

IFS Trend Risk Report

April 2024



Dear readers,

The April edition of the IFS Trend Risk Report includes 19 food fraud cases from around the world. Many of the fraud incidences have to do with smuggling activities, which have economic reasons in that the criminals avoid paying customs and tax duties, but which also result in food fraud as the traceability of the goods cannot be confirmed anymore. Refer to page 3 for more details.

The guest article by AFC Risk & Crisis Consult entitled "Cultivated meat: Innovation for sustainability or disruption for traditional industries?" looks at the pros and cons of "lab-grow" or cultured meat, an innovation in food technology that has attracted worldwide attention and could be the start of a changing landscape in the global meat sector.

"Recalls around the world" can be found on page 5.

Our pesticide analysis shows deviations of the following three products: avocados, pears and cultivated blueberries.

In our Noteworthy Publication section, you will find a direct link to the Food Authenticity Network (FAN) 2023 Global Food Fraud Reports publication, in which food fraud reports published by global regulatory agencies are analysed for the year 2023.

In the last section, you can get many interesting news and scientific publications in the field of food safety and packaging. Here, we would like to point out the news about the newly approved European "Breakfast" directive – you can find the link on page 9.

We hope you enjoy reading our report. If you have any questions or comments, please feel free to contact us.

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1. Update on food fraud cases

In the following table, you find the food fraud cases **detected** in April 2024. Please be aware that cases are not limited to the month and may have occurred over a longer period.

IFS Product Scope	Ingredient	Reason	Country or Region	Detected in	Source
	Various foods	Contraband	Italy	April 2024	Link
	Meat	Grey market	Malaysia	April 2024	Link
	Meat	Product tampering	Italy	April 2024	Link
	Meat	Grey market	UK	April 2024	Link
	Fish	Grey market	Italy	April 2024	Link
	Mussels	Grey market	Italy	April 2024	Link
	Fruit & Vegetables	Counterfeit	Spain	April 2024	Link
	Garlic & Onions	Grey market	Brazil	April 2024	Link
	Fruit & Vegetables	Product tampering	India	April 2024	Link
	Berries & Fruits	Grey market	Russia	April 2024	Link
	Honey	Adulteration	USA	April 2024	Link
	Milk and Milk products	Adulteration	Italy	April 2024	Link
	Wine	Grey market	Ireland	April 2024	Link
	Non-alcoholic beverages	Counterfeit	Pakistan	April 2024	Link
	Olive oil	Counterfeit	Italy	April 2024	Link

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IFS Product Scope	Ingredient	Reason	Country or Region	Detected in	Source
	Olive oil	Adulteration	Portugal	April 2024	Link
	Olive oil	Mislabelling	Spain	April 2024	Link
	Spices	Adulteration	Pakistan	April 2024	Link
	Coffee	Grey market	Democratic Republic of the Congo	April 2024	Link

Issue of the month:

Cultivated meat: Innovation for sustainability or disruption for traditional industries?

The state of [Florida](#) has recently introduced a ban on the sale of cultivated meat. Last year, [Italy](#) already decided to ban cultivated meat and similar efforts are made in countries such as [Austria](#) or [France](#). These developments reflect concerns about the safety and long-term [effects](#) of this new technology.

[Cultivated meat](#), also known as lab-grown or cultured meat, is an innovation in food technology that is attracting worldwide attention in scientific research, media and policy discussions. This method of meat production, in which animal cells are cultured directly in a controlled environment, does not require the slaughter of animals, addressing significant ethical and environmental concerns associated with conventional livestock farming. Cultured meat offers [several possible benefits](#), including the ability to reduce greenhouse gas emissions, water and land use, and the reliance on antibiotics and hormones used in animal agriculture. As technology advances, this innovation might offer a sustainable and ethical alternative to conventional meat that could transform our food system and reduce its environmental footprint.

Around the [world](#), researchers, food manufacturers and start-ups are working to produce cultured meat in the lab and scale up production to an industrial level. In [Singapore](#), the USA and [Israel](#), the sale of cultured meat has already been approved and some meat products made from cell cultures are on the market. Nevertheless, it is still significantly more [expensive](#) than conventional products.

