

Ensuring the Integrity of the European food chain



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www.foodintegrity.eu

SC2 A competitive food industry Healthy and safe foods and diets for all







To provide Europe with a state of the art and *integrated* capability for detecting fraud and *assuring* the integrity of the food chain



To provide a *sustainable* body of expertise that can inform high level stakeholder platforms on food fraud / authenticity issues and priorities

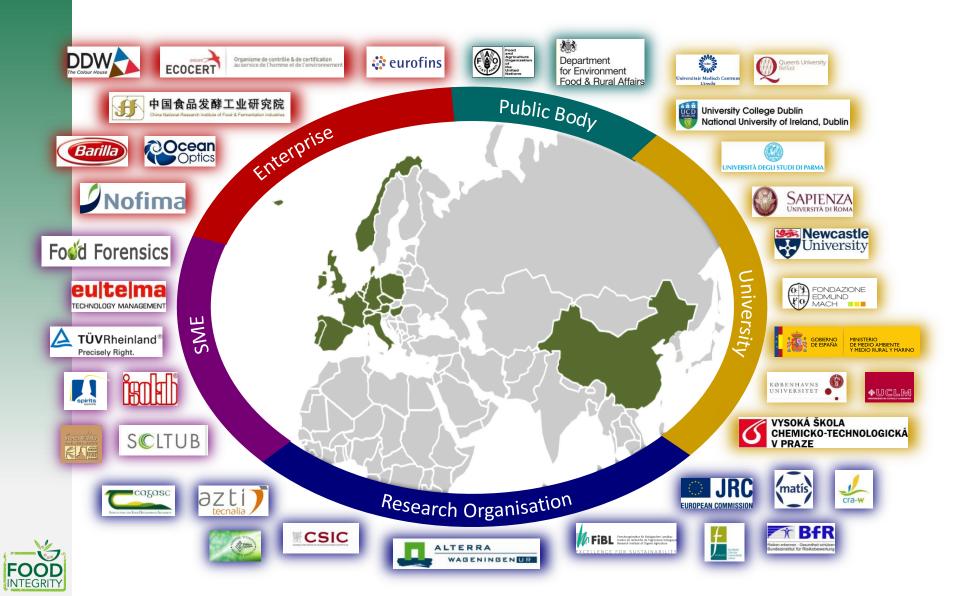


To **bridge** previous research activities, assess capability gaps, commission research and inform EU future research needs

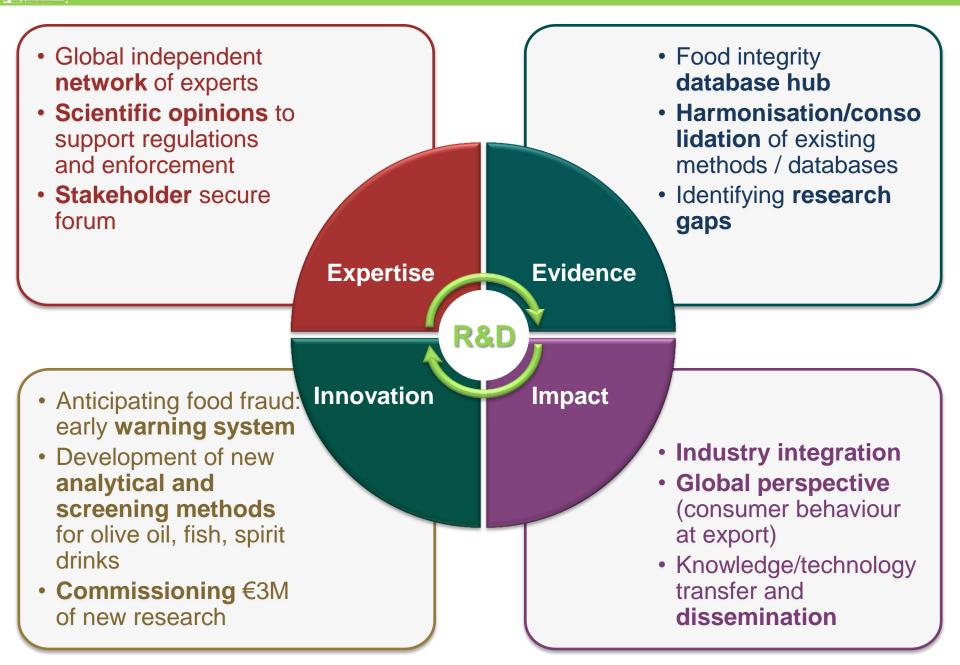
ADDING VALUE TO THE EUROPEAN AGRI-FOOD ECONOMY BY PROVIDING FOOD SAFETY, AUTHENTICITY AND QUALITY ASSURANCE



