



FSSC INSIGHTS WEBINAR

FOOD FRAUD

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TODAY'S TOPICS

- 01.** Introduction and Welcome
- 02.** Food Fraud – FSSC 22000 requirements
- 03.** Trends and insights into Food Fraud
- 04.** Certificate Fraud
- 05.** Q&A

PRACTICALITIES

- You're all muted, please use Q&A functionality for questions
- This webinar will be recorded
- Recording and presentation will be shared via e-mail



INTRODUCTION & WELCOME

COR GROENVELD



CREATING A BETTER WORLD

FSSC is a premium brand that provides trust and delivers impact to the consumer goods industry

SCHEMES



ASSURANCE

Accreditation Bodies
Certification Bodies
Compliance Activities
Governance

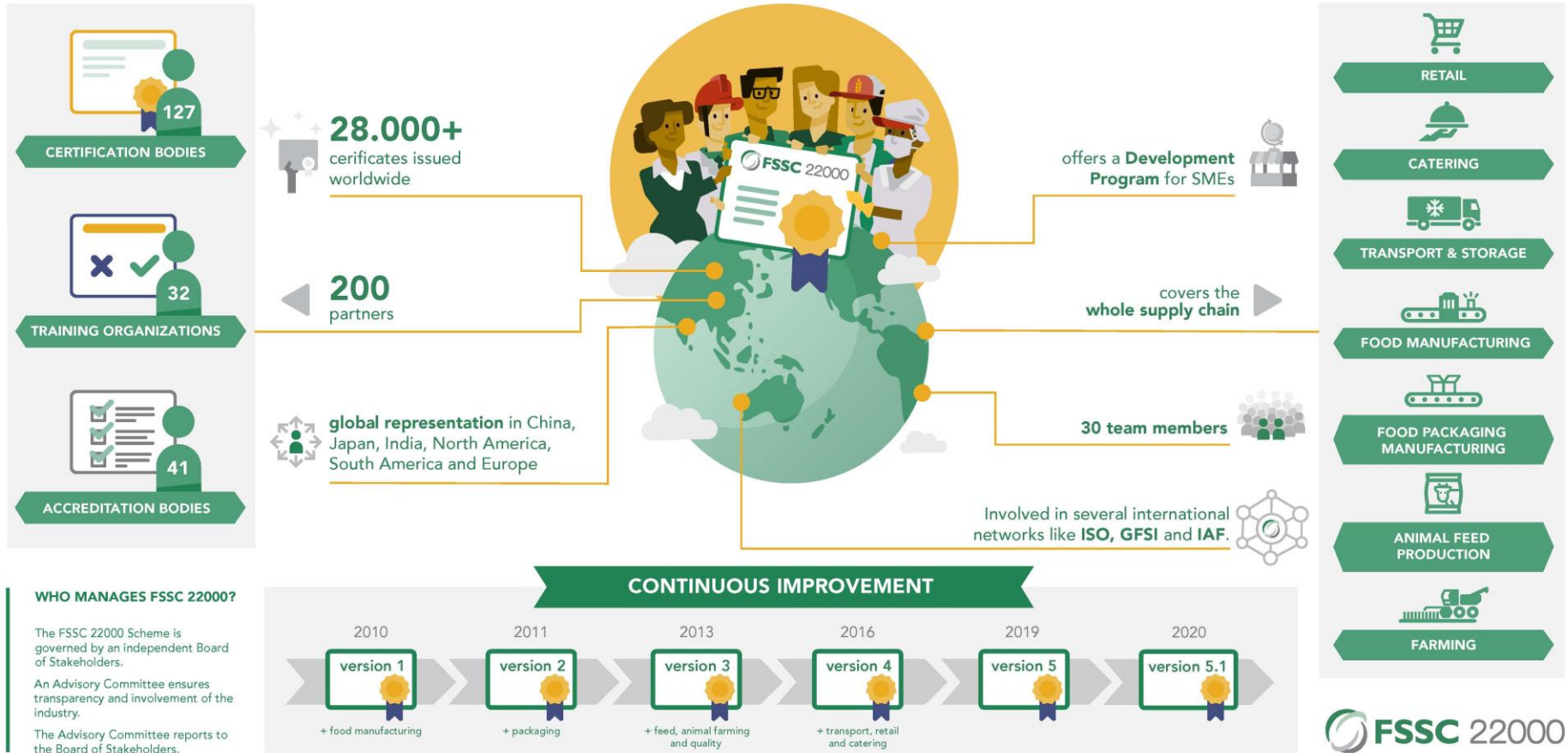
IMPROVEMENT

Assurance Platform
Development Programs
Training

OUR VALUES:

Transparency, Integrity, Ambition, Engagement, Care

OVERVIEW FSSC 22000



WHO MANAGES FSSC 22000?

The FSSC 22000 Scheme is governed by an independent Board of Stakeholders.

An Advisory Committee ensures transparency and involvement of the industry.

The Advisory Committee reports to the Board of Stakeholders.

GLOBAL REPRESENTATION



Jacqueline Southee
North America Representative



A. Necat Kirkil
Turkey & The Middle East
Representative



Yu Li
China Liaison



Goichiro Yukawa
Japan Representative



Cor Groenveld
Market Development
Director



Adrian Casillas
Latin America Representative



Smita Murthy
India Representative