Moreover, cultured meat could pose a serious threat to [traditional farmers](#) and the meat industry, which could cause significant economic tensions. Traditional sectors may have to fight for market share, and the establishment of lab-grown meat could destabilize these established industries and put jobs at risk. At EU level, [Austria, France and Italy](#) are therefore calling for an impact assessment of ethical, economic, social, environmental and health issues.

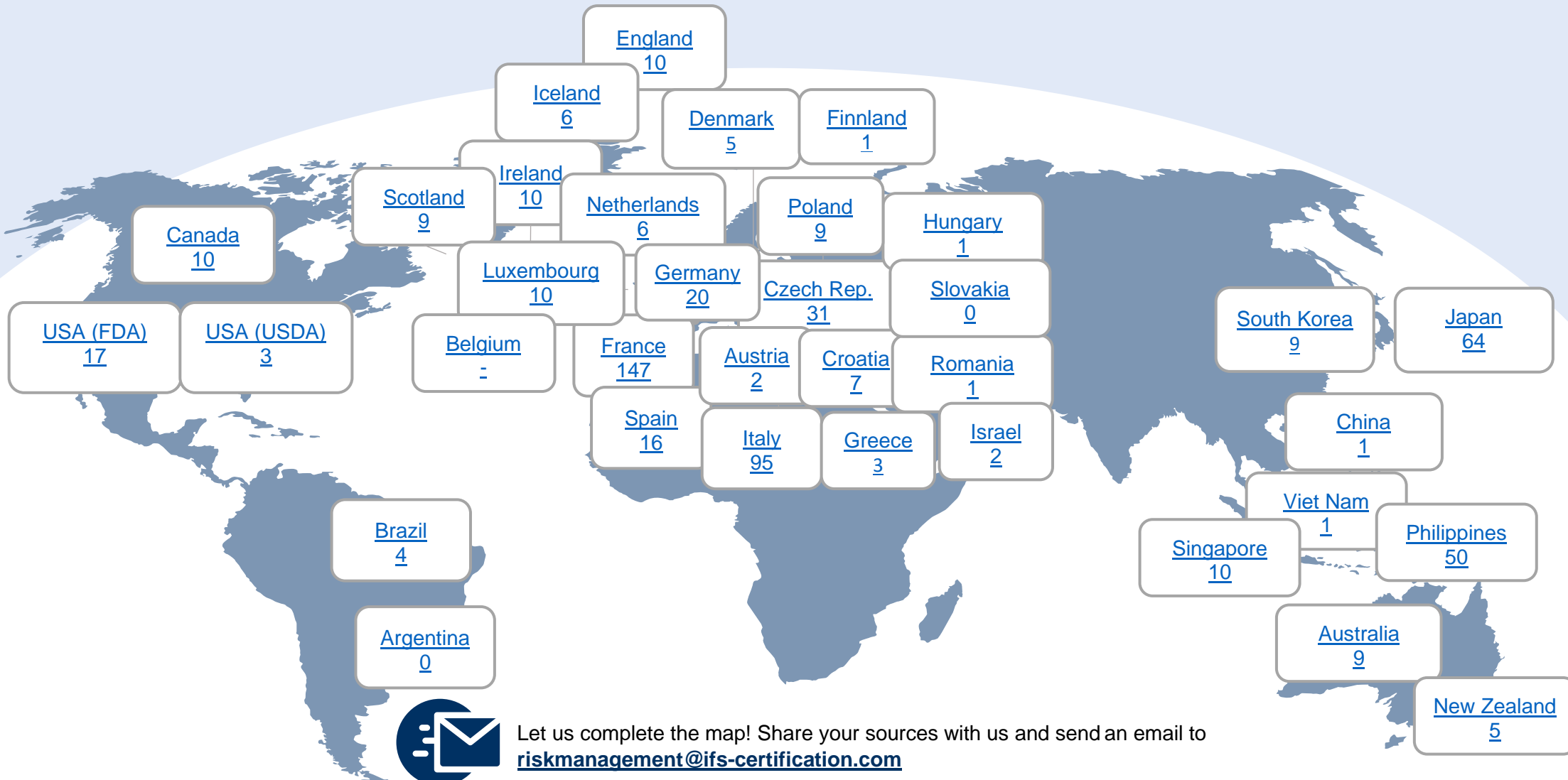
In 2023, a [German company](#) was the first EU member state to submit an application to the European Food Safety Authority (EFSA) to be able to sell lab-grown meat. The EU and national governments are currently reviewing the legal framework for the approval of cultured meat in terms of food safety assessment and nutritional value.

