FoodAuthenticity

A Virtual Network for Food Authenticity Analysis

How far have we come since horse-gate; global tools available to fight food fraud Selvarani Elahi



Agenda

- 1. 2013 Horsemeat Issue
- 2. Global Initiatives
- 3. The Food Authenticity Network
 - What is it?
 - Content
 - Growth
 - The Future



UK government timeline on horse meat issue

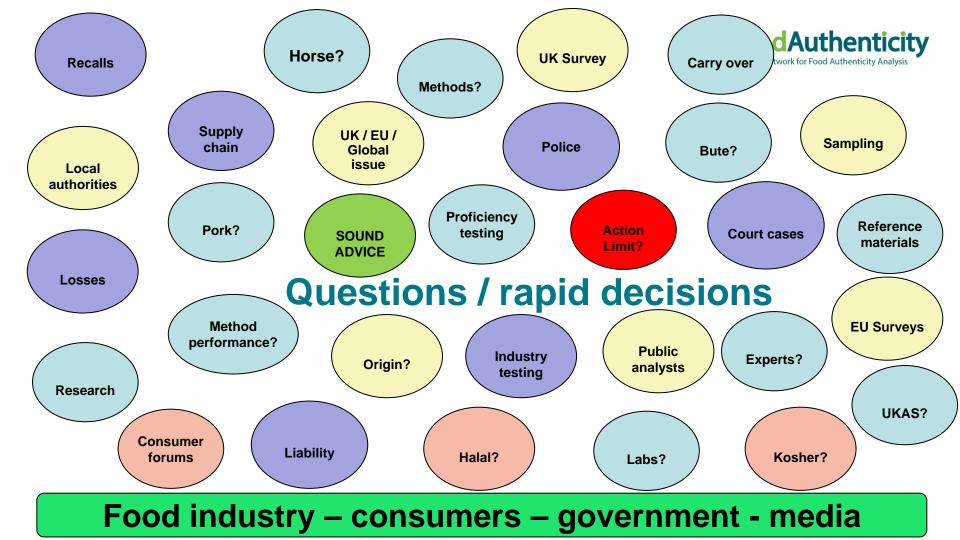
- 15 January Food Safety Authority of freiand Mentilies horse and pig DINA
- 16 January FSA issues first statement in response to FSAI news
- 18 January FSA issues a second update The results of all burgers tested for bute are found to be negative.
- 18 January Chief scientist posts a blog entry: Making horse sense of contaminated burgers
- 24 January The FSA issues statement on bute in horse meat
- 25 January The FSA issues a third up date results from the Dalepak plant
- 1 February The FSA issues a statement following Ministry of Justice announcement about non-Halal meat
- 4 February FSA and industry agree to publish testing programme
- 4 February Horse meat is found in NI cold store
- 6 February Meat testing protocol published
- 7 February Findus beef lasagne products test positive for horse meat
- 7 February The FSA issues an update on the FSA and industry testing programme
- 8 February The FSA issues a further statement on horse meat investigation
- 8 February Aldi finds horse meat in beef lasagne and spaghetti Bolognese
- 9 February The FSA issues a statement on meeting with Defra and food industry representatives
- 10 February The FSA issues advice to public institutions
- 11 February The FSA issues a statement on horse testing
- 11 February Tesco finds horse meat in some Everyday Value Spaghetti Bolognese
- 12 February FSA raids meat plant involved in alleged supply of horse meat
- 14 February Arrests made at meat plants
- 14 February Rangeland Foods withdraws burgers due to horse meat
- 14 February Latest bute test results on horse carcasses
- 15 February FSA publishes industry test results on beef products
- 15 February Update on police investigations into horse meat
- 19 February FSA meat testing survey expanded
- 21 February Scotland: frozen beef burger contains horse DNA
- 21 February Burger company withdraws products
- 22 February FSA update on testing of beef products for horse DNA
- 28 February Update on EU sampling programme
- 1 March Third FSA update on testing of beef products for horse DNA
- 1 March The FSA's Chief scientist posts a blog entry: It's not as simple as in CSI
- 5 March Update to Agency Board meeting
- 8 March Update on progress of FSA beef product surveys
- 8 March Slaughterhouse suspension lifted
- 18 March Cutting plant suspension lifted
- 22 March Hungarian horse meat found labelled as 'dired beef
- 26 March Updated results of FSA UK-wide survey of beef products 9 April - Very low levels of bute found in Asla corned beef product 9 April - It is the set of the start survey of the set of the se
- 9 April Update on Agency's beef product survey
- 16 April Results of Europe-wide beef product survey published
- 17 April FSA review announced
- 23 April Final result from UK-wide beef survey confirmed
- 4 June Horse meat review key findings
- 13 June More results of beef product testing published
- 5 July Horse meat: final report on FSA response
- 12 July FSA action plan issued following Troop report
- 19 July Horse DNA detected in meat pie from Latvia
- 8 October FSA publishes further beef product test results
- 31 October Horse DNA detected in canned beef from Romania 2014
- 22 July FSA publishes industry and European Union testing results
- 14 April New European horse meat tests
- 29 January FSA publishes further beef product test results 20 15



