

CEN

CWA 17369

WORKSHOP

January 2019

AGREEMENT

ICS 01.040.65; 01.040.67; 65.120; 67.020

English version

Authenticity and fraud in the feed and food chain - Concepts, terms, and definitions

This CEN Workshop Agreement has been drafted and approved by a Workshop of representatives of interested parties, the constitution of which is indicated in the foreword of this Workshop Agreement.

The formal process followed by the Workshop in the development of this Workshop Agreement has been endorsed by the National Members of CEN but neither the National Members of CEN nor the CEN-CENELEC Management Centre can be held accountable for the technical content of this CEN Workshop Agreement or possible conflicts with standards or legislation.

This CEN Workshop Agreement can in no way be held as being an official standard developed by CEN and its Members.

This CEN Workshop Agreement is publicly available as a reference document from the CEN Members National Standard Bodies.

CEN members are the national standards bodies of Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and United Kingdom.



EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

CEN-CENELEC Management Centre: Rue de la Science 23, B-1040 Brussels

© 2019 CEN All rights of exploitation in any form and by any means reserved worldwide for CEN national Members.

Ref. No.:CWA 17369:2019 E

Contents

	Page
European foreword.....	3
Introduction	7
1 Scope.....	8
2 Normative references.....	8
3 Terms and definitions	8
4 Hierarchy of terms and definitions	14
Bibliography.....	15

European foreword

This CEN Workshop Agreement has been developed in accordance with the CEN-CENELEC Guide 29 “CEN/CENELEC Workshop Agreements – The way to rapid consensus” and with the relevant provisions of CEN/CENELEC Internal Regulations - Part 2. It was approved by a Workshop of representatives of interested parties on 2018-03-22, the constitution of which was supported by CEN following the public call for participation made in 2017. However, this CEN Workshop Agreement does not necessarily include all relevant stakeholders.

The final review round for this CWA was started on 2018-01-15 and was successfully closed on 2018-03-22. The final text of this CWA was submitted to CEN for publication on 2018-11-29.

A list of the individuals and organizations which supported the technical consensus represented by the CEN Workshop Agreement is available to purchasers from the CEN-CENELEC Management Centre. These organizations were drawn from the following economic sectors: Industry Associations (particularly SME Associations), Industry participants (particularly SMEs) and Scientists and R&D organizations).

Dr. Ana I. Cabañero Ortiz

Laboratorio Arbitral Agroalimentario

Subdirección General de Control y Laboratorios Alimentarios.

Ministerio de Agricultura y Pesca, Alimentación y Medio Ambiente

C/Aguarón 13| 28023 Madrid | Teléfono: 91 347 49 71/72/86

email: acabanero@mapama.es

Carsten Fauhl-Hassek

German Federal Institute for Risk Assessment

Unit Feed and Feed Additives

Department Safety in the Food Chain

Max-Dohrn-Straße 8-10, 10589 Berlin, Germany

Tel. + 49 30 18412-2318

Prof. Tullia Gallina Toschi

Dr. Enrico Valli, PhD

Alma Mater Studiorum - Università di Bologna

Dipartimento di Scienze e Tecnologie Agro-Alimentari

(Department of Agricultural and Food Sciences)

P.zza Goidanich, 60 - 47521 Cesena (FC)-Italy

Mobile: +393408135573

Office Tel: +390547338116/+390547338121

Dr. Bert Popping

Consultant

69a, Kilnwick Road, Pocklington, Tourkshire, YO42 2JY, UK

+447768166673

info@foodconsultingservices.com

Jean-François Morin

Eurofins Analytics France

Rue P.A. Bobierre – BP 42301

F-44323 Nantes Cedex 3

Tel. +33 (0)2 51 83 30 66

JeanFrancoisMorin@eurofins.fr

Mark Woolfe

Chair of the Food and Feed Authenticity Sub-Committee of the RSC-AMC

Royal Society of Chemistry,

Burlington House, Piccadilly,

London, W1J 0BA, UK

Tel. 0044208 398 1887

mjwoolfe@gmail.com

Jónas R. Viðarsson

Research Group Leader

Mátis ohf./Icelandic Food and Biotech R&D

Vínlandsleið 12, 113 Reykjavík

Phone: / Direct: (+354) 422 5107

Mobile: (+354) 858 5107

www.matis.is

jonas@matís.is

Selvarani Elahi

Deputy Government Chemist

Science and Innovation,

LGC, Queens Road, Teddington, Middlesex, TW11 0LY | UK

Tel: 020 (8)943 7356

Mob: 07880 202 019

Selvarani.Elahi@lgcgroup.com

Simon Kelly

Food and Environmental laboratory,
Joint FAO/IAEA Division of Nuclear application in Foods and Agriculture
Vienna International Centre
P.O.Box 100, 1400 Vienna Austria

Email: s.kelly@iaea.org

James Donarski

Fera Science LTD, Sand Hutton, York, YO411LZ
Email: james.donarski@fera.co.uk

www.fera.co.uk

Paul Brereton

Queens University Belfast
Email: paul.brereton@qub.ac.uk

Hrönn Ólína Jörundsdóttir, Ph.D.