€12M (€9M EC contribution) FP7 project with 38 partners (+25 new in July 2016)



FOOD Key Outputs: progress at M30/60



1st Outputs

Safety



Trade association

3 x FI Conferences



Global focal point. >250 attendees

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Procurement of €3M of new research



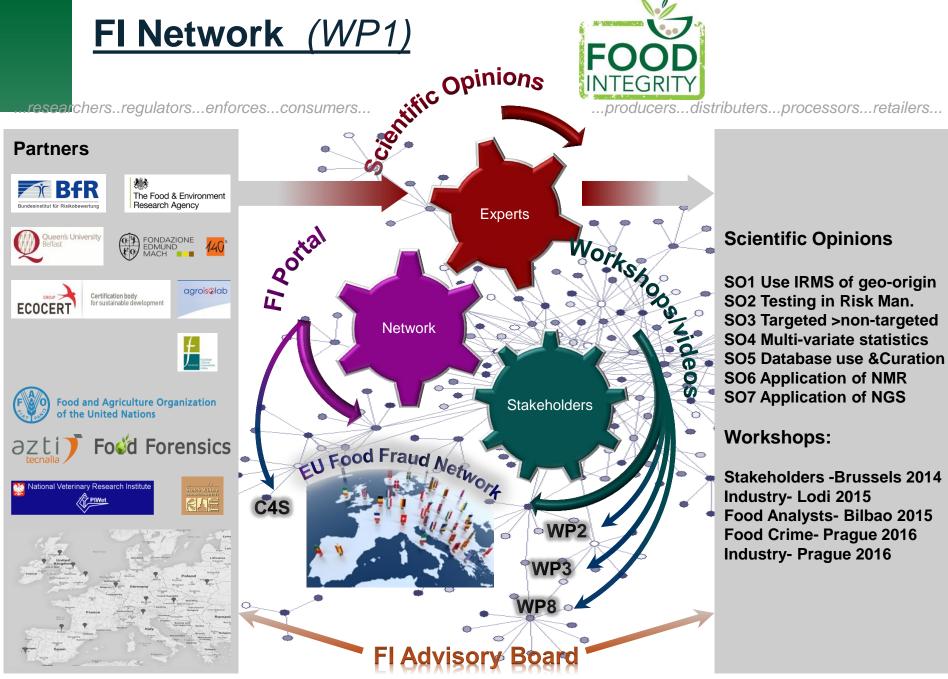


Procurement of €3M of new research (WP9)

Results of Procurement Call

- Call opened 24/06/15
- Closed 14/08/15
- 83 initial expressions of interest
- 27 proposals submitted
 - 2 proposals FI01 Standardisation and harmonisation of untargeted food integrity methods – 1 selected
 - 7 proposals FI02 Innovative approaches to assure the integrity of complex foods – 3 selected
 - 7 proposals FI03 A feasibility study of how information can be shared along the supply chain to identify risks to the integrity of food – 2 selected
 - 11 proposals FI04 Rapid, on-site, cost effective methods for feed/food fraud detection - 2 selected
- Negotiation complete, 8 contracts awaiting signoff (DoW)



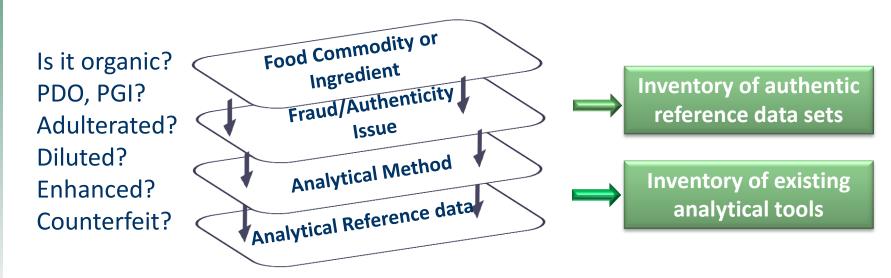


FOOD INTEGRITY

The FoodIntegrity Knowledge Base (WP2)