Cultured meat is attracting a lot of attention, but there is still a need for research to clarify the open questions and it is unclear if and when cultured meat could become an alternative to meat. However, developments in this area highlight the need for all stakeholders – from industry to regulators to consumers – to be prepared for a changing landscape in order to respond effectively to both new technologies and regulatory adjustments and ensure the production of safe food.



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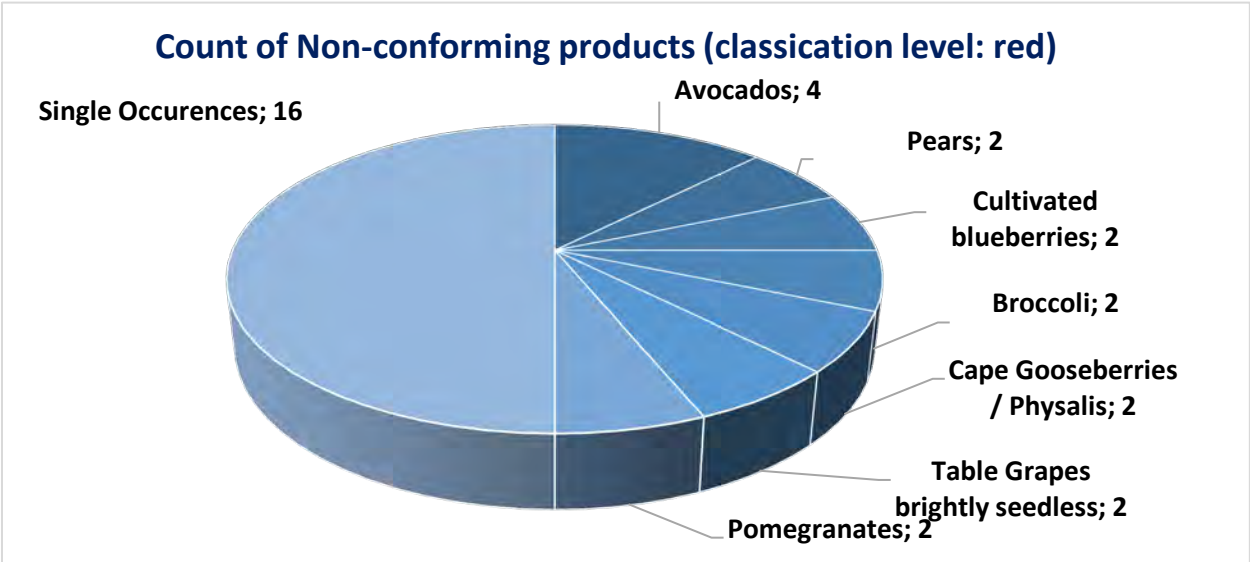
3. Recalls around the world from country/region specific databases (click on the country/region name to visit the source)



Let us complete the map! Share your sources with us and send an email to riskmanagement@ifs-certification.com

4. Evaluation of pesticide analyses

The following analysis was conducted using data from fruitmonitoring.com, which is a joint residue monitoring system for pesticides in fruit and vegetables operated by a group of trading companies in Germany. The data from fruitmonitoring.com is not publicly available. As a service to IFS stakeholders, we provide you with a monthly overview of compliance with maximum residue levels (MRLs) of goods traded in Germany. In the illustration, we show you all samples that have been classified as red because of "Exceeding maximum residue levels".



In April 2024, a total number of **3427 samples** (Date: 13.05.2024) were monitored.