D.V. Darshane
Sr. Advisor South Asia

FOOD FRAUD - FSSC REQUIREMENTS -

ELSABE MATTHEE

FOOD FRAUD

The **deliberate and intentional** substitution, addition, tampering, or misinterpretation of food/feed, food/feed ingredients or food packaging, labeling and product information OR false or misleading statements made about a product **for economic gain** that could impact consumer health.



FSSC REQUIREMENT FOOD FRAUD 2.5.4

Food Fraud Vulnerability Assessment

- 1) The organization shall have a documented and implemented vulnerability assessment procedure in place that:
 - a) identifies and assesses potential vulnerabilities,
 - b) develop and implement mitigation/control measures, and
 - c) prioritizes them against the identified vulnerabilities.
- 2) To identify the vulnerabilities, the organization shall **assess the susceptibility** of its products to potential acts of food fraud.
- 3) The organization shall put in place **appropriate control measures** to reduce or eliminate the identified vulnerabilities.
- 4) All policies, procedures, and records are included in a food fraud prevention plan supported by the organization's FSMS covering processes & products within scope.
- 5) The plan shall comply with applicable legislation and be kept up to date.

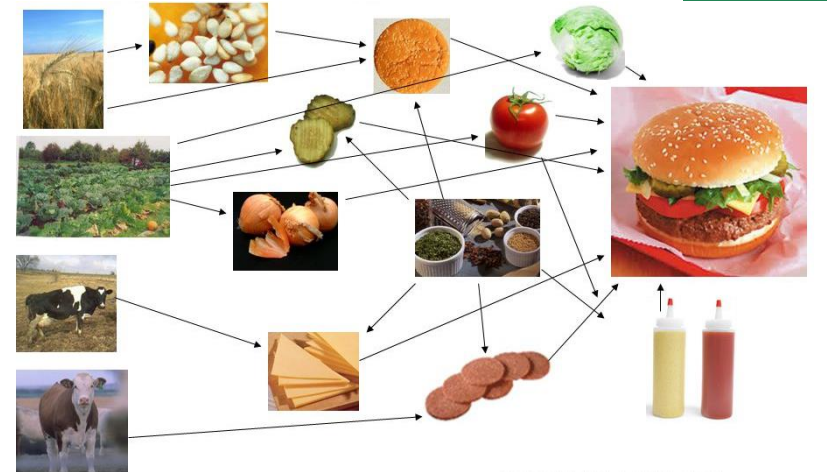
FSSC REQUIREMENT FOOD FRAUD 2.5.4

Vulnerability Assessment – VACCP – Apply HACCP Type Approach

- Impacts international food trade.

