



**国家食品安全风险评估中心**  
China National Center for Food Safety Risk Assessment



# **中国食品安全分会 China Food Safety Session**

## **中国食品安全控制体系：过去、现在与未来**

### **Food Safety Control System in China: Past, Present and Future**

**吴永宁 Wu Yongning**

国家食品安全风险评估中心 China National Center for Food Safety Risk Assessment 技术总师 Chief Scientist  
中国医学科学院食品安全创新单元 Food Safety Research Unit of Chinese Academy of Medical Science 主任 PI  
国家卫生健康委员会食品安全风险评估重点实验室 NHC Key Lab of Food Safety Risk Assessment 主任  
Director  
WHO食品污染监测合作中心 WHO Collaborating Center for Food Contamination Monitoring 主任 Head

# Heightened Interest Resulting from High Visibility Incidents

## Melamine Incident

- 2007 (Feed, Companion Animal Food)/2008 (Dairy Products)
- Leading to over **300,000 illnesses** (Kidney stones and renal lesions)
- **6 deaths (infants/babies)** in 2008



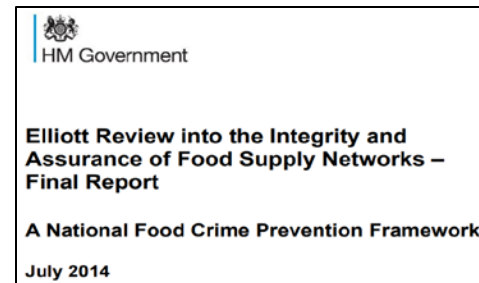
## 2013 Horsemeat Scandal

- Some 2700 samples tested in 28 European countries
- **16 countries connected to the scandal**
- Some “**beef**” products contained as much as **100% horsemeat**
- 2017 – EU police arrest and charge 65 individuals



## Elliott Report

- Development of the Elliott Report, commissioned by the UK Government to support lessons learnt and move towards prevention



# First Food Safety Law in China

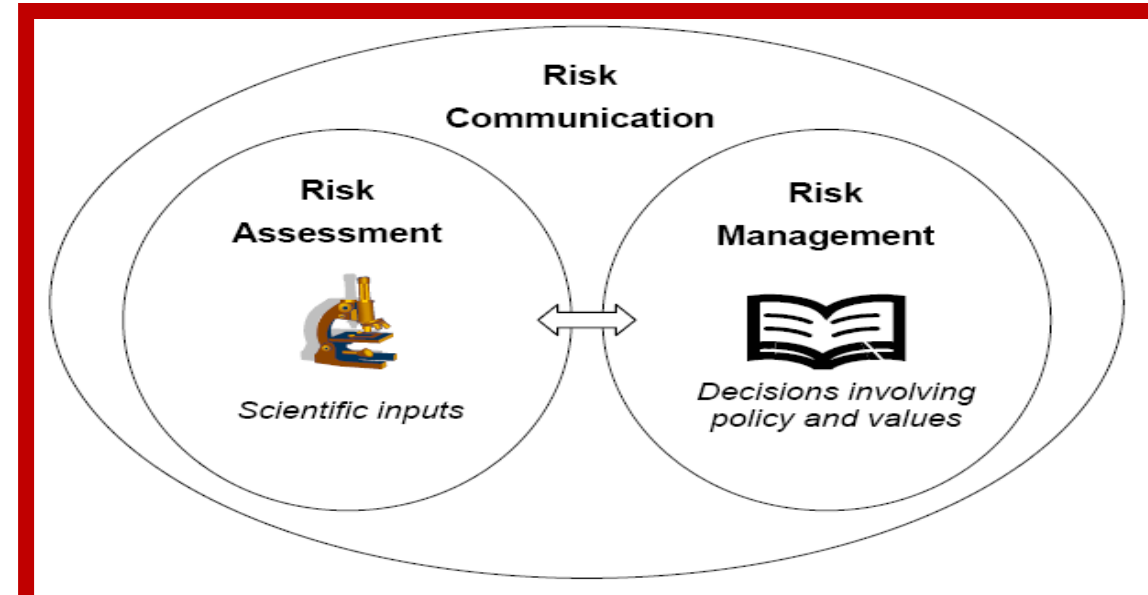
▣ Food Hygiene Law

▣ **Food Safety Law**



中华人民共和国  
食品安全法

中国法制出版社



- **Monitoring and Assessment of Food Risk**
- **Set Standards for Food Safety Control**

# China Food Safety System: First Reformation After Melamine Incident

## Food Safety Commission, State Council

### NHFPC

- Risk Assessment
- Monitor-Planning
- Set up National Standard
- Novel Ingredients for Food , Additives, Contact Materials
- Other : **the Black List**



国家食品安全风险评估中心  
China National Center for Food Safety Risk Assessment

### CFDA and FSC Office

Coordination, Enforcement on Food and Food Additives  
in Production, Trade & Consumption

### MOA

- Plant and Animal
- Slaughter
- Agrochemicals (Pesticides, VD), feed etc.

### AQSIQ

- Import & Export Food
- Food Contact Materials

### Police

- Food Crime

### Industry

### MOC

.....



ELSEVIER

Contents lists available at ScienceDirect

# Food Control

journal homepage: [www.elsevier.com/locate/foodcont](http://www.elsevier.com/locate/foodcont)



## Review

# Food safety risk assessment in China: Past, present and future

Yong-ning Wu <sup>a,\*</sup>, Pei Liu <sup>b</sup>, Jun-shi Chen <sup>a</sup>



Food Control 90 (2018) 429–439



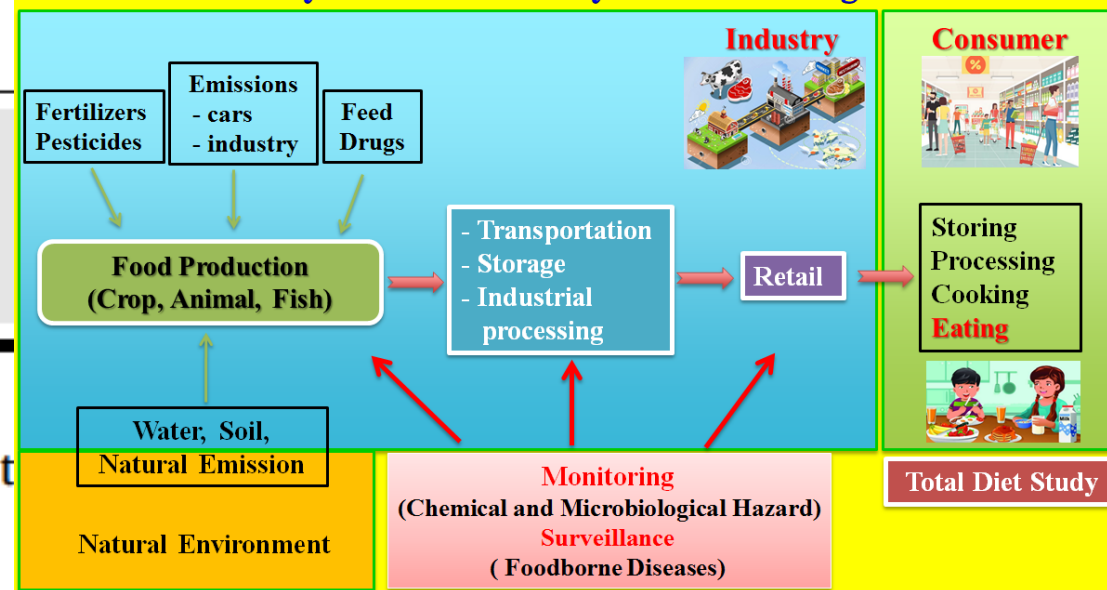
ELSEVIER

Contents lists available at ScienceDirect

# Food Control

journal homepage: [www.elsevier.com/locate/foodcont](http://www.elsevier.com/locate/foodcont)

