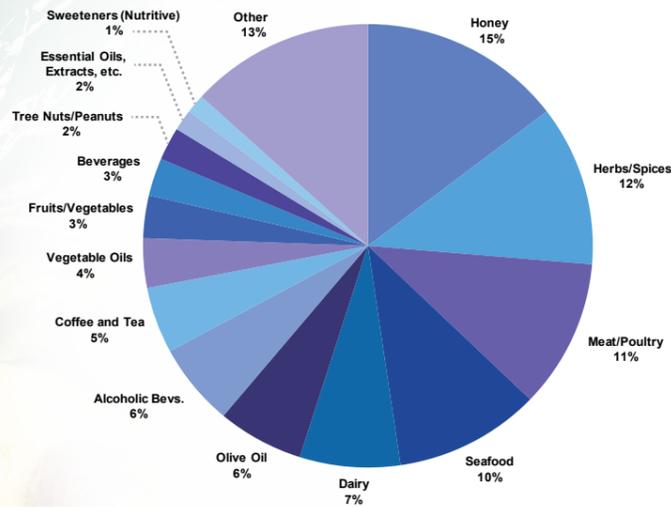
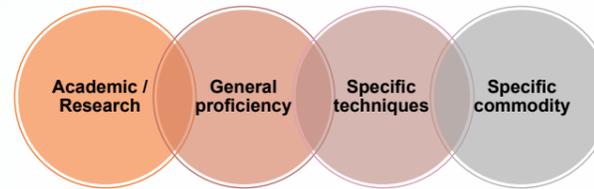


Fraudulent Foods



Food Authenticity Centres of Expertise



<https://www.foodauthenticity.global/about-centres-of-expertise>

New content

- Authenticity Databases:
- New FAN Resource launched
- FSS Food Crime Risk Profiling Tool
- IAEA Chemometrics Training & Tools
- Protocol for collection of reference honey samples



New Government reports

- Assessment of Point of Contact Testing Technologies to Verify Food Authenticity - [FA0178](#) Science Search (defra.gov.uk)
- Review of Food Fraud Drivers and Mitigation Tools - [FA0175](#) Science Search (defra.gov.uk)
- Report for a project ([FA0197](#)) on the Implications of emerging novel proteins for food authenticity and labelling added to Research section.
- [FSA report](#) on a literature review of analytical methods for the detection of precision bred products - News - FoodAuthenticity

Dates have been added to all reports under the Research section

Most Adulterated Commodities 2023

(percent of total records) Global data 2023
Source: [FoodChain ID Food Fraud Database](#)



2023 Highlights

www.foodauthenticity.global



Some events the team contributed to:

Conference Room Document 25 on the Food Authenticity Network was submitted by the UK

Our Executive Director attended the Technical Round Table on Honey at the European Commission Joint Research Centre.

Our Executive Director attended Codex Committee on Methods of Analysis and Sampling as part of the UK delegation

[Détails de la réunion CODEXALIMENTARIUS.FAO-WHO](#)

Our Executive Director co-presented at [this event](#) giving an overview of her career.

Presentation to the SSAFE Board

Our Chair and Secretary spoke at [this event](#).



Our Executive Director spoke at Food Ingredients Europe 2023, the world's largest gathering of food and beverage ingredient buyers and suppliers.



Winner of The Apples Award for Lab of the Year 2023 and shortlisted for the FDF Awards 2023 for 'Business Resilience'



Member Survey was conducted in 2023. Key results include:

- 98.7% found Monthly Summary useful
- >85% found key sections of website useful
- Members would be very likely (8.3/10) to recommend FAN to a colleague.

Five e-questionnaires were conducted for government projects:

- Food Standards Agency Herbs & Spices Authenticity Project
- Expression of Interest call for UKAS pilot on accreditation of non-targeted methods for food authenticity
- Food Standards Agency Point of Contact project
- Defra questionnaire for 2024 UK Food Security Report
- Defra Next Generation Sequencing project.

OUR NETWORK

The Food Authenticity Network (FAN) is an open access interactive website that shares best practice information on food authenticity testing, food fraud mitigation and food supply chain integrity. FAN was set-up in 2015 in response to recommendation 4 of the [Elliott Review](#)

Our vision

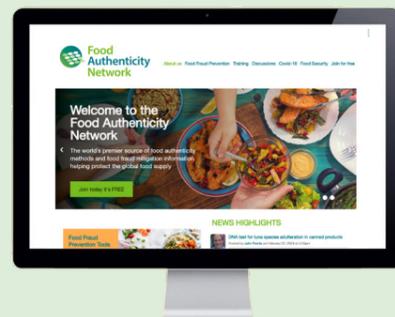
To be the world's premier source of food authenticity methods and food fraud mitigation information so that the global food supply is better protected and ultimately, consumers can have increased confidence in the food they buy.

FAN is operated as a Public-Private partnership led by LGC. **Our Partners are:**



Website Usage

We are proud of being an open-access resource and our website is not restricted to members, ensuring that the information is accessible to any stakeholder in the world.



In 2023, over 43,400 unique visitors from 166 countries visited our website.

To date, 43,400 unique users from 166 countries accessed the website

