

News from the World of Spice

EU food safety challenges revealed



Issues such as the above, climate change, private food standards and current trade negotiations are expected to put pressure on current and future EU food safety policy. Challenges were chosen because of relevance to policy dilemmas or key features relating to EU food safety legislative and non-legislative action. The document was requested by the Environment, Public Health and Food Safety Committee (ENVI). EU food safety policy differs from other countries because of a ‘farm-to-fork’

fork’ approach and the precautionary principle with scientific uncertainties.

This has recently come under pressure due to increased global standard setting, private standards and regulatory coherence in free trade agreements, according to the report.

Food safety challenges

Legislation is increasingly being weighed against its impact in compliance costs and administrative burden, especially for SMEs, with increasing global competition and trade.

Globalisation of food chains and climate change may contribute to increased incidences of foodborne diseases and toxins in food, making international cooperation even more important.

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DNA Spray-On Technology Could Revolutionize Food Traceability



It sounds like something straight out of agricultural science fiction: a liquid solution containing unique bits of DNA that gets sprayed on foods in order to easily identify information about where it came from and how it was produced in the event of an outbreak or recall.

DNATrek, a Bay Area startup, is hoping to revolutionize the food traceability industry with DNA “barcodes” that can be added to fruits and vegetables via a liquid spray or a wax. The company says the tracers are odorless, tasteless and pose no food safety risk.

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Revolutionising traceability? DNA barcodes track the food, not the package

DNATrax was originally developed alongside a US government agency for biosecurity purposes, but its creators saw a need for better traceability in the food industry.

They say current technology – which can take weeks to identify the origin of tainted food – is ‘not capable of effectively tracing produce.’ Instead, DNA Trax can provide information within minutes. ‘Barcodes’ on food, not packaging DNATrax can be sprayed directly onto food. Each set of microparticles ...[Continue reading..](#)

Food Safety and Socioeconomic Status: Is There a Link?

Curious about how race and socioeconomic factors factor into foodborne illness risk, a number of researchers over the past few years have looked at foodborne illness risk among low-income and minority populations. Study findings show increased risk among minority populations,

but researchers experience difficulty ascertaining whether disparities exist at the income level, mainly because of the way foodborne illness data is tracked.

Jennifer Quinlan, an associate professor in the Department of Nutrition Sciences at Drexel University whose research focuses on

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Managing pesticide residue risk in food

Technical white paper:

The purpose of this white paper is to provide an overview on current thinking within the food industry for how best to manage pesticide residue risk in food products and supply chains. The aim is to promote an understanding of the origins of pesticide

residues, and current industry challenges due to increasing regulations for the management and compliance of products destined for the EU, US, China and Japan. This paper is aimed equally at those organisations ...

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Food sector losing more than £11bn due to fraud - report

said food and drink fraud is the “crime in our baskets”.

Its research reviewed data from 73 listed food and drink industry companies with total annual sales of more than £200bn.

Reducing the cost of fraud in the commercial sector would mean profitability would be boosted by £4.48bn, taken as 40% of the total losses of £11.2bn, or over 34.1%. PKF Littlejohn is an accountancy

and business advice firm and London member of PKF International.

Rough estimates: Until now

David Edwards, former director and now consultant to NSF International, said the report is a major step forward, allowing the real cost of fraud to be measured as a business cost like any other and for proper investment to be made in combatting it.

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Global pepper output likely to surge in 2015, India's to double

Global pepper production during 2015 is likely to be higher by 38,000 tonne from the current year's estimate of 3,36,200 tonne, according to reports of the 42nd annual meet of the International Pepper Community in Vietnam.

The meeting collates figures provided by member nations to arrive at production, consumption, and export figures for pepper.

IPC member countries are estimated to produce around 3,44,500 tonne, which is higher than last year's estimate of 2,88,700 tonne.

The most interesting fact is that Indian pepper production is expected to almost double to 70,000 tonne from the 2014 production estimate of 37,000 tonne.

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Vietnam pepper enters India through Nepal, says Upasi

BANGALORE, NOVEMBER 12:

After Guatemalan cardamom, it now seems to be the turn of black pepper from Vietnam and Indonesia to find its way into the Indian market through the Nepal route.

According to the United Planters Association of South India (Upasi), clandestine imports of pepper through the Nepal route is hurting domestic growers.

“Pepper meant for Nepal from Vietnam and Indonesia, is finding its way into the Indian market in transit,” alleged Vijayan Rajes,

Chairman, Upasi.

The land-locked Nepal imports pepper through the nearest port of Kolkata. The imported pepper, in transit, from Kolkata to Nepal by road find its way into the Indian market, Rajes told reporters ahead of the annual Upasi-Karnataka Planters Association coffee conference.

