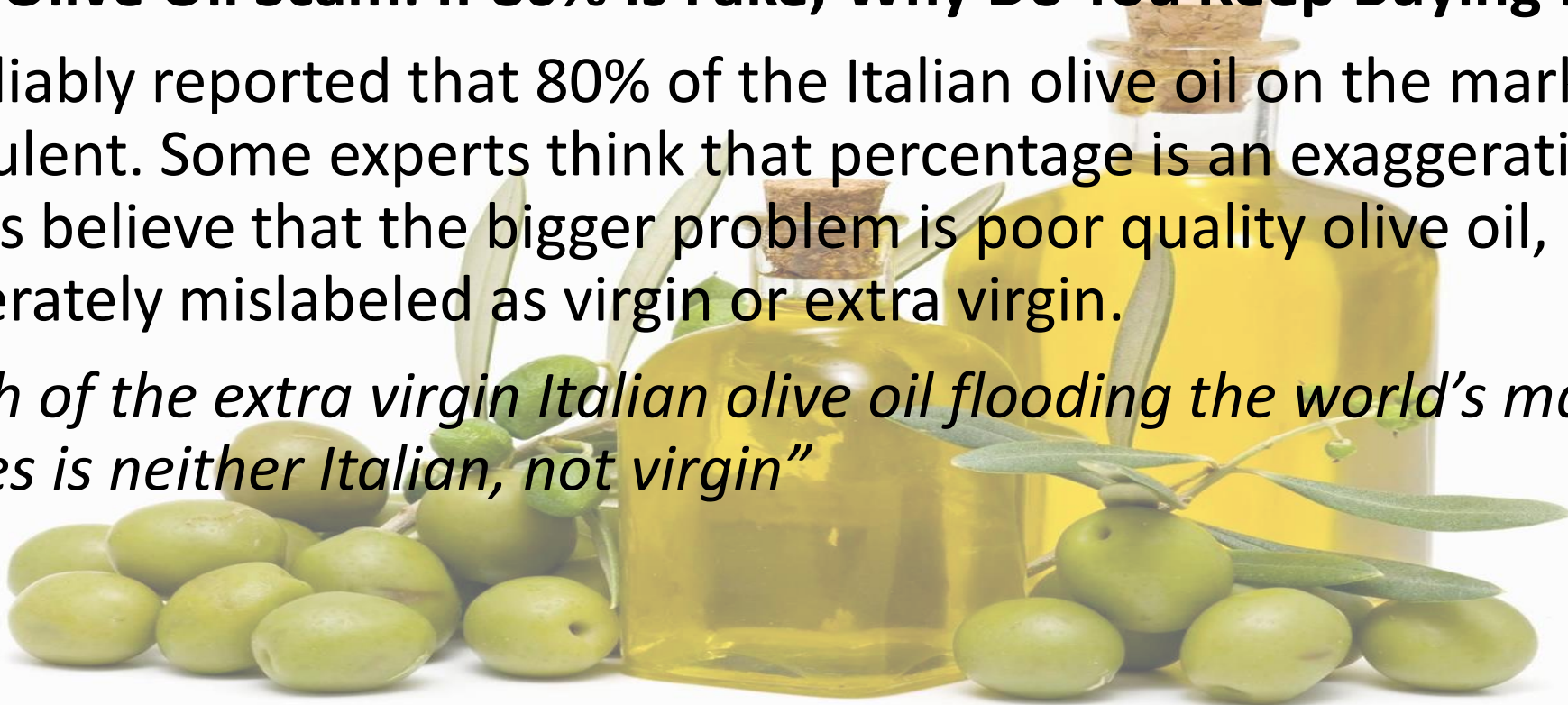
Six years ago today, sixteen infants in China's Gansu Province were diagnosed with kidney stones. All of them had been fed milk powder that was later found to have been adulterated with a toxic industrial compound called melamine. Four months later, an estimated 300,000 babies in China were sick from the contaminated milk, and the kidney damage led to six fatalities. The Sanlu Group, one of the largest dairy producers in China, was identified as the chief culprit. But as the scandal unfolded, more Chinese dairy firms became implicated.

And in 1° position we have Olive Oil

- **The Olive Oil Scam: If 80% Is Fake, Why Do You Keep Buying It?**

It's reliably reported that 80% of the Italian olive oil on the market is fraudulent. Some experts think that percentage is an exaggeration. Others believe that the bigger problem is poor quality olive oil, deliberately mislabeled as virgin or extra virgin.

“Much of the extra virgin Italian olive oil flooding the world’s market shelves is neither Italian, not virgin”



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