## China National System of Food Safety Risk Monitoring and Surveillance

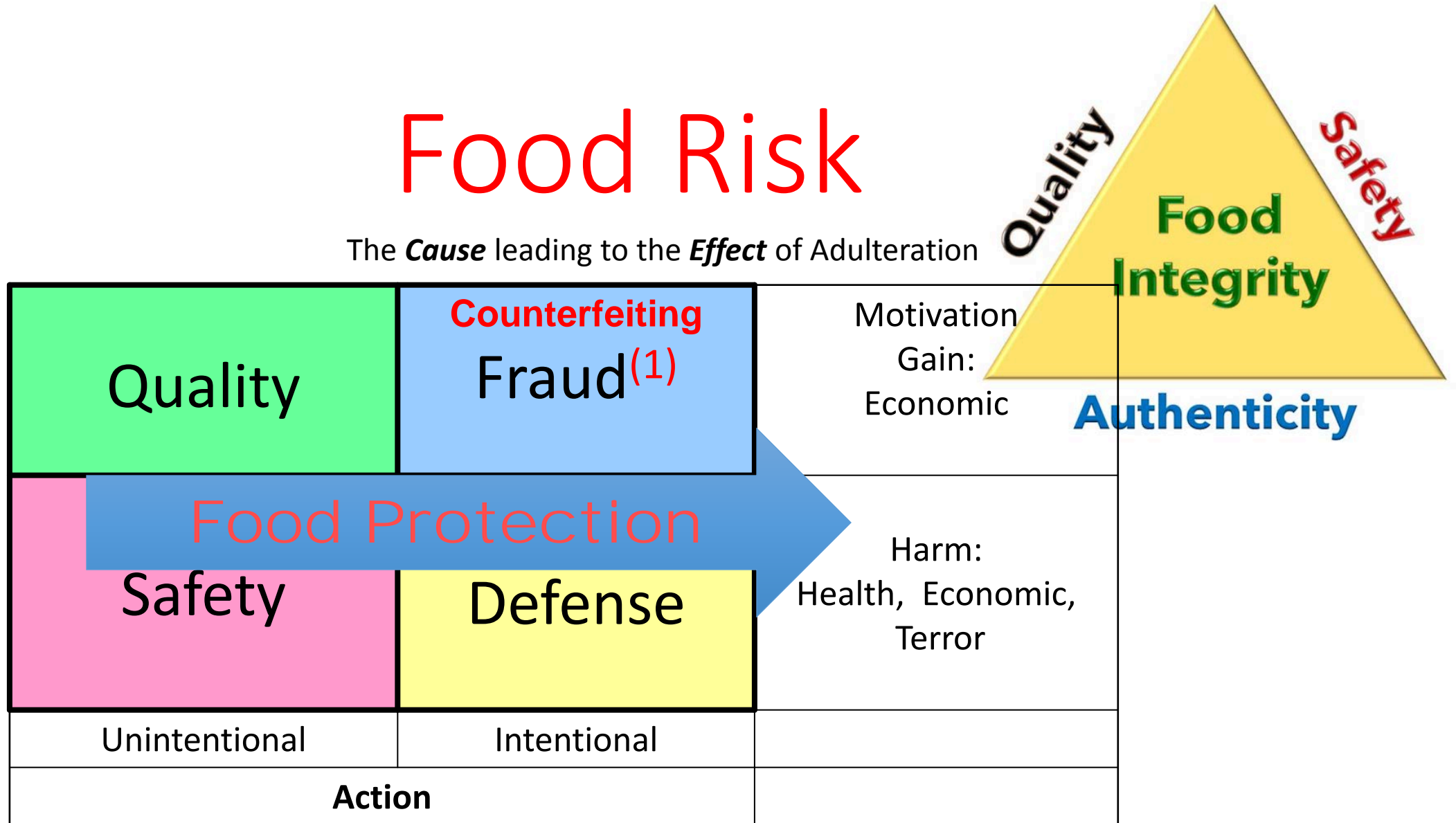


# Food safety monitoring and surveillance in China: Past, present and future

Yong-ning Wu\*, Jun-shi Chen

# Food Risk

The *Cause* leading to the *Effect* of Adulteration



(1) Includes Subset components of Economically Motivated Adulteration and Food Counterfeiting,



# From Food Safety to Food Integrity

中国食品安全法， 美国食品安全现代化法， 欧盟食品法



This project has received funding from the European Union's Seventh Framework Programme for research, technological development and demonstration under grant agreement no 613688



**中国**：食品中可能非法添加非食用物质名录

**China: List on Non-Food Chemical & Other Substances**

**美国**：经济利益驱动掺假与食品供应链脆弱性评估（EMA 削减指南）

**US: Economically Motivated Adulteration**

**欧盟**：食品真实性检测

**EU: Authenticity**

为应对食品掺假，食品安全体系过渡到食品诚信体系

食品安全（Food Safety）、食品质量（Food Quality）、食品真实性（Food Authenticity）



# THE IMPACT OF FOOD FRAUD ON CHINA

YONGNING WU  
CFSA CHINA

EU-CHINA FORUM ON FOOD SAFETY

WHAT'S HAPPENING?  
WE HAVE the BEST DETECTION

CHINA

OUR GOAL:

EMA MORE CONCERN  
HEALTH RISK  
PUBLIC CONCERN

BLACK LIST X

EU AUTHENTICITY ✓  
US: INTENTIONAL ADULTERATION ✓

QUALITY SAFETY  
FOOD INTEGRITY  
AUTHENTICITY

Here's WHAT WE'RE DOING:

RESPONSIBILITY OF FOOD PRODUCERS

SCIENTIFIC RESEARCH

NEED MORE INTERNATIONAL CO-OPERATION

WE NEED MORE RESEARCH

REGULATION

TAKE IT SERIOUSLY



BLACK LIST:  
NON-EDIBLE SUBSTANCES IN FOOD:  
EASILY ABUSED

48 NON-CHEMICAL

CFDA AGAINST FOOD FRAUD

# FOOD FRAUD 2017 GLOBAL UNDERSTANDING





# Food Safety Law



中华人民共和国  
食品安全法

中国法制出版社

《食品安全法》第三十四条：

“禁止生产经营下列食品、食品添加剂、食品相关产品：

(六) 腐败变质、油脂酸败、霉变生虫、污秽不洁、混有异物、掺假掺杂或者感官性状异常的食品、食品添加剂”

对应的法律责任为第一百二十四条：

“违反本法规定，有下列情形之一的，尚不构成犯罪的，由县级以上人民政府食品药品监督管理部门没收违法所得和违法生产经营的食品、食品添加剂，并可以没收用于违法生产经营的工具、设备、原料等物品；违法生产经营的食品、食品添加剂货值金额不足一万元的，并处五万元以上十万元以下罚款；货值金额一万元以上的，并处货值金额十倍以上二十倍以下罚款；情节严重的，吊销许可证：

(四) 生产经营腐败变质、油脂酸败、霉变生虫、污秽不洁、混有异物、掺假掺杂或者感官性状异常的食品、食品添加剂”

- Article 34 of the law stipulates that it is forbidden to produce the following food, food additive, & food related products:

(6) ... Food Fraud & Intentional Adulteration

- Article 124 of the law states the corresponding liabilities.

第一百一十一条 对食品安全风险评估结果证明食品存在安全隐患，需要制定、修订食品安全标准的，在制定、

修订食品安全标准前，国务院卫生行政部门应当及时会同国务院有关部门规定食品中有害物质的临时限量值和临时

检验方法，作为生产经营和监督管理的依据

Before setup the national standard of food safety, health department can establish the temporary ML & related test method.



# 中华人民共和国最高人民法院

THE SUPREME PEOPLE'S COURT OF THE PEOPLE'S REPUBLIC OF CHINA



首页 | 机构设置 | 新闻中心 | 权威发布 | 审判业务 | 法院建设 | 办事服务 | 公众互动 |

2013年5月15日 星期三

## Some explanation for the Supreme People's Court and the Supreme People's Procuratorate

首页>>权威发布>>司法解释

## on handling criminal cases endangering food security

### 最高人民法院、最高人民检察院关于办理危害食品安全刑事案件适用法律若干问题的解释

最高人民法院网站 www.court.gov.cn 2013-05-06 08:30:00 来源：最高人民法院

【字体：大 中 小】 【关闭窗口】

《最高人民法院、最高人民检察院关于办理危害食品安全刑事案件适用法律若干问题的解释》已于2013年4月28日由最高人民法院审判委员会第1576次会议、2013年4月28日由最高人民检察院第十二届检察委员会第5次会议通过，现予公布，自2013年5月4日起施行。

issued an interpretation of relative law on handling criminal cases endangering food safety in May 2013.

The Supreme Court and the Supreme Procuratorate

最高人民法院

最高人民检察院

2013年5月2日



# 中华人民共和国最高人民法院

THE SUPREME PEOPLE'S COURT OF THE PEOPLE'S REPUBLIC OF CHINA

首页 | 机构设置 | 新闻中心 | 权威发布 | 审判业务 | 法院建设 | 办事服务 | 公众互动 |

2013年5月15日 星期三

## Some explanation for the Supreme People's Court and the Supreme People's Procuratorate on handling criminal cases endangering food security

Article 20th The following materials shall be identified as 'toxic or harmful non-food ingredients' :

- (I) The substances that prohibited by laws and regulations to add and use during food production and marketing ;
- (II) The substances listed in '*The Non-edible Substances Might Be Illegally Added in Food*' and in 'The Substances Might Be Illegally Added in Functional Food' issued by the relative ministry of the State Council;
- (III) The pesticides, veterinary drugs and other toxic or harmful materials prohibited by the relative ministry of the State Council;
- (IV) Other substances harmful to human health.

Article 21th For "Enough to cause serious food poisoning or other serious food-borne diseases" and "toxic or harmful non-food ingredients" which are difficult to determine, the judicial organs may identified them, according to survey report and combined with expert advice and other relevant materials. When necessary, the People's Court may notice the experts to appear in court to make explanation.





中华人民共和国中央人民政府

www.gov.cn



国务院

总理

新闻

政策

互动

服务

首页 > 信息公开 > 国务院文件 > 市场监管、安全生产监管 > 食品药品监管

索引号:	000014349/2019-00119	主题分类:	市场监管、安全生产监管
发文机关:	国务院	成文日期:	2019年10月11日
标 题:	中华人民共和国食品安全法实施条例	发布日期:	2019年10月31日
发文字号:	国令第721号		
主题词:			

## 中华人民共和国国务院令 第721号

《中华人民共和国食品安全法实施条例》已经2019年3月26日国务院第42次常务会议修订通过，现将修订后的《中华人民共和国食品安全法实施条例》公布，自2019年12月1日起施行。

总 理 李克强  
2019年10月11日

中华人民共和国食品安全法实施条例  
(2009年7月20日中华人民共和国国务院令第557号公布  
根据2016年2月6日《国务院关于修改部分行政法规的决定》  
修订 2019年3月26日国务院第42次常务会议修订通过)



# 中华人民共和国 食品安全法实施条例

Premier Li Keqiang signed the Decree of the State Council of the People's Republic of China No. 721 to release the revised *Regulation on the Implementation of the Food Safety Law of the People's Republic of China* on the website on October 31, 2019.