Product/Country/Parameter	Total number analysed in April 2024	Count of deviation April 2024	Historic count (previous 2 years)
Avocados	154	6	28
Peru	58	5	6
Chlorpyrifos(-ethyl)	-	2	2
Chlorfenapyr	-	1	0
Triadimenol	-	1	0
Cypermethrin (sum)	-	1	0
Brazil	17	1	0
Triflumuron	-	1	0
Pears	62	3	11
Argentina	11	2	0
Novaluron	-	1	0
Methomyl	-	1	0
South Africa	21	1	3
Azinphos-methyl	-	1	1
Cultivated blueberries	101	2	13
Spain	48	2	0
Formetanate (sum)	-	2	0

In the table above, you can see the countries and parameters of the first 3 products which had MRLs >100% for April 2024 and next to it the "historic count" to show how many times the product/country/substance combination were non-conforming (classification level: red) in the last 2 years (01.04.22 - 31.03.2024) prior to the current month.

5. RASFF Data evaluation

In the following section you can see an analysis of the RASFF data from April 2024. The notifications from the food category are analysed here, which, this month, amount to 470 and thus count 8 notifications less than in March 2024.

The first diagram shows the breakdown by IFS Product scope. Please do not forget that an IFS Product scope can contain several RASFF categories.

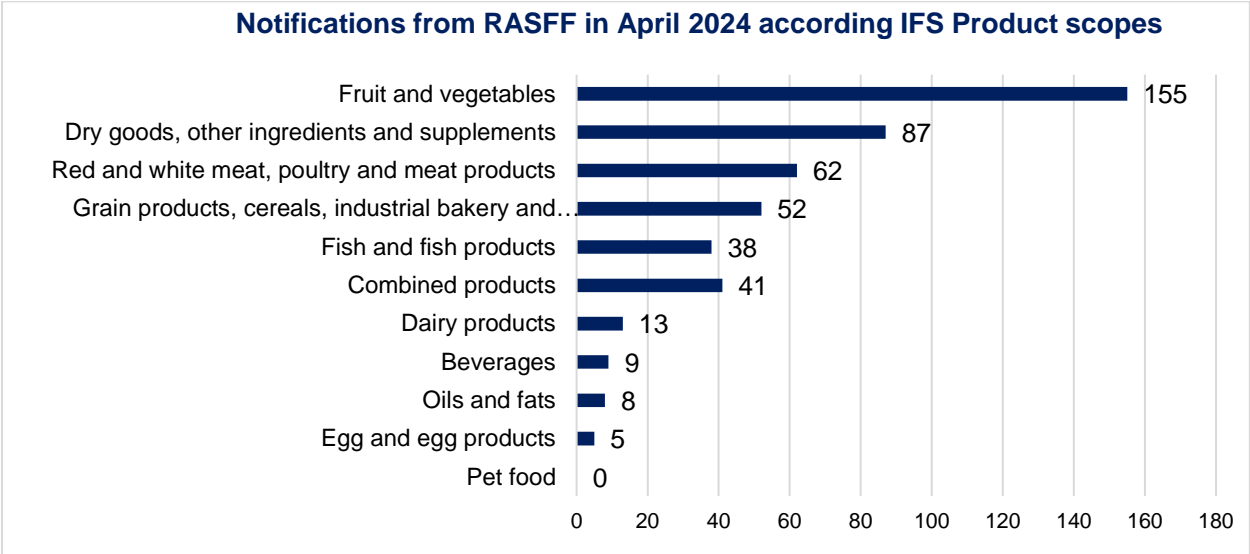
The IFS Product scopes with the most notifications are as follows: Fruit and vegetables (155;163); Dry goods, other ingredients and supplements (87;77), Red and white meat, poultry and meat products (62;55); In the brackets above, the March 2024 figures are given in second place.

The IFS Product scope fruit and vegetables includes notifications from the RASFF category: fruit and vegetables (88), nuts and nut products and seeds (57) and soups, broths, sauces and condiments (10). In Fruits and vegetables, pesticides were mentioned 54 times and mycotoxins 16 times. No large cluster could be seen for the remaining areas.