- Mapping of analytical methods for the detection of fraud and/or verification of integrity onto specific commodities or food authenticity issues
- Open source for industry and control bodies





Click on the down arrow to select from list	WI	P 2 – Knowledge Base Data entry screen	
FOOD COMMODITY			
Food Category Select from drop-down list	(Select commodity)	Commodity Detail Enter as free text – e.g. butter	
		CN code	
FOOD INTEGRITY IS	SUE		
	SUE		
Description Add as free text to	SUE	lssue Select one or more	
Description Add as free text to describe the issue Type of fraud	SUE		
Description Add as free text to describe the issue Type of fraud Select one	SUE 	Select one or more	
Description Add as free text to describe the issue Type of fraud Select one Dilution	SUE 	Select one or more Product composition	
Description Add as free text to describe the issue Type of fraud Select one Dilution Substitution	© © ©	Select one or more Product composition Geographical origin	



Counterfeiting

Importance Incidence:

Other

Next screen

Unknown 📃

very often 🔘 often 🔘 rare 🔘 no longer encountered 🔘 Location in supply chain: Agricultural producer 🔲 Storage/transport 🗐 Food manufacturer 🗐 Trader 🔲 Distributer 🥅

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Wholesaler 📃 Retailer 📃

Select commodity – Honey and royal jelly	WP 2 – Knowledge Base Data entry screen		Then type in details about the commodity
FOOD COMMODITY			
Food Category Select from drop-down list	Animal products Eggs and egg products Honey and royal jelly Meat and edible offal	Commodity Detail Enter as free text – e.g. butter	
FOOD INTEGRITY ISSU	Crustaceans		
Description Add as free text to describe the issue	Fish Seaweed Surimi Other sea food		
Type of fra Select one	Fruits and vegetables	lssue Select one or more	
Dilution, s	substitution	Product composition	
Concealm	ent 🔘	Geographical origin	
Unapprov	ed enhancement 🛛 🔘	Botanical/Cultivar/Varietal origin	
Mislabelli	ng 🔘	Production system	
Grey mark	ket, counterfeiting 🛛 🔘	Product processing	
		Product quality	
		Other issue	
Import	tance Incidence: very ofte	en 💿 often 🔘 rare 🔘 no longer encou	ntered 🔘
	Level: consume	er 💿 producer 🔘 both 🔘	



Next screen

	Then describe the issue in more detail		2 – Knowledge Base ata entry screen	
	FOOD COMMODITY Food Category Select from drop-down list	elly	Commodity Detail Royal jelly Enter as free text – e.g. butter	
	FOOD INTEGRITY ISSUE			
f	Define the type of aud, round buttons allow only	duced from no	n-authentic saccharide sources	Then define
	one choice Type of fraud Select one		lssue Select one or more	the issue, square boxes allow
	Dilution	0	Product composition	multiple
	Substitution	\odot	Geographical origin	
	Concealment	\odot	Botanical/Cultivar/Varietal/Species	
	Mislabelling	\odot	Production system/process	
	Unapproved enhancement	\bigcirc	Product quality	
	Grey market	\odot	Other issue	
	Counterfeiting	\odot		
	Other	\odot		
	,	🖻 often 🔘	<u>c</u>	
	Location in supply chain: Agricultural pro Wholesaler		orage/transport 🔲 Food manufacturer 🔲 Trad Unknown 🔲	er 🔲 Distributer 🔳



Next screen



Food Integrity Website



FoodIntegrity 'the state of being whole, entire, or undiminished or in perfect condition'. Providing assurance to consumers and other stakeholders about the safety, authenticity and quality of European food (integrity) is of prime importance in adding value to the European Agri-food economy.