The Regulation shall enter into effect on **December 1, 2019.**

法律出版社

附：中华人民共和国  
食品安全法



# the regulation on illegally added non-edible substances

## 食品中的非食品用化学物质名录与检验方法制度

### ●Article 63 List of Non-Food Chemical & Other Substances

第六十三条 国务院食品安全监督管理部门会同国务院卫生行政等部门根据食源性疾病预防信息、食品安全风险监测信息和监督管理信息等，对发现的添加或者可能添加到食品中的非食品用化学物质和其他可能危害人体健康的物质，制定名录及检测方法并予以公布。

### ●Article 22 Shall not store Substances List in Place

第二十二条 食品生产经营者不得在食品生产、加工场所贮存依照本条例第六十三条规定制定的名录中的物质。

### ●Article 22 Corresponding Liabilities

第六十八条 有下列情形之一的，依照食品安全法第一百二十五条第一款、本条例第七十五条的规定给予处罚：

- (一) 在食品生产、加工场所贮存依照本条例第六十三条规定制定的名录中的物质；
- (二) 生产经营的保健食品之外的食品的标签、说明书声称具有保健功能
- (三) 以食品安全国家标准规定的选择性添加物质命名婴幼儿配方食品；
- (四) 生产经营的特殊食品的标签、说明书内容与注册或者备案的标

致。

Article 63 of the Regulation stipulates that the food safety supervision department shall, in conjunction with the health administrative department, shall and publish formulate a list and test methods for non-food chemicals and other substances that may be added to foods and other substances that may endanger human health.

Article 22 of the Regulation stipulates that food producers and operators shall not store the substances in the list in food production and processing places, and Article 68 of the Regulation states the corresponding liabilities.

The above clauses are more stringent for food companies. Previous regulations were mainly for **the illegal addition** of production and **the Regulation stipulates that only storage is illegal also.**



# 可能掺杂掺假食品的检验

## ● Article 63 Test on Food Fraud & Intentional Adulteration

第四十一条 对可能掺杂掺假的食品，按照现有食品安全标准规定的检验项目和检验方法以及依照食品安全法第一百一十一条和本条例第六十三条规定制定的检验项目和检验方法无法检验的，国务院食品安全监督管理部门可以制定补充检验项目和检验方法，用于对食品的抽样检验、食品安全案件调查处理和食品安全事故处置。



中华人民共和国  
食品安全法实施条例

## 食品中的非食品用化学物质名单制度

## ● Article 63 List of Non-Food Chemical & Other Substances

第六十三条 国务院食品安全监督管理部门会同国务院卫生行政等部门根据食源性疾病预防信息、食品安全风险监测信息和监督管理信息等，对发现的添加或者可能添加到食品中的非食品用化学物质和其他可能危害人体健康的物质，制定名录及检测方法并予以公布。

## 食品安全法规定的食品中有毒有害物质临时限量

## Article 111 in Food Safety Law: Temporary Maximum Limit

第一百一十一条 对食品安全风险评估结果证明食品存在安全隐患，需要制定、修订食品安全标准的，在制定、修订食品安全标准前，国务院卫生行政部门应当及时会同国务院有关部门规定食品中有害物质的临时限量值和临时检验方法，作为生产经营和监督管理的依据

Before setup the national standard of food safety, health department can establish the temporary ML & related test method.

Article 22 of the Regulation stipulates that test of food frauds and intentional adulteration not only on method by the Article 111 in Food Safety Law & the Article 22 of the Regulation, nut also on the supplement methods by this Article 22 of the Regulation.

Article 63 of the Regulation stipulates that the food safety supervision department shall, in conjunction with the health administrative department, shall and publish formulate a list and test methods for non-food chemicals and other substances that may be added to foods and other substances that may endanger human health.



FDA

美国卫生与公众服务部

食品药品监督管理局

# 食品保护计划

国家食品供应综合保护策略

2007年11月

预防 干预 反应

## The Spectrum of Intentional Food Contamination

### 蓄意食品污染范围



<div style="background-color: #0070C0; color: white; padding: 10px; text-align: center; font-weight: bold; font-size: 24px;">Food Protection</div>		<p>Harm: Health, Economic, Terror</p>
Safety		
Unintentional	Intentional	
Action		



# 食品安全现代化法案 *US FSMA*

## *Definition for*

## *Intentional Adulteration\**

### 第 106 节 防范蓄意掺假

(a) 总则-经过第 105 节修订的第四章（即《美国法典》第 21 编第 341 条及以下条款）在其结尾处增加如下内容，作为进一步修订：

### “第 420 节 防范蓄意掺假

#### (a) 确定-

##### (1) 总则-部长应--

- (A) 对食品系统进行脆弱性评估，包括对国土安全部的生物、化学、放射学或其他恐怖主义风险的评估加以考虑；
- (B) 在防范脆弱环节的蓄意掺假杂方面，应考虑对不确定性、风险、费用和利益的最佳认知；而且
- (C) 确定必要的防范食品蓄意掺假的科学缓解策略或措施的类型。

(2) 有限的分发-为了国家安全而考虑，在咨询了国土安全部长的意见后，部长可以决定在何时、以何种形式和格式向公众公布按照第 (1) 段所做的决定。

(b) 在《FDA 食品安全现代化法案》颁布之后 18 个月以内，部长应协同国土安全部长和农业部长颁布防范本法案中所述蓄意掺假的法规。此法规应--

- (1) 规定如何评估某人是否需要实施缓解策略或措施，以防止发生食品的蓄意掺假；并且
- (2) 规定恰当的以科学为基础的缓解策略或措施，以便为食品供应链中特定的脆弱环节提供准备和保护。

(c) 适用性-按照 (b) 小节的要求所颁布的法规只适用于部长在咨询了国土安全部长的意见后依照 (a) 小节的规定确定为具有很高的蓄意掺假风险的，并且可能对人类或动物的健康造成严重影响甚至导致死亡的食品，其中应包括以下食品

- (1) 部长已查出了明确的漏洞（如，保质期较短的食品或在关键控制点易受到蓄意污染的食品）；
- (2) 在最终包装好以供消费者购买之前为散装或批量的形式的食品。

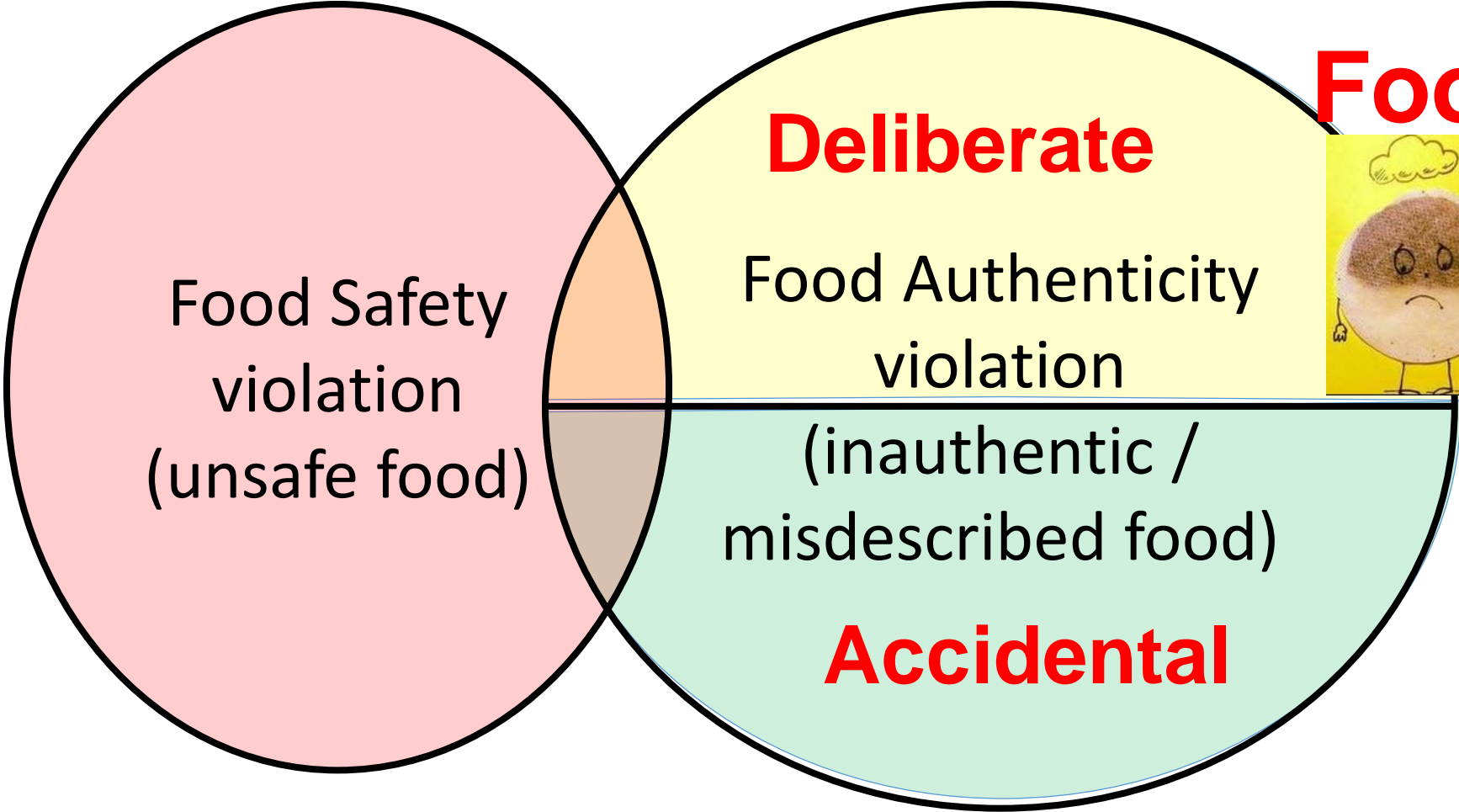
“The fraudulent addition of non-authentic substances or removal or replacement of authentic substances without the purchaser’s knowledge for economic gain of the seller”\*\*