3 months









Reviews

- Many government reviews
- Elliot Objectives
 - Examine the integrity and assurance of food supply networks
 - Factors impacting consumer confidence in the authenticity of food
 - Make recommendations
- 8 pillars of food integrity
 - 1. Consumers first
 - 2. Zero tolerance
 - 3. Intelligence gathering
 - 4. Laboratory services
 - 5. Audit
 - 6. Government support
 - 7. Leadership
 - 8. Crisis management
- Government accepted the report & recommendations



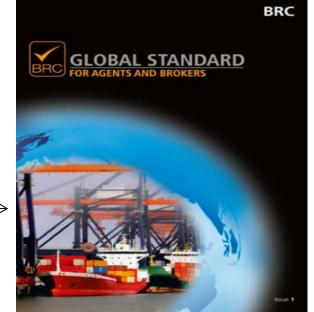
What has been done since 2013?





Legislation / policy

- 1. EU existing requirement
- 2. FSMA new requirements
- 3. HACCP -Threat / vulnerability assessments
- 4. Third party certification schemes \rightarrow
 - Global Food Safety Initiative
 - Core principles: safety, integrity, quality & legality
- 5. Global consensus on terms
 - Codex, CEN, ISO...



Elliot review ""Traders and brokers should be rigorously audited to agreed standards to detect involvement in fraud and for vulnerability to fraud"

Intelligence

- RASFF the
 - 1979
 - information detected in
- EC Food Fra
 - Set-up in re
 - administrati
 Norway & Io
 - possible int
 - Coordinated

EC Food Fra

- Joint Resea
- Monthly foc
- Food Integr



Head of Food Crime @NFCULondon · May 22

117

 \mathbf{Q}_{1}

Representatives of five nations united by a shared belief that international, cross sector collaboration best protects consumers from serious fraud in food supply chains. I give you the Global Alliance on Food Crime.

0 29



ed.

health are

Switzerland,

ss-border impact

8



Intelligence gathering

- Food Industry Intelligence Network (FIIN)
 - Elliott Review "industry to establish a 'safe haven' to collect, collate, analyse and disseminate information and intelligence"
 - 21 founding industry members
 - Integrity of food supply chains and protect the interests of the consumer
 - Share intelligence with governmental bodies to better understand where risks may sit in the UK Food Industry from food fraud
- Campden BRI provides technical and administrative support
 - Curation of anonymised (via legal host) database to collect industry data
 - Analyse data and produce regular reports
 - Manage membership
- Greater industry transparency

UK Food Crime Units





Food Crime - 'Financially motivated dishonesty relating to food production or supply, which is either complex or results in serious detriment to consumers, businesses or the overall public'

Scottish Food Crime and Incidents Unit (SFCIU)



