

Food fraud prevention

Can science help us avoid a crisis?

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Why should we test for species authenticity?



NOW



BEFORE



OR



3 Questions ...



Can I control my suppliers?

Can I check the cleaning of my production chain from previous production lots?

As a consumer, can I trust what I eat?



... 2 technical answers

First step : DNA detection by qPCR methods

Is there any undesired species in my food?

Ex : horse in beef hamburger



... 2 technical answers

Second step : quantification

Do I fit with the legislation : $<1\%$ or $>1\%$?

Is the minced meat supplied, really 40 pig/60 beef ?

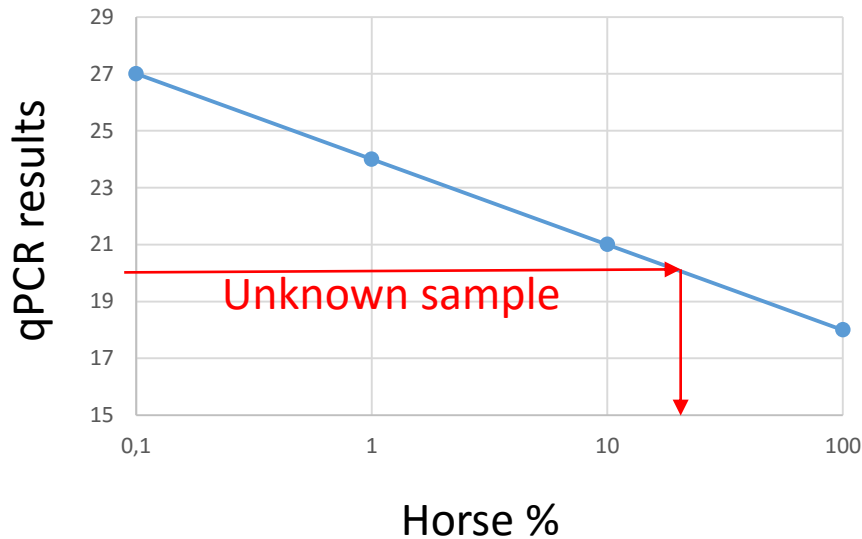


4 quantification approaches



Dilution curve

Principle : DNA is extracted from meat and serially diluted in buffer. Horse percentage in the unknown sample is extrapolated from this standard curve



No account of matrix effect

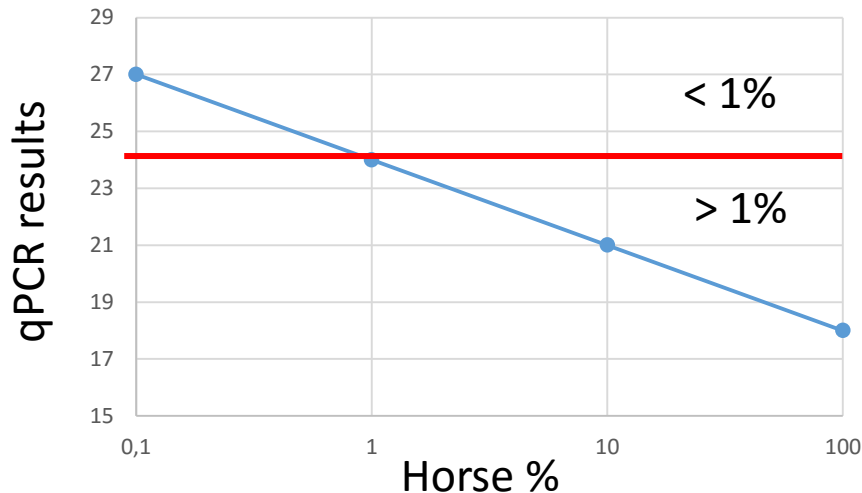


4 quantification approaches



EU method

Principle : DNA is extracted from beef meat with 1% of horse meat, unknown samples are compared to this reference



No account of technological process (heat, ...)
No real quantification



4 quantification approaches



Sum of species method

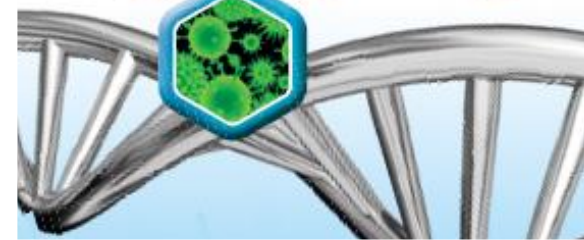
Principle : values for 7 species are added which is equaled to 100%

species	PCR results	Percentage
Beef	50000	25 %
Horse	2300	1%
Pig	87000	43%
Goat	56987	28%
Sheep	123	0,06%
Chicken	0	0%
Turkey	6897	3%

} Σ



No account of the different efficiency of the 7 analysis
No account of other species

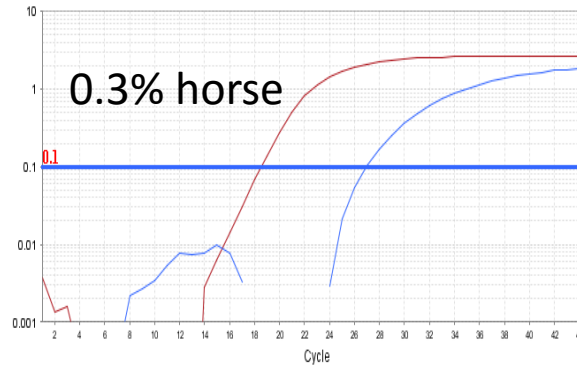
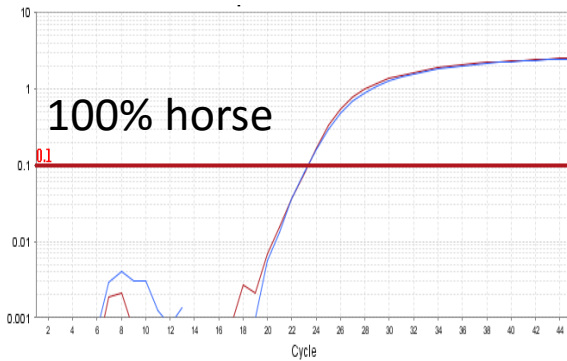


4 quantification approaches



Progenus EasyFast™ method

Principle : the quantity of DNA of the species is quantified in % of the quantity of vertebrate DNA

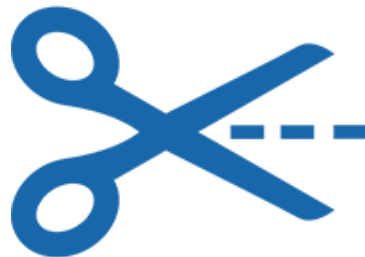


Real quantification
Accounts for technological processes & unknown species



Species that can be detected and quantified

- ✓ Horse
- ✓ Pig
- ✓ Beef
- ✓ Chicken
- ✓ Turkey
- ✓ Sheep
- ✓ Goat
- ✓ Duck
- ✓ Dog
- ✓ Cat
- ✓ Rat
- ✓ ...



Methods of quantification



	Dilution curve	EU	7 species	EasyFast™
Matrix effect	NO	YES & NO	YES	YES
Cooking, shearing, ... *	NO	NO	YES	YES
False neg due to human errors	NO	NO	NO	YES
Presence of unknown species ?	YES	YES	NO	YES

*The difference in quantitative DNA results between a low processed and a highly processed meat product is reported to be around 10-fold
(Laube et al, 2007, *Int. J. Food Sci Technol*, 42: 336-41)



Special thanks



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