\*Also known as: “**Economically Motivated Adulteration (EMA)**”, “Food Counterfeiting”, “Food Fraud”

\*\* Developed by USP’s Food Ingredients Intentional Adulterant Expert Panel, Chaired by Dr. Jon DeVries



# Food safety, food authenticity, and food fraud



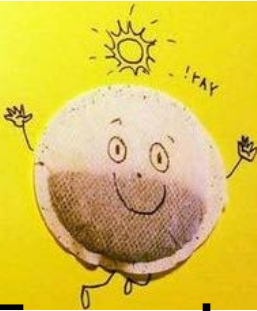
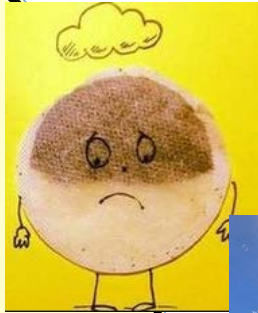
**Food Fraud**

**Deliberate**

Food Authenticity violation

(inauthentic / misdescribed food)

**Accidental**



Food Authenticity

# 食品造假是全球性 Food Fraud is Globe

USP Food Fraud Database (FDD) 食品造假数据库资料

## What's new with FFD

### New Decernis FFD Records

Week Month Quarter **Year**

Number of new adulteration records **1,248**

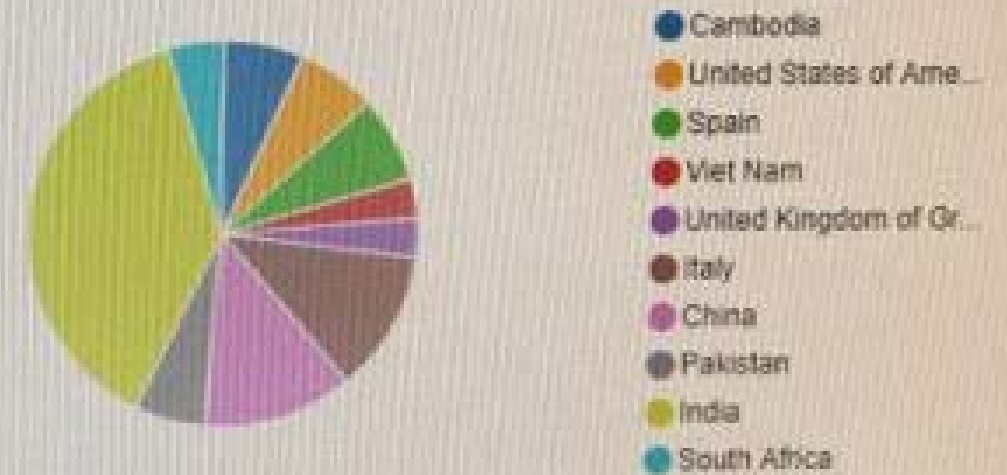
Inference **438** Method **493**

Incident **209** Surveillance **108**

Number of new potentially hazardous adulterants **336**

Number of new adulterants **503**

### Geographic Distribution of New Incidents



Top 5 排列前5位: Indian印度40%, China 中国 15%, Italy意大利15%, Spain西班牙10%, USA美国10%

# 食品造假是古老的问题



**First Legal Text preventing Food Fraud (1750 BC):**  
**The Code of Hammurabi**

**Fraud on Weights** (including weight of food product)  
is punishable: death penalty by drowning

**Food Fraud is as Old as  
Food Production for  
Commercial Purposes**



**1872 British Adulteration of Food and Drugs Act:** Precursor of Food and Drugs Act in the UK and other British Commonwealths, including Canada



# Public Health Threat of Unknown Adulterants

Food safety collapses to a singularity

Criminal “engineers” adulterant to evade existing QA system

The criminal’s ethics & knowledge define food safety throughout the whole supply chain

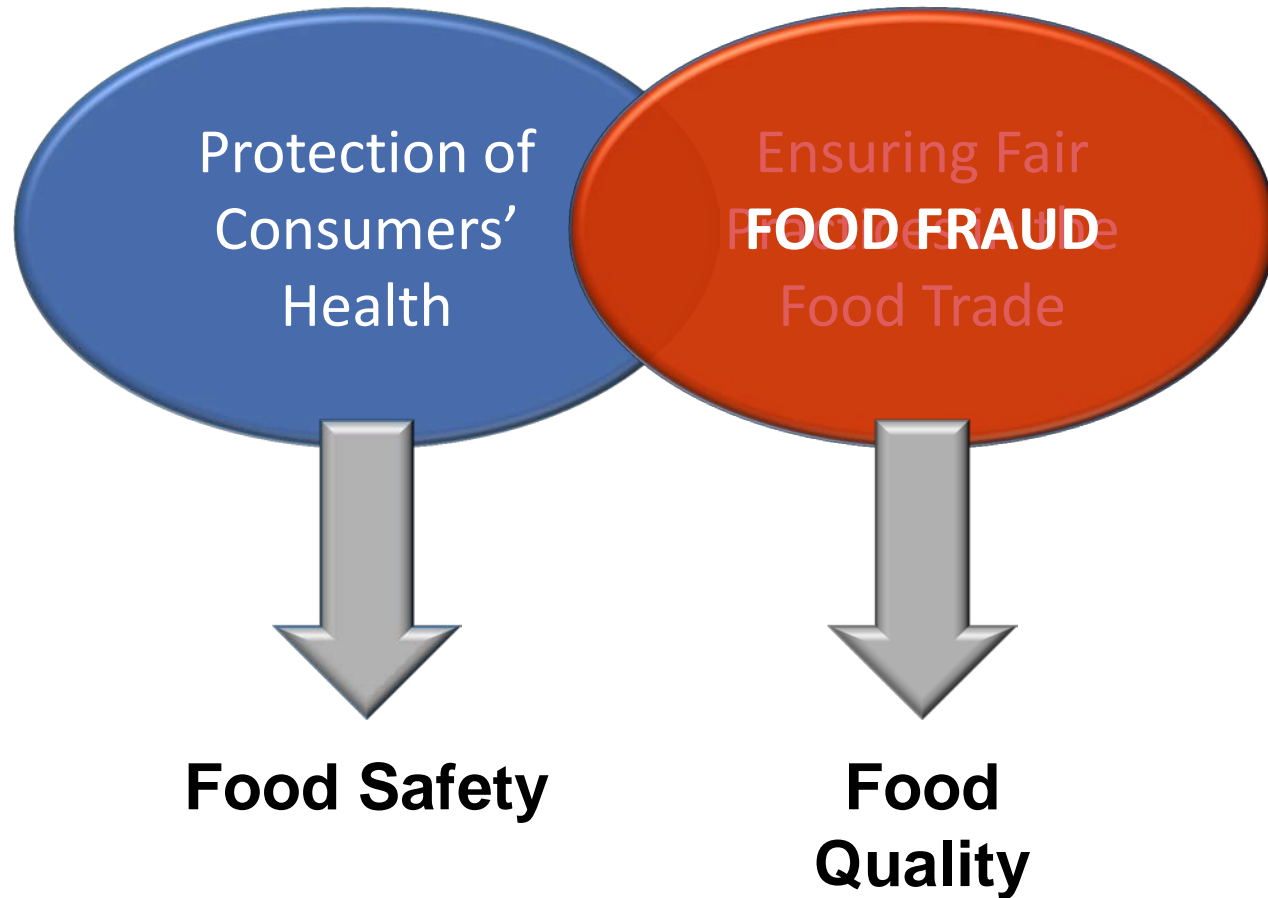
QA system reacts by developing new tests

The next adulterant is unknown!