FOOD CRIME CONFIDENTIAL

NATIONAL FOOD

Report a food crime Call 0207 276 8787

or email foodcrime@foodstandards.gsi.gov.uk

www.food.gov.uk/foodcrime



Prosecutions



- The Spanish Guardia Civil & Europol arrested 65 people
- Dutch businessman related to the 2013 Irish case of the beef burgers containing horse meat



Laboratory services

Defra's Original Aims

- Act as a trusted source of curated information on food authenticity testing.
- Help **bring together** those organisations involved in the various authenticity testing disciplines in a more coordinated way and provide them with an opportunity to interact and **exchange knowledge on food fraud testing**.
- Act as the **key mechanism for the dissemination** of technical information on food authenticity and to support the transfer of knowledge help raise awareness of these methods and assist with their take up through promotion of knowledge transfer activities.
- Be an **open forum for knowledge exchange**, discussion of "fit for purpose" methods and promotion of best measurement practice in food authenticity analysis.
- Help facilitate the advancement of new scientific approaches and techniques through discussion and co-operation to help demonstrate the UK's potential as a world leader in food authenticity.

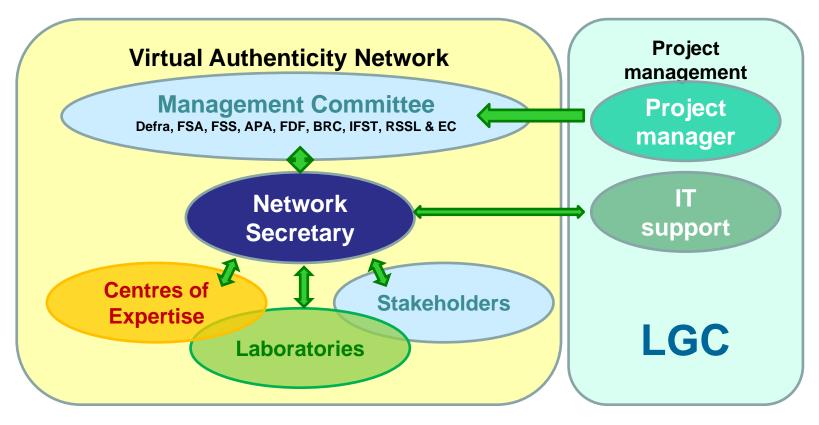
The Food Authenticity Network



- Free and open access
- Interactive website based on an open-source content management system, with:
 - public and private areas based on member login
 - Forum capability
 - Webinar and online meeting facilities can be added
- Network platform Ning
- Website: http://www.foodauthenticity.uk/
- Piloted
- Launched July 2015

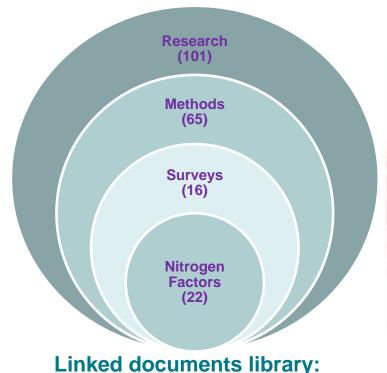


Independent governance





Trusted source of curated information



Training

e-Seminars

Quantitation of Equine DNA DNA Extraction DNA Sequencing

Two more in development

This is the first in a series of e-seminars which have been designed to disseminate best measurement practice guidance on the application of DNA-based methods for food authenticity testing, has been uploaded to the Food Authenticity Website.

The e-seminar was produced by LGC with funding from Defra, as a direct result of a series of successful Defra Knowledge Transfer events held at LGC in previous years. The purpose of these e-seminars is to provide access to the information first presented at Defra/LGC Knowledge Transfer events for stakeholders who could not attend the original event, and to provide the opportunity to those that did attend to refresh their knowledge and expertise in the area.