Read full FoodIntegrity Abstract



FoodIntegrity

'The state of being whole, entire, or undiminished or in perfect condition'





Impact

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FOOD INTEGRITY

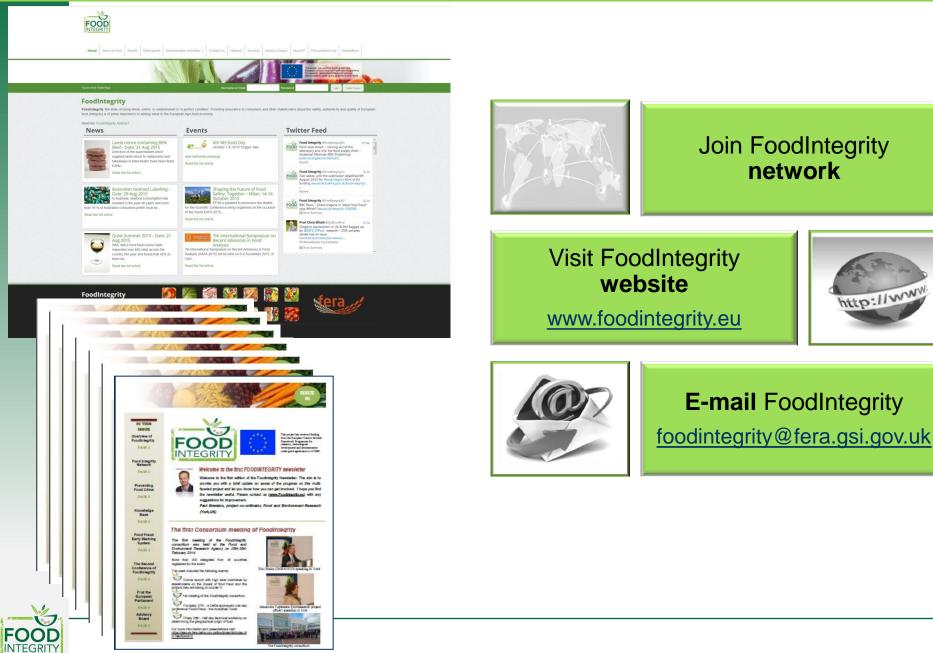
Expected Impact	FI Impact	Relevant FI Output
Increasing EU added value through the concept of Food Integrity	Improved capability of stakeholders wrt food fraud, comms, systems, methods, intelligence	KB, Network, workshops, Early Warning Systems (EWS), rapid methods, improved food assurance. Scientific Opinions, Dissemination and promotion of FI concept.
Strengthen the competitiveness of EU food producers	FI systems and outputs help protect industry added value.	Industry implementation. Rapid methods, assurance systems, EWS, improved understanding of consumer attitudes to EU exports.
Improved communication of quality attributes	Improved understanding of attitudes, preferences and expectations for European and Chinese consumers	Consumer behaviour study in China. Toolbox for EU exporters to China
Reduce trading blocks	Enhanced assurance of EU products will reduce likelihood of counterfeit EU products being on sale in foreign markets.	Fit for purpose industry assurance applications and systems. Enhanced knowledge of food authenticity issues, risks and mitigation strategies.
Restore consumer confidence	Stakeholders embrace FI concept and implement strategy	Dissemination and engagement activities (network, workshops, social media) with input from Industry and Consumer groups (Which?)
Support EU Policies	Provide input into EU for and committees	Strong active links with DG Agri, DG Sante, DG Research, JRC's, EFSA.

Lessons learnt

Successes	Challenges
Stakeholder engagement	Stakeholder patience (research project not operational activity)
Excellent consortium- delivering	Procurement of new research (€3M) slow and resource intensive
Bringing together of the disparate actors in the food chain to assure the food supply	Financial inefficiency of the procedures available to incorporate new partners into FI
Exporting FoodIntegrity- strong links with China, SE Asia, US	Yet to engage with India, Russia,
Exploiting the relatively large resources available to FI- ability to influence/act	Bureaucracy associated with managing 38 soon to be 63 partners
Sustainability of project components	Sustainability of project components











FOODINTEGRITY 2017

"Assuring the integrity of the food chain: turning science into solutions"

Parma, Italy 10-11 May 2017







Acknowledgements





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