



The Food Fraud PDG

The Food Fraud PDG was developed during the 2017 Annual Meeting in Tampa, FL. The PDG was created with the goals to address the many questions and concerns about the new Intentional Adulteration/Food Defense regulations. Our mission is “to provide a multidisciplinary forum for open discussion and exchange of information amongst collegiate, regulatory and industry regarding the unique challenges associated with the developing area of food fraud; including food safety and economic implications.”

Our inaugural meeting in 2017 drew roughly 40 members from around the world in the collegiate, regulatory and industry, including manufacturing and retail. This diverse group of international members will allow our group to address the concern from a one world farm-to-fork issue. We will meet yearly at the IAFP Annual Meeting and have periodic webinars and calls throughout the year addressing the current and presumed issues manufacturing and retail are having with food fraud.

During our inaugural meeting, the major concern was, “Where do I start?” And now that we have started addressing this concern, the question is, “Where do I stop?” We can only test so many samples. Looking at raw agricultural goods, if there is other foreign material in the sample set, how much is there? Is it intentional or incidental? Is it representative of the whole lot? Is it truly a quality concern or health concern? If it has always been there, is it a concern if it will not affect consumers’ health? There is a point of diminishing returns – WHERE DO I STOP?

We invite you to join the Food Fraud PDG and help us determine what are going to be the industry standards in addressing this major concern. Come help us mitigate Food Fraud – know that roughly 25% of the incidences on record could be a potential health hazard to our consumers. If you would like more information or would like to join the Food Fraud PDG, please contact the Chair at neilbogart@reddiamond.com.

Neil Bogart, Chairperson