This first e-seminar, entitled "The application of real-time PCR for food authenticity testing inclusive of the quantitation of Equine DNA", summarises information provided by a Knowledge Transfer event originally developed and delivered at LGC in September 2015 with Defra funding. The e-seminar describes the scope, purpose and application of the Defra/LGC Standard Operating Procedure for a real-time PCR approach for the quantitation of horse DNA (See the project report here), as well as providing guidance and advice on the application of real-time PCR in food authenticity testing in general, with a focus on availability of methods and reference materials.

The lead scientist responsible for the e-seminar, Malcolm Burns (LGC), states that "The e-seminar should be of interest to anyone involved in the application of molecular biology approaches for quality, authenticity and adulteration testing of food and feed materials. In particular, the e-seminar will be of relevance to those involved in the using real-time PCR for the trace detection of food ingredients.

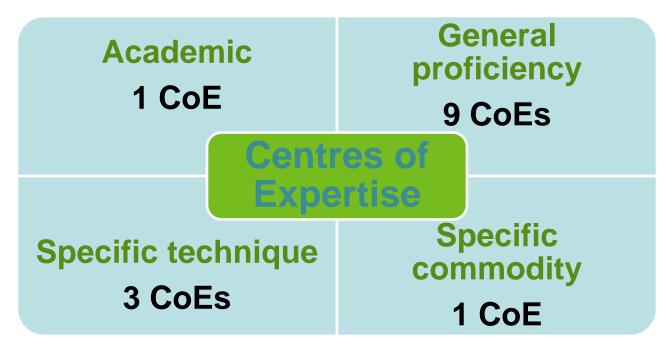
This e-seminar can be be viewed on LGC's YouTube channel at https://youtu.be/grf4tZQOArM

www.documents.foodauthenticity.uk/

FoodIntegrity Knowledge Base



CoEs announced December 2015



Direct access to named experts by authenticity area of expertise

Food Fraud Mitigation Added





Home	About us	Organis	sations	News		Event	5 D)iscu	ssions	Policy & Law	
	Centres of Expertise		Research		Methods		Quality		Training		My Page
									Food Fraud Mitigation		

Food Fraud Mitigation

Overview Services Guidance Reports

As well as the loss of consumer confidence in the food supply and economic disadvantage to the consumer, food fraud costs the global food industry an estimated US \$40 billion annually.

Food fraud is an age old problem that reoccurs periodically in the food supply chains and is unlikely to be irradiated completely. Since the 2013 global issue of the fraudulent replacement of horsemeat in beef products, there is world-wide consensus that as well as being better at detecting food fraud, more needs to be done to prevent food fraud from happening in the first place.

A number of organisations have published a variety of different initiatives aimed at preventing food fraud. For convenience, information from some of the global initiatives has been grouped into the following categories:

- 1. Services
- 2. Food fraud mitigation guides
- 3. Food fraud reports

These can be found under other tabs on this page.



Reports

- 1. Thinking like a food fraudster overview
- 2. Thinking like a food fraudster "Attack
- 3. Thinking like a food fraudster Defence Strategies
- 4. How do you use intelligence to defend against food fraud?
- Michigan State University Food Fraud Initiative Report – Applying Enterprise Risk Management to Food Fraud Prevention
- 6. European Commission's monthly report on food fraud and authenticity



Services

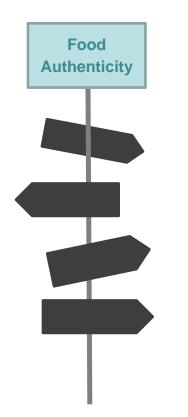
- 1. Horizon Scan Food Integrity Horizon Scanning
- 2. USP Food Fraud Database Version 2.0
- 3. Food Industry Intelligence Network (FIIN)
- 4. The Food Protection and Defense Institute's Economically Motivated Adulteration Databases
- 5. The Food Protection and Defense Institute's World Factbook of Food
- 6. PwC and SSAFE food fraud vulnerability assessment tool
- 7. Food Integrity Knowledge Base EC JRC