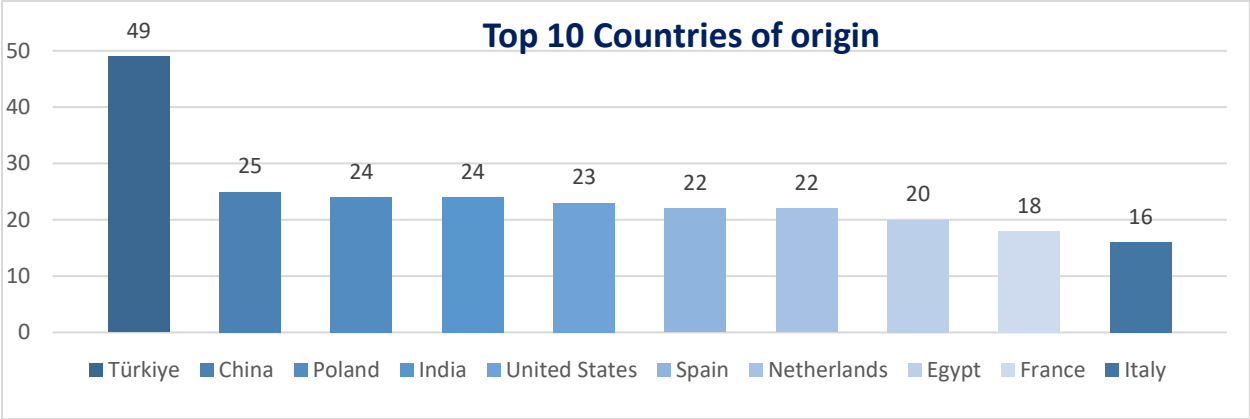
In Nuts and nut products and seeds, mycotoxins (22) are the main cause of the notifications. Pathogens, namely salmonella, are named as the last cluster, accounting for 5 notifications.

The IFS Product scope Dry goods, other ingredients and supplements includes notifications from the RASFF category: dietetic foods, herbs and spices (41), for cocoa and cocoa preparations, coffee and tea (9) and for food additives and flavourings, 3 notifications was given.

The IFS scope Red and white meat, poultry and meat products includes notifications from poultry meat and poultry meat products (37) and meat and meat products (other than poultry) (25). In poultry meat, there is a main cluster, namely salmonella, which is mentioned 28 times as the reason for rejection. In Meat and meat products (other than poultry) pathogenes are mentioned 11 times, which are divided into salmonella (6), listeria (3) and escherichia coli spp. (1).






In the following chart, we have listed the Top 10 countries of origin. These represent 243 of the 470 notifications and are thus responsible for ≈51,7% of all notifications.



6. European Market Observatory

The European Commission assembles information related to food products on a regular basis. Here you can find the current official market observation dashboards.

	<u>Beef dashboard</u>		<u>Cereals dashboard</u>
	<u>Pork dashboard</u>		<u>Oilseeds and protein crops dashboard</u>
	<u>Eggs dashboard</u>		<u>Sugar dashboard</u>
	<u>Poultry dashboard</u>		<u>Olive oil dashboard</u>
	<u>Sheep and goat meat</u>		<u>Wine dashboard</u>
	<u>Milk dashboard</u>		<u>Fruit and vegetables dashboard</u>
	<u>Fish and seafood dashboard</u>		

7. Noteworthy publications

The Food Authenticity Network (FAN) has published its first annual global food fraud report, in which food fraud reports published by global regulatory agencies are analysed by quarters of the year 2023 and most common commodities.

FAN collaborated with the providers of three leading commercial food fraud incident collation tools to produce the report.

The report gives valuable insights how results can vary depending on which tool / data source is and that actually, numbers of official food fraud reports published are very low (around 9%) in comparison to total numbers of official reports.

[Click here for the FAN 2023 Global Food Fraud Report](#)



8. Media articles on food safety

	Topic and Link	Source
	Feedback shows lack of support for planned EU Listeria changes	Food Safety News
	AI's potential to enhance food safety practices	New Food Magazine
	Challenges and future prospects for the pig industry	Yumda
	Case of mad cow disease confirmed in the UK: What we know so far	FoodNavigator
	2D-printed plant-based milk: What, why and how?	Food Navigator
	How potatoes are affected by changing climatic conditions	FoodNavigator
	New European „Breakfast“ Directive is approved	Euractiv
	Scientists develop new method to detect fake alcoholic spirits	New Food Magazine
	Cocoa feels the bite of climate change	FoodNavigator
 FCM	Aldi makes landmark packaging change in the UK	New Food Magazine

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