# Food Fraud within the “Codex Mandate”



- Food Fraud leads to consumer deception and leads therefore to UNFAIR practices in food trade.
- It alters **food authenticity** and impacts food integrity
- It can have **Public Health** Repercussions: It ceases to be “hidden”

# Food Fraud Initiatives

## Food Integrity Network (FIN)

- **EU funded / driven initiative involving over 60 partners covering the stakeholder spectrum**
  - Regulators, academia, industry, consumers
  - Over 270 experts from 43 countries
  - **Acts as a hub for data collection on food fraud incidents**

## Food Industry Intelligence Network (FIIN)

- UK-based, operated by Industry for Industry
- Offers a “safe space” for information sharing, data and intelligence analysis
- Offers a privileged channel for discussion with governments

## European Food Fraud Network (FFN)

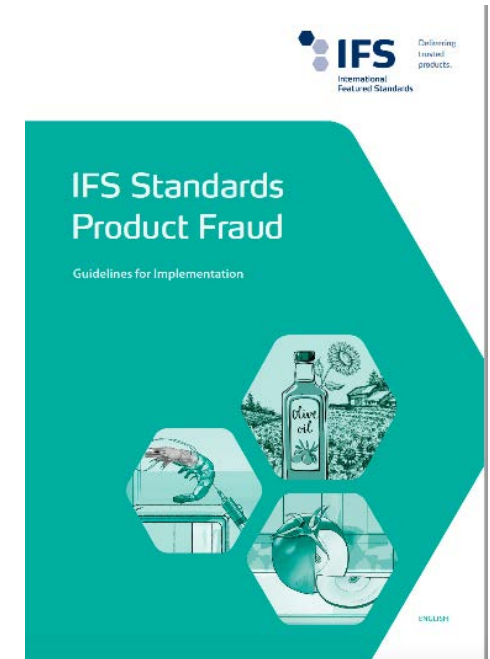
- Led by EU Commission
- Network of EU Regulators to support coordination of action for multijurisdictional Incidents



# Focus on Prevention

## Several Tools Developed by Industry to Support Food Fraud Prevention and Mitigation

- Tools useful for vulnerability assessments as part of food safety management systems:
  - International Featured Standards (IFS) – **IFS Standards Product Fraud** : Guidelines for Implementation
  - **BRC Global Standards for food safety**
  - **SSAFE Food Fraud Tool** (Netherlands)
- Global Food Safety Initiative (GFSI) requirements for food fraud prevention and mitigation
  - **United States Pharmacopoeia (USP) Food Fraud Mitigation Guidance Document**







# 从食品安全到食品完整性的技术关键—脆弱性评估

## Order your copy of *FCC, Eleventh Edition*

Featuring:

- **More than 1,250 monographs** including:
  - Probiotics & prebiotics
  - Flavors
  - Preservatives
  - Sweeteners
  - Fats and oils
  - Nutrients
  - Colorants
  - Infant formula ingredients
  - More
- **18 appendices**, providing clear, step-by-step guidance for more than 150 tests and assays including:
  - Lead limit test
  - Food Fraud Mitigation Guidance
  - Guidance on developing and validating non-targeted testing
- *FCC 11* has over 45 new and updated monographs compared to *FCC 10*
- **See the complete *FCC 11* Index**



➤ Food Fraud Database

- **Internationally recognized** testing methods, specifications, and supporting reference materials for **food ingredients...** to promote uniformity of quality and added assurance of safety and integrity
- **Defines “food-grade”**

# Enabling Databases / Tools

## Databases

- Decernis Food Fraud Database in support of risk analysis (USP before)
- EMAAlert™ developed by the Grocery Manufacturers Association (GMA) helps qualify the likelihood of adulteration of ingredients
- Food Adulteration Incident Registry (FAIR) and World Factbook of Food – both developed by Food Protection and Defense Institute (USA)
- FERA Horizon Scan tool (UK)

## Predictive and Early Warning Systems

- Data analysis systems of previous incidents supporting early warning systems

## Enhanced Traceability Systems

- Blockchain technology
  - Secure and transparent information about ingredients aiming for the ultimate in traceability





# Codex ...

## Towards Harmonization

### Working Group under CCFICS

- Review of Definitions : Food Authenticity, Food Fraud, Food Integrity Economically Motivated Adulterating
- Review Existing Codex Text in relation with Food Fraud
- Develop a Discussion Paper for a Path Forward

### What Can Codex do ?

***Clarity and Possible Harmonization of Guidance / Tools to Industry on Prevention and Mitigation Mechanisms***



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD IMPORT AND EXPORT INSPECTION  
AND CERTIFICATION SYSTEMS

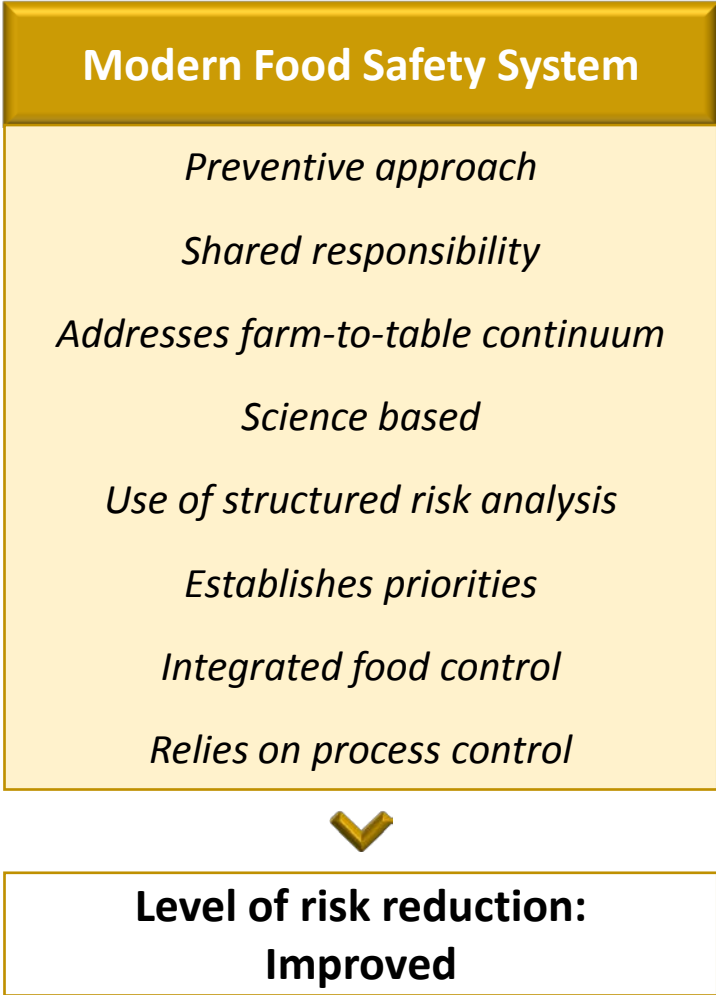
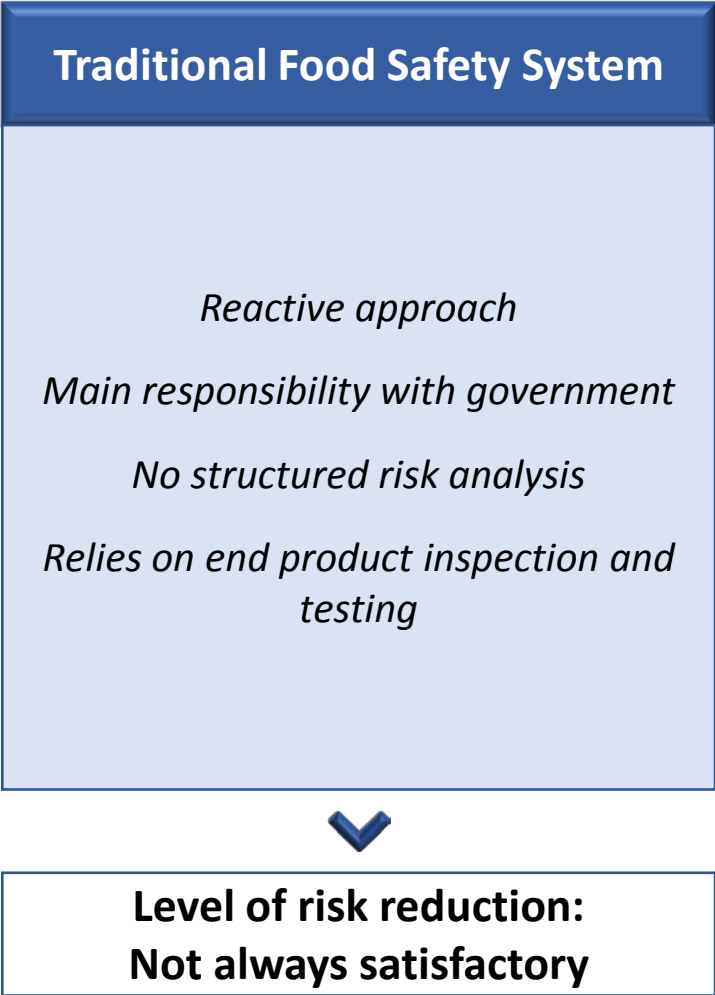
Twenty- Fourth Session