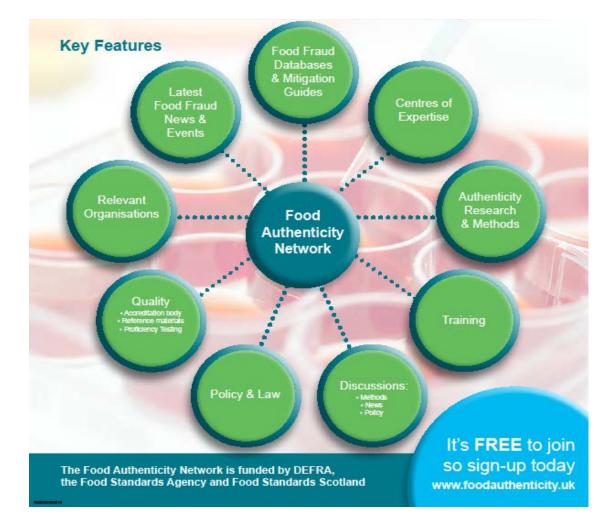


Guides

- 1. Premium lab's guide to preventing food fraud
- 2. USP Food Fraud Mitigation Guidance
- 3. CIEH Counter Fraud Good Practice Guide for Food and Drink Businesses
- 4. Food Supply Chain Vulnerability: A Ti whitepaper in partnership with RQA Group
- 5. Guidance on Authenticity of Herbs and Spices: Industry best practice on assessing and protecting culinary dried herbs and spices
- 6. Guide to working in partnership with the UK National Food Crime Unit
- 7. PAS 96:2014, Guide to protecting and defending food and drink from deliberate attack
- 8. FDF Food Authenticity Guide 2014

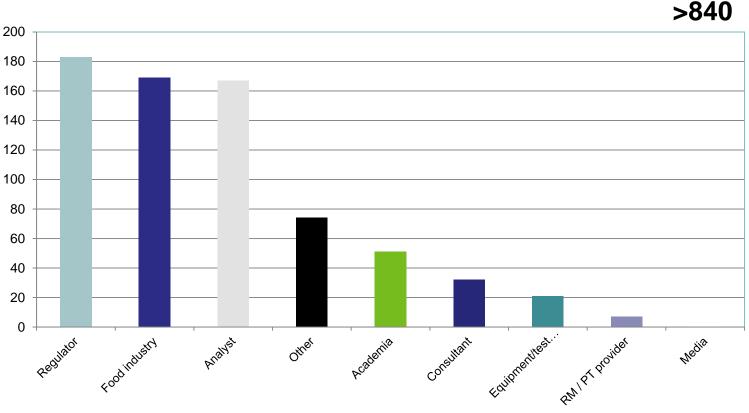








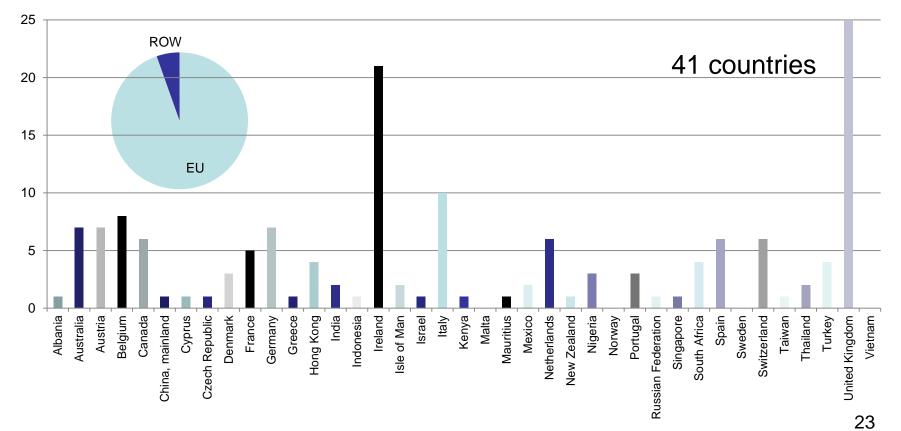
Members by Category



22



Members by country





Google Page rank 1 for search on 'food authenticity'

authenticity testing.

