NSAI Standards

Irish Standard Recommendation
S.R. CWA 17369:2019

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

S.R. CWA 17369:2019

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National Foreword

S.R. CWA 17369:2019 is the adopted Irish version of the European Document CWA 17369:2019, Authenticity and fraud in the feed and food chain - Concepts, terms, and definitions

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In line with international standards practice the decimal point is shown as a comma (,) throughout this document.

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CEN WORKSHOP AGREEMENT

CWA 17369

January 2019

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.

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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).

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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)