

FOOD FRAUD

IS YOUR COMPANY AT RISK?



Food Fraud in the 21st Century

Food Fraud is the deliberate and intentional substitution, addition, tampering or misrepresentation of food, food ingredients or mislabeling on food packaging for the seller's economic gain. Food fraud is increasingly widespread and results in billions in economic loss and long-term damage to brand reputation. It can also pose a serious threat to public health.

In Canada, it is prohibited to sell a food that is unsafe or falsely labelled. However, food fraud still happens and is an emerging issue around the world. It is difficult to know exactly how much food fraud there is but it is estimated that fraud may cost the global food industry between \$10 and \$15 billion per year, affecting about 10% of all commercially-sold food products.

Eurofins: Your Partner in Food Fraud Mitigation

- Reseller of the USP Food Fraud Database, a critical resource to inform risk based decisions on food fraud vulnerability and mitigation.
- Accredited certification body and member of certification schemes advisory groups.
- Global network of qualified auditors.
- Full-service solutions including research, risk assessment, custom mitigation plans and unmatched authenticity testing capabilities.



Food fraud can be found in all different types of food but may be most often reported in:

- Olive oil
- Honey
- Dry spices
- Fish
- Organic food products