



# Food Fraud

based on FSSC 22000 requirements

Setting up the document: 2025-01-25

# Defining Food Fraud

## What is Food Fraud?

Intentional adulteration of food products to deceive consumers and gain economic advantage due to financial gain, which is often motivated by low-cost alternatives, increased profit margins, and lack of supervision, and includes 7 groups:

- 1- Replacement:** Replacing a high-value product or part of it with a lower-value ingredient or composition, such as replacing wheat flour with almond flour
- 2- Dilution:** The process of mixing a high-value liquid substance with a lower-value liquid, such as the dilution of juices.
- 3- Incorrect labeling:** Placing false information on the packaging for economic benefits, such as: manipulation of the production date, expiration date and other information on the packaging
- 4- Forgery:** Such as counterfeiting the brand name of raw materials used by the company
- 5- Unauthorized improvement:** Adding unauthorized and non-standard substances to food products to increase the quality characteristics of products such as unauthorized additives and improvers or more than the permitted range. For example, using an unauthorized color
- 6- Misappropriation:** such as selling products not approved by regulatory bodies
- 7- Stealth:** The process of hiding the low quality of food or food products, such as the use of food coloring or essential oils

# FSSC 22000 and Its Role in Mitigating Food Fraud

## FSSC 22000 Standard

The FSSC 22000 standard is a globally recognized food safety system that provides a robust framework for food production and processing. It incorporates food fraud mitigation as an essential component of its requirements.

## Compliance

Compliance with FSSC 22000 ensures that a food manufacturing process follows strict quality and safety standards, reducing the possibility of food adulteration and protecting consumers from potential harm.



# Identifying Food Fraud Vulnerabilities



## Supplier fraud in raw materials

In this area, the possible frauds of suppliers of raw materials for production, both edible and non-edible, have been investigated.

For example: mixing old and fresh flours



## Production Processes

In this context, intra-organizational fraud related to production processes, product control, repairs and maintenance (devices and equipment) and storage are investigated. For example: Inserting false information on the packaging



## Supplier fraud in providing services

In this area, possible frauds in the provision of services such as: calibration, collaborative laboratory and pest control, as well as suppliers of devices and equipment have been investigated. For example: error in calibration

# Implementing a Food Fraud Vulnerability Assessment

1

## Identify Critical Control Points

Identify the critical control points in the tart production process, which are the stages where food fraud is most likely to occur.

2

## Assess Vulnerability

Vulnerability assessment Each critical control point is analyzed for vulnerabilities, taking into account factors of risk severity, probability of occurrence, and probability of detection.

3

## Develop Mitigation Strategies

Specific measures are taken to mitigate identified vulnerabilities and frauds. This may include measures to evaluate and identify reliable suppliers and conduct verification tests of raw materials, food safety administration approvals or more stringent quality controls.

4

## Monitoring and verification

Investigating mitigation strategies and monitoring their effectiveness over time. Confirmation of the effectiveness of measures is through the review of customer complaints, internal audit, etc.



# Strengthening Food Defense Measures

1

## Security Systems

Invest in robust security systems, including video surveillance, access control, and intrusion detection systems. These measures help deter unauthorized access, prevent tampering, and provide evidence in case of incidents.

2

## Personnel Training

Train employees on food fraud awareness, recognizing potential vulnerabilities, and reporting suspicious activities. Encourage a culture of vigilance and reporting within the workplace.

3

## Documentation and Records

Maintain detailed records of ingredient sourcing, production processes, and distribution chains. This documentation is crucial for tracing products and identifying potential sources of fraud.

4

## Supplier Verification

Establish a rigorous supplier verification program. Conduct audits, review supplier certifications, and ensure that suppliers have appropriate food safety and food fraud prevention measures in place.





# Collaboration and Information Sharing

## 1

### Industry Collaboration

Engage with industry associations, regulatory bodies, and other stakeholders to share best practices and information about food fraud threats and mitigation strategies.

## 2

### Transparency and Communication

Maintain open communication with customers and consumers about food fraud prevention measures and your commitment to food safety. This builds trust and helps manage potential risks.





# Continuous improvement and conclusion

1

## Continuous Improvement

Conduct regular internal audits and external assessments to ensure compliance with FSSC 22000 standards and identify areas for improvement.

Continuously refine and improve your food fraud mitigation strategies based on new information, audits, and industry best practices. Adopt a proactive approach to risk management.

2

## Stay Informed

Stay informed about the latest food fraud trends, regulations, and best practices. This includes attending industry events, subscribing to relevant publications, and engaging with experts.



The background of the slide features two round tarts with a light-colored crust and a white cream filling. Each tart is topped with several fresh raspberries and blueberries. The tarts are positioned one above the other, with the top tart slightly out of focus. The text "THE END" is centered over the image.

THE END