While such clandestine imports have been happening over the past two years, there's hardly any estimate..[Continue reading..](#)

Food Fraud: Money Scam and Health Hazard.

Despite the common belief that food fraud in the United States is a rarity, the globalized nature of our food supply chain means many of our favorite foods and ingredients travel far and wide before they reach our plates, making adulteration and other types of food fraud a considerable problem here as well.

And it's not just one food being called another (e.g. escolar as tuna) that we need to worry about. Many of the foods we consume every day are filled with ingredients that aren't supposed to be there. Food fraud occurs with varying frequency in foods across the board....[Continue reading](#)

9th Dubai International Food Safety conference kicks off.

Under the patronage of Shaikh Hamdan Bin Rashid Al Maktoum, the UAE Minister of Finance, Deputy Ruler of Dubai and Chairman of Dubai Municipality, Eng. Hussain Nasser Lootah, Director General of Dubai Municipality has inaugurated the 9th Dubai International Food Safety Conference, being held on Sunday and Monday 9-10 November at Dubai World Trade Center.

Having opened the inaugural session, Lootah said: “The civic body is organizing this important conference on food safety in the context of many significant occasions, events and developments in the emirate of Dubai within few years to come. Upcoming Expo 2020, declaration of Dubai as the capital of Islamic Economy and the launch of Dubai Smart Government and SmartCity initiative are on the top ...[Continue reading](#)

News from the World of Spice

New York Produce Show provides great opportunity for Spice World

Spice World has a long family tradition in the garlic and spice categories. The company was founded in 1949 by Andy Caneza, and it is still family owned and operated today. Many of the third generation family members are now active in the business.

According to IRI [a leading market and shopper information research firm] data, consumers have made Spice World America's No. 1 Selling Garlic Brand in the retail

marketplace. The company, however, also has foodservice and industrial divisions. It markets and distributes all of its products nationwide, and it exports to foreign countries.

Spice World has been exhibiting at the New York Produce Show, being held this year at the Jacob K. Javits Convention Center North Hall in Manhattan on Dec. 2-4, since its inception.

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Food Safety Conference to Receive Food Safety Audits

The 2014 Food Safety Summit conference made numerous headlines earlier this year for all the wrong reasons: More than 200 attendees fell ill with foodborne illness after eating a chicken meal served at the conference.

Taking a note from that outbreak, this year's Food Safety Consortium in Schaumburg, IL, will receive two food safety audits ahead of the conference on November 17 and 18...[Continue reading](#)

FDA's Taylor Visits China to Strengthen Food Safety Ties

Today, 15 percent of America's food supply is imported from other countries, including 80 percent of seafood and 50 percent of fresh fruit. An increasing amount of that food is coming from China, a country with a food safety track record that leaves many American consumers uneasy.

Part of the 2011 Food Safety Modernization Act (FSMA)

grants the U.S. Food and Drug Administration (FDA) authority to verify that imported foods meet the same safety standards to which the domestic food industry is held.

. Michael Taylor, FDA's deputy commissioner for foods and veterinary medicine, visited China last week to meet with food safety authorities in Beijing to discuss collaboration....[Continue reading](#)..

Adulterated spices, cause for concern

The Chennai Corporation and the food safety department have asked retail outlets in the city to watch out for adulterated spices sold through wholesale markets.

After seizing four tonnes of adulterated pepper from Sowcarpet two weeks ago, food safety officials and the Corporation's health

department have begun to create awareness among retail outlets.

A large number of retailers have reportedly procured adulterated spices from wholesale dealers. But the civic body is yet to trace all of such retailers. Some of them have informed officials that the adulterated spices have been sold out.

"We identified a shop in the city selling pepper polished with mineral oil. The spice had traces of burnt diesel, liquid paraffin and petroleum jelly, all of which make it a carcinogen. Consumption of such an ingredient can ..

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Global food traceability technologies market to hit \$11.15bn in 2015

The global market for food traceability technologies will reach \$11.15bn in 2015, analysts predict.

Although industrial use continues to take the largest chunk of the market, a rise in traceability information for consumers is expected as well.

Lucrative exports for producers

Karina Sventitskayte, food technology analyst, Visiongain, told Food-ProductionDaily.com a rise in traceability can be expected in all regions, but particularly in Asia-Pacific, South America and Africa.

"The reason for this lies in the need for these countries to comply with the traceability requirements for importing countries (that have an established and well-functioning traceability process)," she said. "These regions have to improve their own traceability standards in order to be able to compete globally."

Improved traceability may allow producers to expand their export activities. This does not, however, always equate to improved food, Sventitskayte warns..

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