Brisbane, Australia, 22 - 26 October 2018

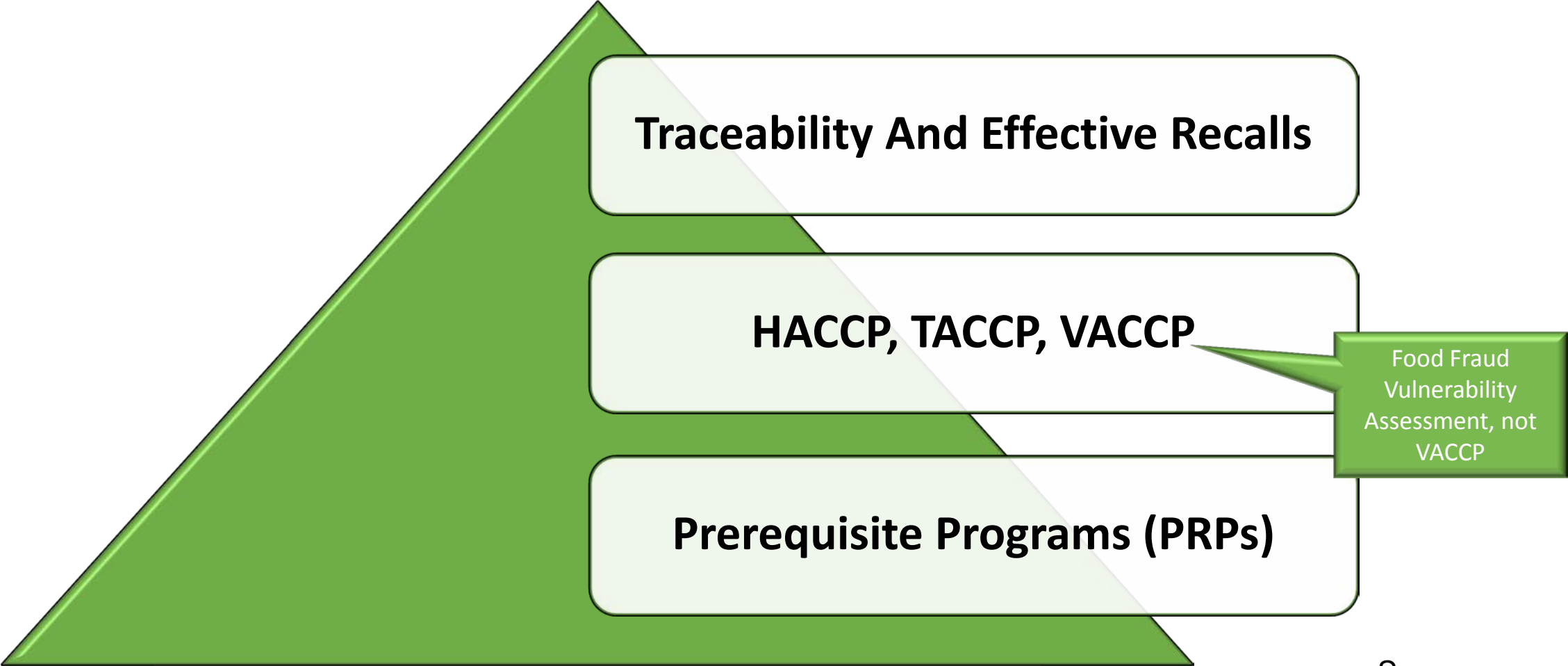
DISCUSSION PAPER ON FOOD INTEGRITY AND FOOD AUTHENTICITY

(Prepared by an electronic working group<sup>1</sup> chaired by the Islamic Republic of Iran, and co-chaired by the European Union and Canada)

# Codex Led the Transition in Food Safety Management Internationally



# Codex Led the Development of HACCP (under CCFH) and Beyond ...



Source :  
DGAL





# China Food Safety System Reformation: One Market Regulation



State Administration  
for Market Regulation (SAMR)

国家药品监督管理局

National Medical Products Administration



国家知识产权局

NATIONAL INTELLECTUAL PROPERTY ADMINISTRATION, P.R.C



中华人民共和国海关总署

GENERAL ADMINISTRATION OF CUSTOMS, P. R. CHINA

State Administration for Industry and  
Commerce ( SAIC)

China Food and Drug Administration  
( CFDA )

General Administration for  
Quality Supervision,

Inspection and Quarantine  
( AQSIQ )

# China Food Safety System Reformation

## Food Safety Commission, State Council

### NHC

- Risk Assessment
- Monitor-Planning
- Set up National Standard
- Novel Ingredients for Food , Additives, Contact Materials
- Other : **the Black List**



国家食品安全风险评估中心  
China National Center for Food Safety Risk Assessment

### MOAR

- Plant and Animal
- Slaughter
- Agrochemicals (Pesticides, VD), feed etc.

### SAMR and FSC Office

Coordination, Enforcement on Food and Food Additives

Food Materials in Production, Trade & Consumption

### GACC

- Import & Export Food

### Police

- Food Crime

### Industry

### Commerce

.....

NHC: National Health Commission ;  
SAMR: State Administration for Market Regulation;

MOA: Ministry of Agriculture and Rural Affairs  
GACC: General Administration of Customs





The U.S. Pharmacopeial Convention

**Award for  
Outstanding Contribution to USP Standards**  
is presented to

**Dr. Yongning Wu**  
Member of the

**Food Ingredients Intentional Adulterants Expert Panel**

For outstanding contributions to the standard setting activity and the substantial and extensive contributions made to the field of food fraud that helped to shape the direction of USP's work in this area.

  
Jesse L. Goodman, M.D., M.P.H.  
President, USP Convention

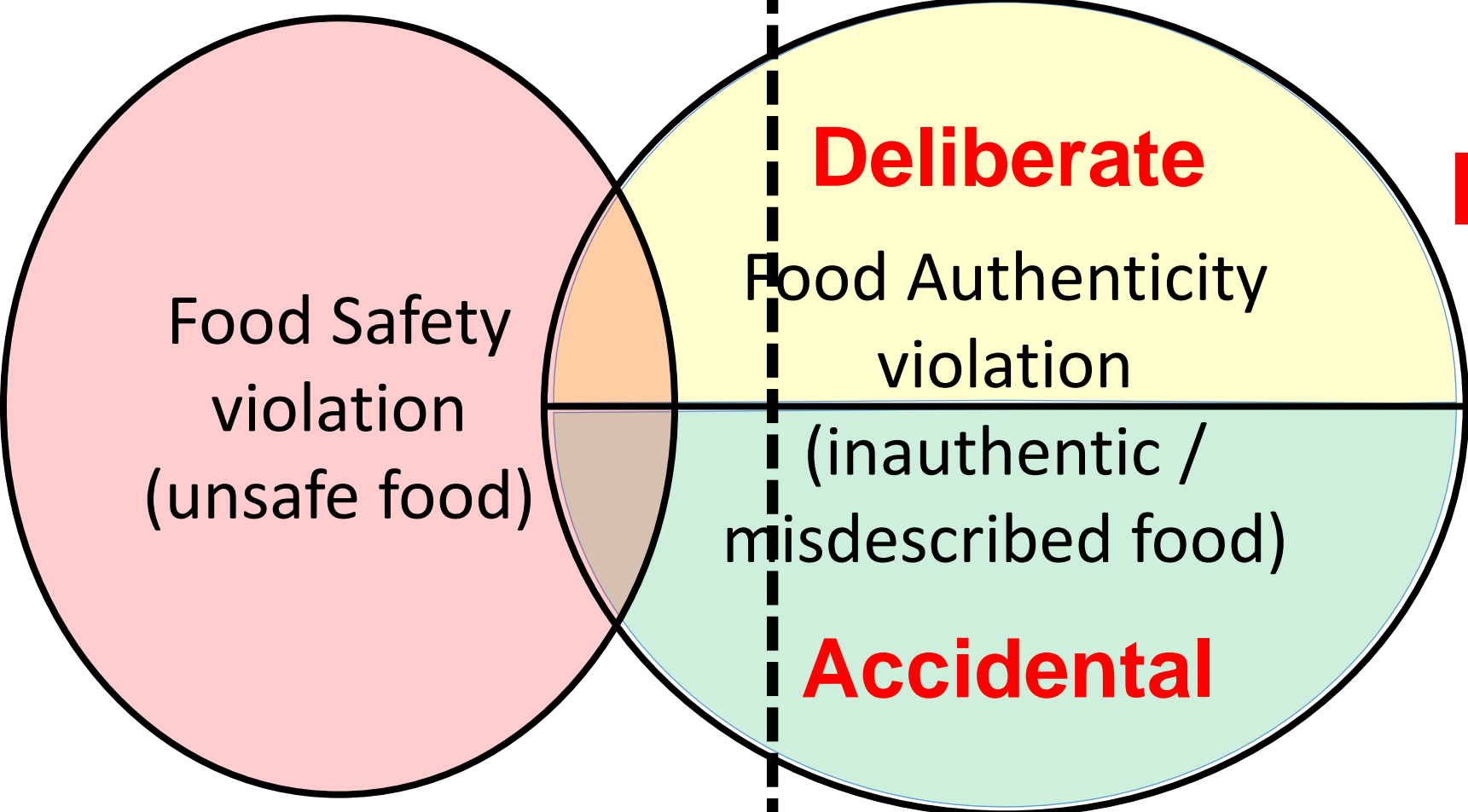
  
Thomas R. Temple, R.S. Pharm., M.S., F.A.Ph.A.  
Chair, Board of Trustees

  
Jaap Venema, Ph.D.  
Executive Vice President and Chief Science Officer

  
Ronald T. Pierriacini, Ph.D.  
Chief Executive Officer



# Food safety, food authenticity, and food fraud

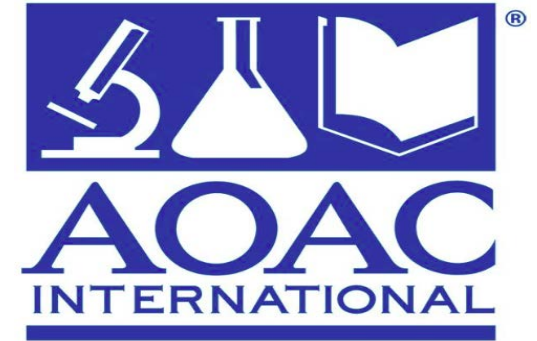


**Food  
Fraud**

**Detectable by analytical methods**

**Not detectable by analytical methods**

# Food Fraud Analytical Tools



## Analytical Methods are Key to Support:

- Assurance of food authenticity
- Detection of food fraud targeted adulterants in priority food commodities