Ø Virtual Network

III Joined August 2015













Food Integrity 17 @FoodIntegrityEU





Head of Food Crime @NFCULondon



@FoodFraud





The Future – what's next?



Is it enough?

- Significant progress since 2013
- Food fraud commonly reported since 1800's
- Eradication? Need continued efforts
- Reports show consumers expect >transparency from the food industry
- NFCU £5M granted for investigations
- Global standardisation efforts Codex, CEN, ISO...
- Supply chain integrity Blockchain?
- Need for global approach



EFSA report, April 2018: Emerging food safety issues: what do consumers want to know?

Crowe Clark Whitehi

Food and drink fraud

What consumers expect

January 2018







Global Food Authenticity Network





SMC Model

Arm's length __organisations (10),

- The SMC's funding model is designed to reflect its position as an **independent press office** that is not linked to specific institutional interests.
- The Centre seeks donations from a wide variety of organisations with an interest in the accurate reporting of science in the mass media, including scientific institutions, science-based companies, charities, media organisations and government.



Why is funding required?

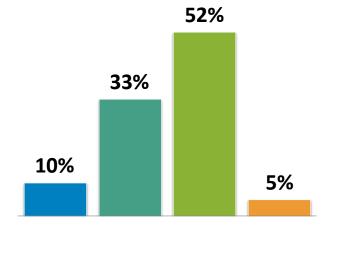
- 2015 2017:
 - Defra
- 2017 2018:
 - Defra
 - Food Standards Scotland
 - Food Standards Agency
- 2018 onwards:
 - Transition to an industry led model



How much funding is required? FoodAuthenticity

Response by attendees of Preventing Food Fraud Conference in February 2018: What do you think is the annual cost of maintaining the Food Authenticity Network?

A. Under £100k
B. Under £500k
C. Under £1m
D. Under £2m

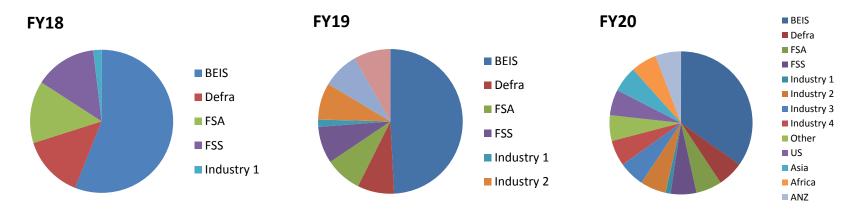




Growth Plans



• £30K - maintain Network



- Annual caps (based on SMC model) for industry:
- Maximum: £5K
- Minimum: £1K

Why should the Network be supported?







Why should the Network be supported?

- Ensure continued operation of a free open access resource for all level playing field
- UK model can be easily adapted to include other regions
- Help build capability and capacity in countries
- Help improve society by fighting food fraud globally
 - lead to more secure food supply chains
 - increased consumer trust in the food they buy

What will supporters get?



- State that they support the Food Authenticity Network (CSR)
- Use logo on their website and marketing material



• Supporters can be listed on Network website

Next Steps



- Funding to maintain Network until March 2021
- International growth:
 - METROFOOD-RI: European Infrastructure project
 - IFAAO: The International Food Authenticity Assurance Organization
 - Codex member countries
 - Industry
- <u>www.foodauthenticity.uk</u> Join & Contribute
- <u>www.twitter.com/fauthenticity</u> Follow us
- Support Selvarani.Elahi@lgcgroup.com

Acknowledgements



- Funders
- Defra
- FSA
- FSS
- BEIS
- Colleagues
- Mark Woolfe
- Steve Ellison
- Felicia Golden
- Management Committee

