



Food fraud categories – draft proposal

1. ADULTERATION/PRODUCT TAMPERING

Intentional addition of a foreign or inferior quality substance or element; by replacing a more valuable substance or element with less valuable or inert ingredients.

1.1. Substitution

Process of replacing a nutrient, an ingredient, a food or part of a food (often one with high value), with another nutrient, ingredient, food or part of food (often one with lower value).

1.1.1 Nutrient

e.g. proteins substituted by fat.

1.1.2 Ingredient

e.g. high value oil substituted with lower value oil (sunflower oil sold as extra virgin olive oil) addition of chicken meat to “goose and pork only pâté”; authorised GMO product not labelled as GMO.

1.1.3 Species

e.g. high value fish species substituted with lower value fish species when selling processed products (fillets, fish pies).

1.1.4 Other

1.2. Dilution

Process of mixing a liquid ingredient with high value with a liquid of lower value to expand the total volume and reduce the concentration.

e.g. addition of water to fruit juice or to milk.

1.3. Removal

Removing a constituent that should have been present in the product.

e.g. removing of essential oils from herbs and spices sold as whole spice; removing piperine from pepper; removing omega 3 components from fish.

1.4. Unapproved/undeclared enhancement

Adding unapproved and undeclared compounds to food products in order to enhance their quality attributes.

e.g. melamine in milk (adulteration aimed at enhancing nitrogen content in already diluted milk); use of unauthorised chemicals in spices (lead chromate in curcuma).

1.5. Unapproved/undeclared treatment, process or product

1.5.1 Pesticides

1.5.2 Growth promoters

1.5.3 Handling, packaging, transport, storage

e.g. products not stored/transported correctly, at the correct temperature, proper packaging, re-freezing.

1.5.4 Decontamination

e.g. chemical treatment, additives, biocides, irradiation.

1.5.5 Veterinary medicine

1.5.6 GMO and clones

1.5.7 Other

1.6. Concealment

Process of hiding the low quality of food ingredients or products.

e.g. (i) diseased, contaminated, filthy, putrid meat and fishery products treated with food improvement agents or unauthorised additives (nitrate and nitrite, colorings, enzymes, flavorings, antioxidants, carbon monoxide treatment); (ii) mix of liquids or solids containing residues or contaminants to reach legal limits (MRL or ML).

1.7. Other

2. COUNTERFEIT

Intellectual Property Right (IPR) infringement, including any aspects of the genuine product or packaging being replicated, for instance the process of copying the brand name, packaging concept or processing method for economic gain.

2.1 IPR (trademarks or patents)

e.g. imitation wines and spirits with fake labels of a popular brand

2.2 Protected Designation of Origin (PDO), Protected Geographical Indication (PGI), Traditional Speciality Guaranteed (TSG)

2.3 Organic/non-organic

2.4 Use of EU logo (excluding organic and PDO/PGI)

2.5 Other

3. DOCUMENT FORGERY

The process of creating, adapting, or imitating documents such as certificates, passports and other identification, administrative documents.

- 3.1 Animal, plant, public health certificate
- 3.2 Official registration number
- 3.3 Passport, identification (including batch number and seal)
- 3.4 CMR document
- 3.5 Journey plan (animal welfare)
- 3.6 Other

4. GREY MARKET

Production, theft, and diversion involving unauthorised sales channels for products (traceability issues).

- 4.1 Smuggling, illegal import, production and trade (including public, animal, plant health restrictions)
- 4.2 Theft and resale
- 4.3 Protected species (CITES)
- 4.4 Illegal slaughter
- 4.5 Illegal/uncertain/unregulated area (IUU)
- 4.6 Unapproved and unregistered establishment
- 4.7 Other

5. MISDESCRIPTION/MISLABELLING/MISBRANDING

Placing of explicit false/ misleading/ deceptive information on packaging for economic gain.

- 5.1 Expiry/production date
- 5.2 Nutrition/health claims
- 5.3 Geographical claims (excluding PGO, PDI, TSG)
- 5.4 Quality terms
 - 5.4.1 (Non)vegan
 - 5.4.2 (Non)vegetarian
 - 5.4.3 (Non)halal
 - 5.4.4 (Non)kosher
 - 5.4.5 Animal welfare (free range/not free range, open air farming);

5.4.6 “Free of”, “full of”

e.g. free of gluten

5.4.7 Method of manufacture/production/capture/breeding techniques

e.g. artisanal, fishing method, wild vs. farmed animal

5.4.8 Other

5.5 Quantity: weight/volume

5.6 Other