## AOAC International Established a Taskforce on Food Fraud which:

- Led to the creation of 2 Working Groups
  1. Development of **SMPRs for non-targeted testing methods**:
    - Methods to assess the authenticity of priority ingredients without targeting an adulterant – WG1
  2. Mapping existing **targeted testing methodologies** (known adulterant in priority ingredient) and suggest adapted **AOAC processes** to address large scale incidents when needed



# Towards a Global Coalition of Thought Leaders

GUFF Quebec



GUFF Dubai Workshop



GUFF Beijing





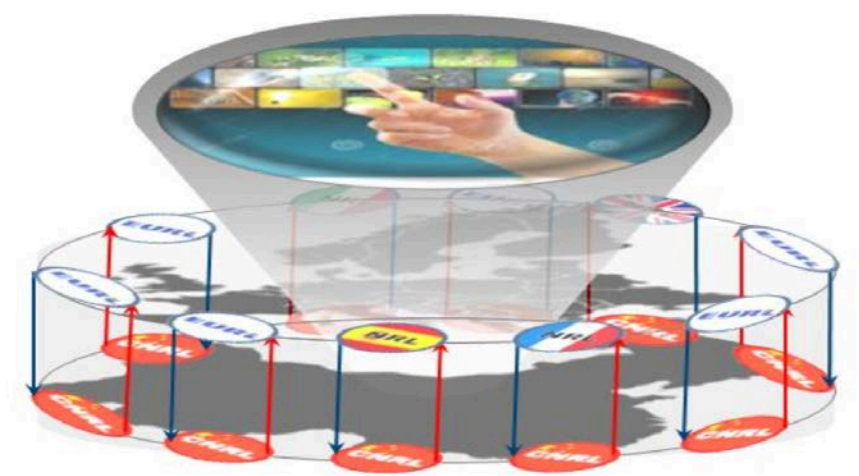
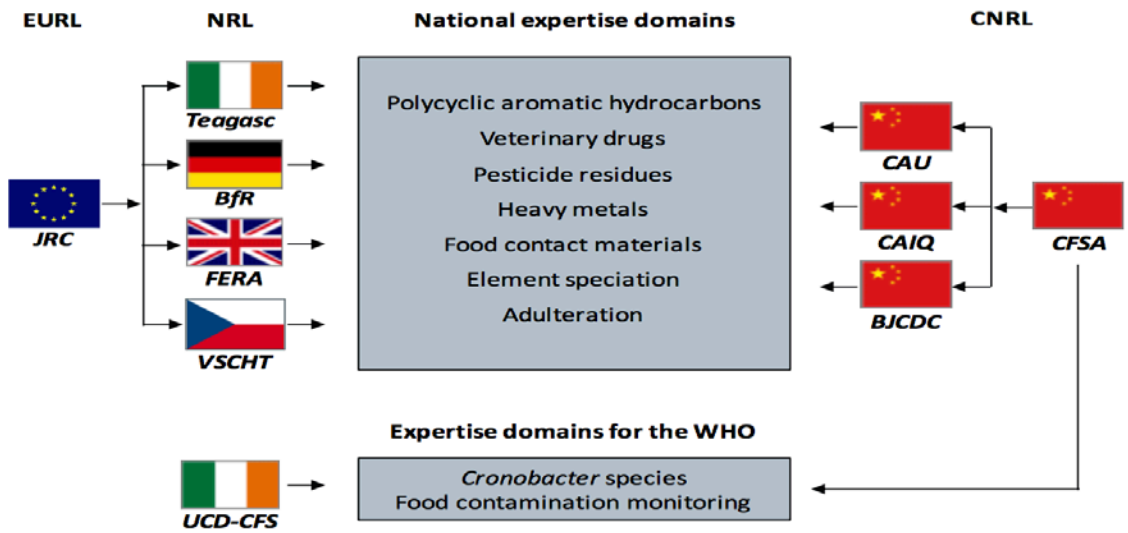
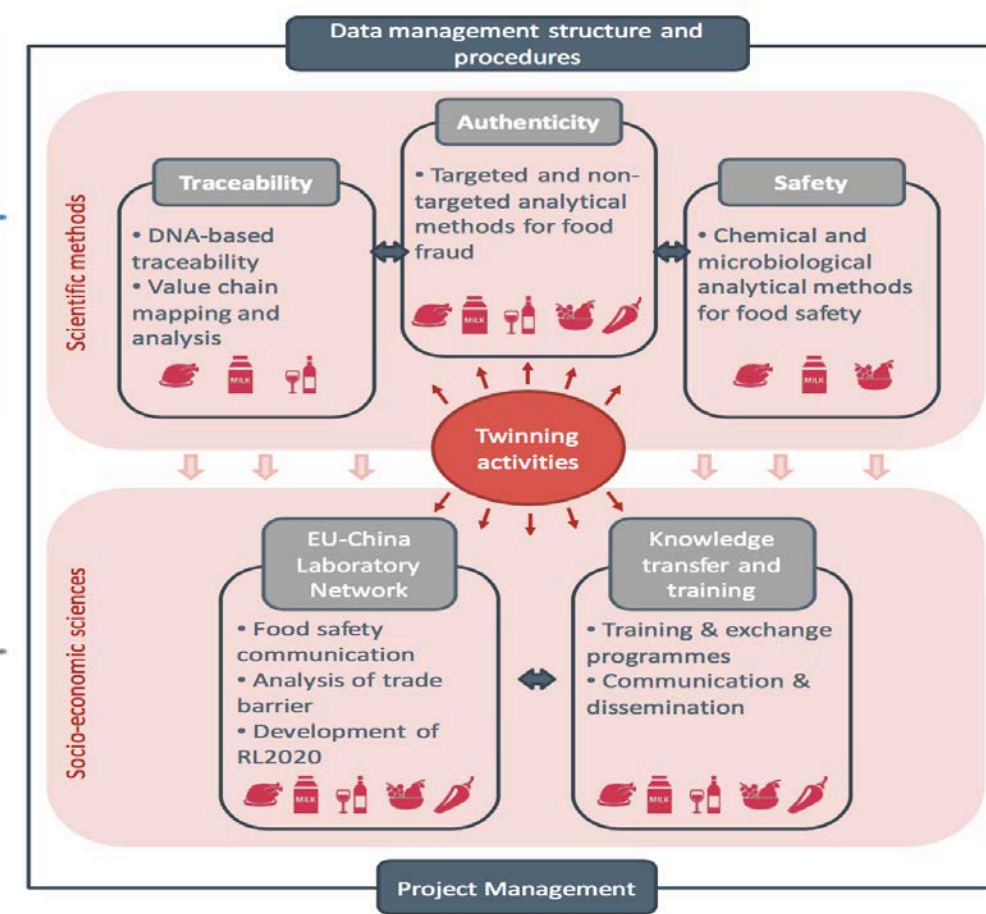
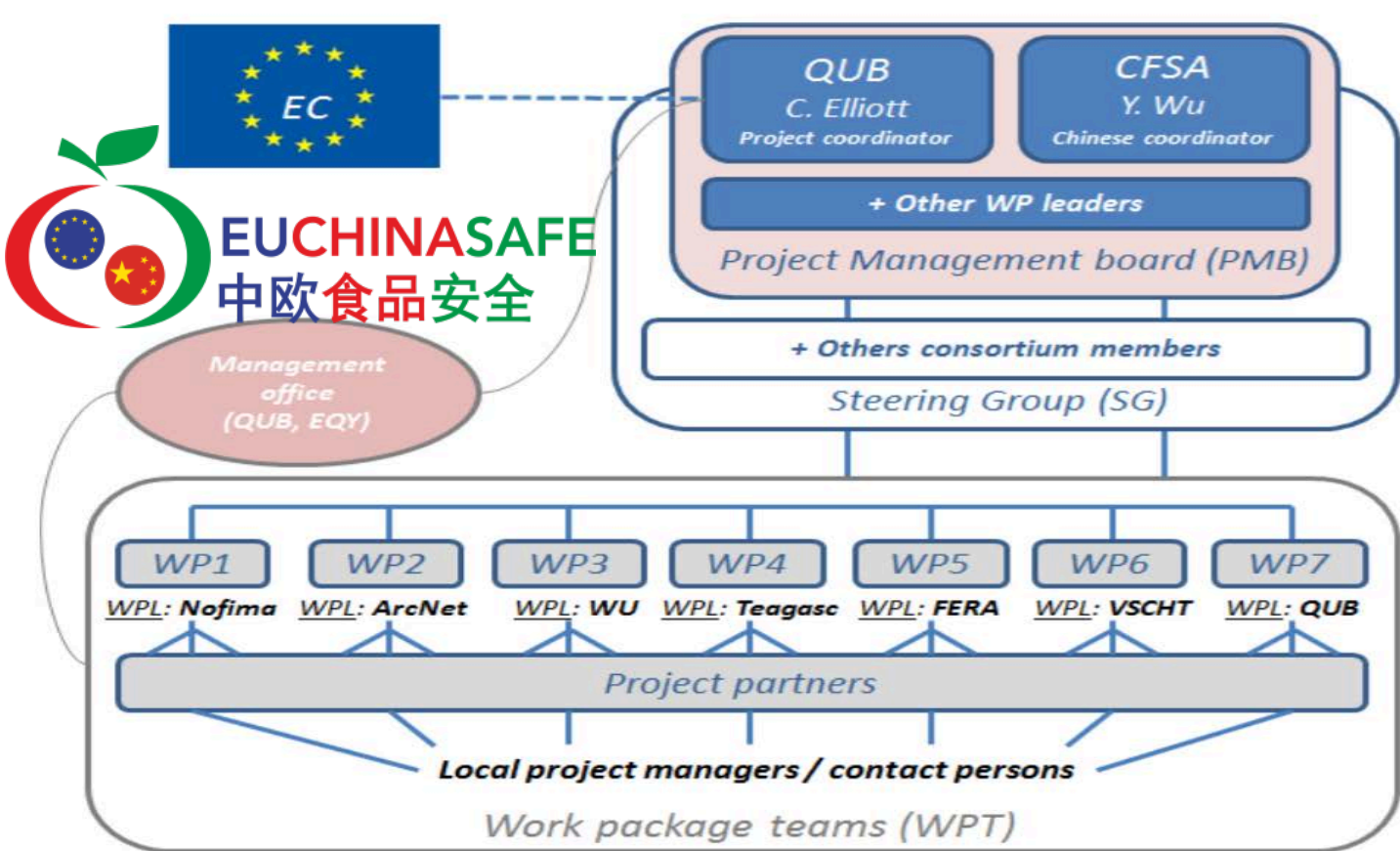