Chief infrastructure Officer
Analysis and Infrastructure
hronn@matís.is

Mobile: (+354) 858 5112
Matís ohf. / Icelandic Food and Biotech R&D

Monika Tomaniova, PhD

Department of Food Analysis and Nutrition
University of Chemistry and Technology, Prague
Technická 5, 166 28 Prague 6
Czech Republic
Email: monika.tomaniova@vscht.cz

Peter Whelan

FSAI
pwhelan@fsai.ie

Dr Sarah Helyar,

Queen's University Belfast,
S.helyar@qub.ac.uk

Petter Olsen

Seniorforsker/Senior scientist
Tlf: +47 77 62 92 31
Mobil: +47 906 98 303
petter.olsen@nofima.no

Nofima AS, Postboks 6122, NO-9291 Tromsø
Besøksadresse: Muninbakken 9-13, Breivika
www.nofima.no

Patrick Berg Sjørdahl

Forsker/Scientist

Tlf: +47 776 29 003

Mob.: +47 90 64 06 19

patrick.sjordahl@nofima.no

Attention is drawn to the possibility that some elements of this document may be subject to patent rights. CEN-CENELEC policy on patent rights is described in CEN-CENELEC Guide 8 "Guidelines for Implementation of the Common IPR Policy on Patent". CEN shall not be held responsible for identifying any or all such patent rights.

Although the Workshop parties have made every effort to ensure the reliability and accuracy of technical and non-technical descriptions, the Workshop is not able to guarantee, explicitly or implicitly, the correctness of this document. Anyone who applies this CEN Workshop Agreement shall be aware that neither the Workshop, nor CEN, can be held liable for damages or losses of any kind whatsoever. The use of this CEN Workshop Agreement does not relieve users of their responsibility for their own actions, and they apply this document at their own risk.

Introduction

The standardization process that yielded this document was initiated by participants in “AUTHENT-NET – Food Authenticity Research Network” which is / was a EU H2020 coordination and support action project (grant agreement n° 696371). Versions of the document were widely circulated and received input from scientists, legislators, industry organizations, and other ongoing research projects, in particular from participants in the EU FP7 project FoodIntegrity (grant agreement n° 613688) and the EU H2020 project OLEUM (grant agreement n° 635690).

Two physical meetings were held as part of the standardization process; a kick-off meeting in Parma, Italy in May 2017 and a consensus meeting in Brussels, Belgium in March 2018. A Wiki for discussions and document sharing was set up at <http://foodauthenticity.pbworks.com>.

The structure of this document largely follows the recommendations given in part 3 of CEN-CENELEC internal regulations “Rules for the structure and drafting of CEN-CENELEC Publications”.

The CEN/CENELEC Workshop Agreement is a technical agreement, developed by an open workshop structure within the framework of CEN-CENELEC and owned by CEN-CENELEC as a publication, which reflects the consensus of only the registered participants responsible for its contents. The Workshop Agreement therefore does not represent the level of consensus and transparency required for a European Standard (EN) and is not designed to support legislative requirements (e.g the New Approach) or to meet market needs where significant health and safety issues are to be addressed. It is instead designed to offer market players a flexible and timely tool for achieving a technical agreement where there is no prevailing desire or support for a standard to be developed.

The general dictionary definition of “*authenticity*” is “*the quality of being authentic*”, and the relevant dictionary definitions of “*authentic*” include “*not false or copied; genuine; real*” and “*having an origin supported by unquestionable evidence; authenticated; verified*”. This document defines various terms and concepts in relation to authenticity and fraud related to feed and food products, including what various terms mean and what they entail.

The terms and concepts defined here are largely based on the relationship between food product characteristics and food product claims. Food products have characteristics of various types; these characteristics are the real and actual properties that the food product in question has. Examples might include various characteristics related to the origin of the food product, the processes undergone in making it, the composition of the food product, the presence of additives, the eco-label status, etc. Some of these characteristics, like composition or presence of additives, are physically inherent in the food product, whereas some other characteristics, like eco-label status or exact origin, are not. Food products also come with some explicit claims attached, at least if they are sold commercially, when a certain amount of product information is mandatory. Claims are statements made about the food product; either explicitly (“this is extra virgin olive oil, and the label says so”) or implicitly (“this food is safe”). Authenticity when it comes to food products is when there is a match between the actual characteristic of the food product and the claim made about it. Lack of authenticity can be deliberate, as when someone intentionally makes a false claim about a food product; then we refer to it as food fraud, and there are various types of food fraud identified in this document. Lack of authenticity can also be accidental, for instance when an error in the production process or in the documentation / labelling process has led there to be a mismatch between the product characteristic and the claim. Note that the term “claim” in this document refers to any explicit or implicit statement which implies that a food product has a certain characteristic, whether the provision of this information is legally required or not.

This guideline intends to provide a common ground for which future work regarding the authenticity and fraud of food products can be based upon.

1 Scope

This document defines terms relating to authenticity and fraud when referring to feed and food products. All terms and definitions are in the context of the feed and food supply chains, and “feed and food” is implied whenever the term “food” is used in this document.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- IEC Electropedia: available at <http://www.electropedia.org/>
- ISO Online browsing platform: available at <http://www.iso.org/obp>

3.1 process

set of interrelated or interacting activities which transforms inputs to outputs

[SOURCE: EN ISO 22000:2018, 3.36]

3.2 product

output that is a result of a *process*

Note 1 to entry: Product can be an intermediate, material, semi-finished or final *product*.

[SOURCE: EN ISO 22000:2018, 3.37, modified — Note 1 to entry has been added.]

3.3 characteristic

distinguishing feature of the product

Note 1 to entry: A product characteristic can be qualitative or quantitative.

Note 2 to entry: A product characteristic can be inherent in the product itself, or it can relate to the conditions under which the product was produced, or the environment it was produced in.

Note 3 to entry: A product characteristic is sometimes referred to as a product attribute or a product property.

Note 4 to entry: There are various classes of product characteristics, such as the following:

- product name, type, definition, category (e.g. coffee, beer, extra virgin olive oil)
- physical (e.g. size, weight, shape)
- chemical (e.g. ingredient list)
- biological (e.g. species)
- sensory (e.g. related to smell, touch or taste)