- EU-China-Safe 中欧食品安全合作

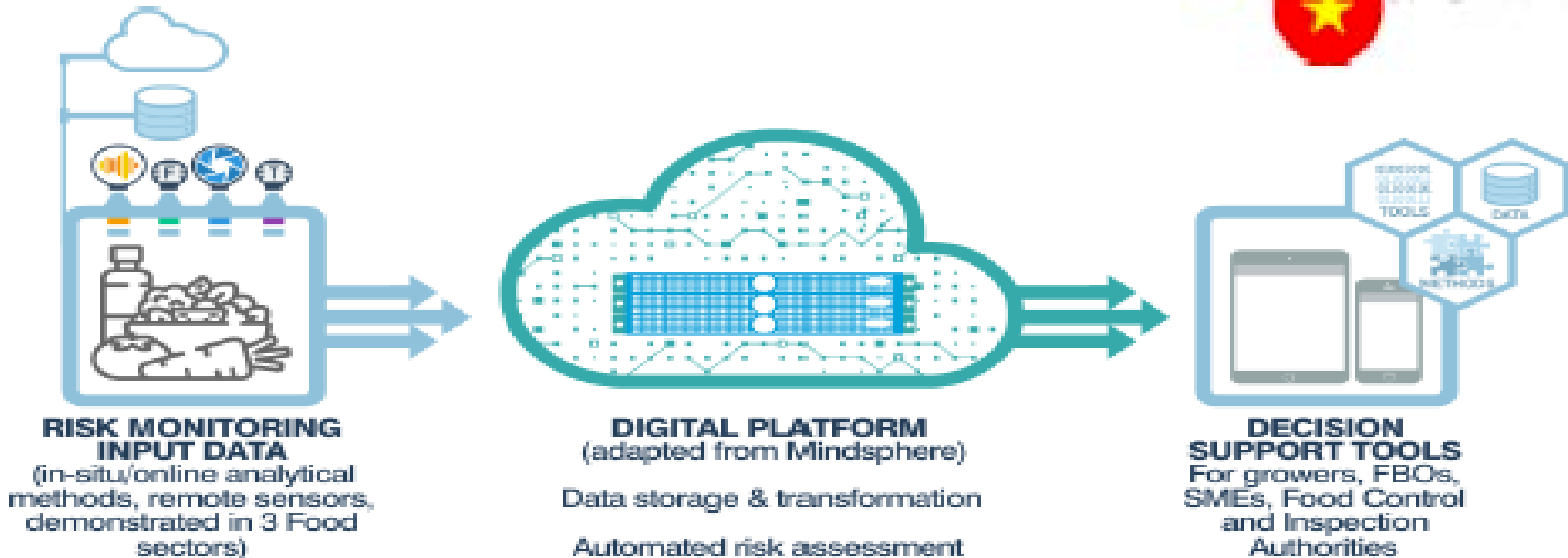
- Delivering an Effective, Resilient and Sustainable EU-China Food Safety Partnership
  - 建立高效、灵活、可持续的中欧食品安全伙伴关系

- Horizon 2020: Flagship on Food, Agri & Biotech

- SFS-45-2016: Increase overall transparency of processed agri-food products
- SFS-37-2019: Integrated approaches to food safety controls across the agri-food chain



# EU China Forward with QUB



*Fig. 1 ECF High level concept*

# FoodSTAR with BfR, ANESS & DTU

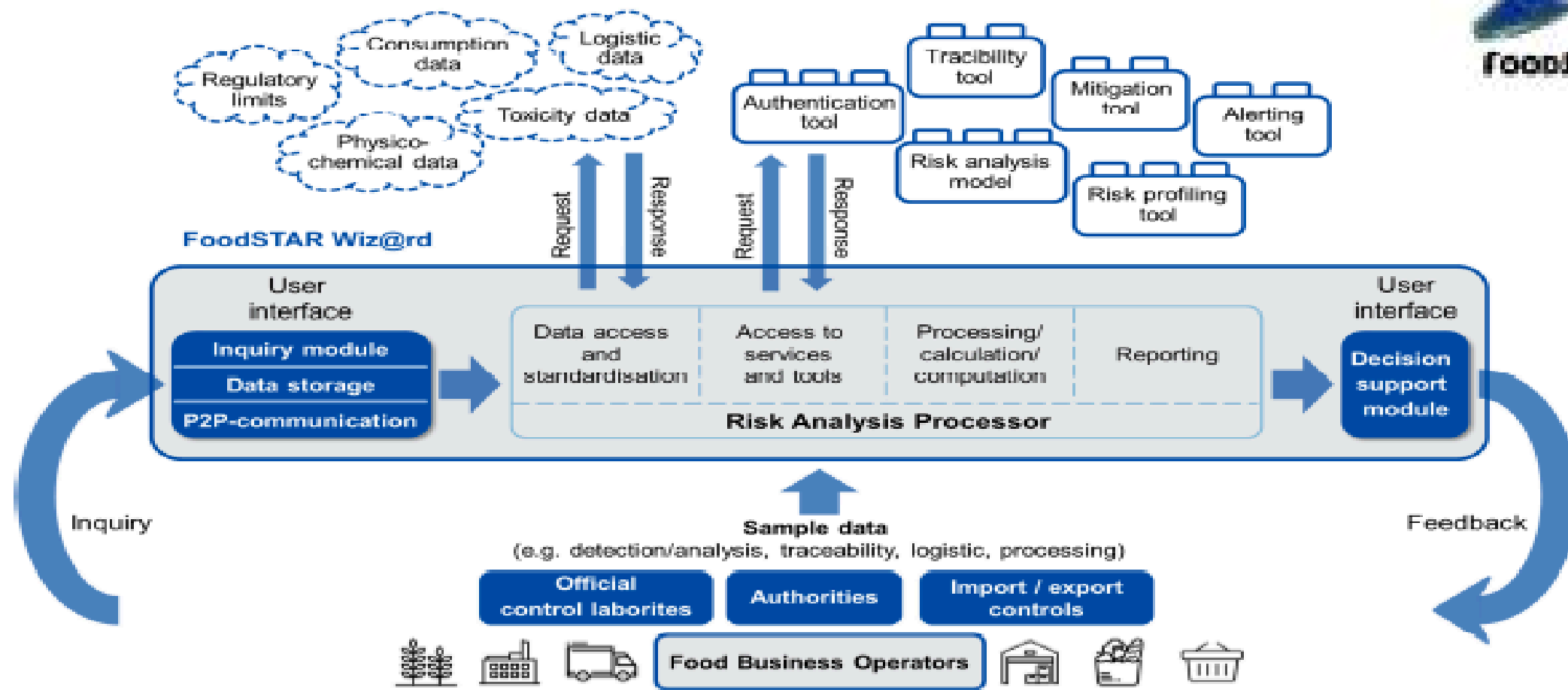


Figure 2: Flow scheme of integrated controls systems using the FoodSTAR Wiz@rd for risk assessment, management, communication and decision support.



# Themes Discussed

**R i s k   C o m m u n i c a t i o n   /   E d u c a t i o n**

Collaborative  
Leadership Amongst  
Food Regulators

Reviewing Existing  
Tools / Guidance to  
Industry

Analytical Methods:  
*AOAC TF on FF*  
*NTT SMPRs*

***Shaping an Agenda for International Collaboration***

# Thanks

## Update on Food Fraud Initiatives

International Advisory Committee

China Food Safety Risk Assessment Centre

*Chengdu, People's Republic of China – 17 October 2019*

**Prof. Samuel Godefroy, Ph.D.**

*Full Professor, Food Risk Analysis and Regulatory Policies*

*Food Risk Analysis and Regulatory Excellence Platform (PARERA), Institute of Nutrition & Functional Foods (INAF)*

*Faculty of Agriculture and Food Sciences, Department of Food Sciences, Université Laval, Québec, QC, Canada*