Considerations e.g.:

- Dilution
- Counterfeiting
- Substitution
- Unapproved enhancement
- Grey market production/theft/diversion
- Mislabelling
- Concealment



FSSC REQUIREMENT FOOD FRAUD 2.5.4

Vulnerability Assessment – VACCP

Factors:

- Economic vulnerability (how economically attractive is fraud).
- Historical data (has it happened).
- Detectability (e.g., how easy to detect, routine screening present).
- Access to raw materials, packaging materials, and finished products in the supply chain.
- Relationship with the supplier (e.g., long relationship or spot-buying).
- Certification through an independent sector-specific control system for fraud and authenticity.
- Complexity of the supply chain (e.g., length, origins, and where the product is substantially changed/processed).

FSSC REQUIREMENT FOOD FRAUD 2.5.4

Mitigation Strategy

- Assess the significance of vulnerabilities from fraud assessment.
- NB aspect in the likelihood of occurrence is the economic driver/profitability.
- Mitigation plan – supported by FSMS:
 - Training,
 - Internal audits,
 - Management review,
 - Operational mitigation measures,
 - Verification activities, e.g., testing, supplier audits,
 - Specification management.

**FSSC 22000
FOOD FRAUD
GUIDANCE DOCUMENT**

**FOOD FRAUD
- INSIGHTS AND TRENDS -**

JOHN SPINK



Food Fraud Prevention: Implementation and Management

John W Spink, Ph.D.

Director, Food Fraud Prevention Academy

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Also: Assistant Professor, Department of
Supply Chain Management, Business College,
Michigan State University (USA)

FSSC Insight Series Webinars

FSSC 22000

Thu, July 7, 1pm CET



FoodFraudPrevention.com Twitter: @FoodFraud #FoodFraud





Food Fraud Prevention Resources

Textbook: Food Fraud Prevention (Spink, 2019)

Massive Open Online Course (MOOC – free, open, online)

- With a '**certificate of completion**' based on **assessments**
- On-demand, ten professional training hours
- 1. Food Fraud Prevention Overview MOOC
- 2. Food Fraud Prevention Audit Guide MOOC
- 3. Food Defense Threat Audit Guide MOOC
- 4. Food Fraud Vulnerability Assessment & Prevention Strategy (VACCP)
- 5. *Developing an Organic Fraud Prevention Plan (with OTA)*
- 6. *Food Fraud & Enterprise Risk Management (ERM)*

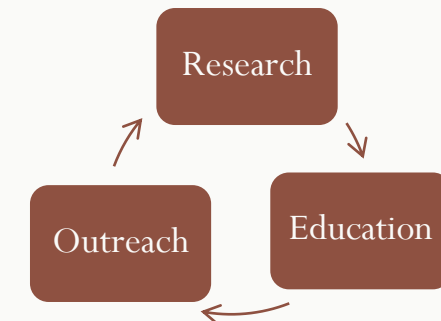
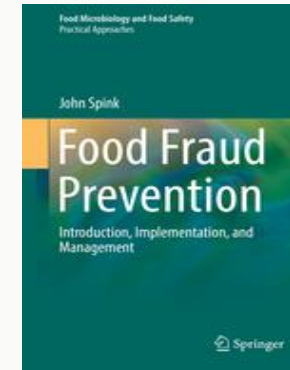
Also:

1. *USDA NOP – Organic Fraud and the Criminal Mind (See USDA.gov)*
2. *USDA NOP – Preventing Organic Product Fraud (See USDA.gov)*

Executive Education

- (Includes invitation-only/ brand owner-only sessions)
- 1. Food Fraud Prevention Annual Update
- 2. Food Fraud Management Strategy
- 3. Food Fraud Initial Screening FFIS/ FFVA Workshop

Reports, Primer Documents, Scholarly Works, Videos and Training



Link to Textbook:

<http://www.anrdoezrs.net/links/9101220/type/dlg/https://www.springer.com/us/book/9781493996193>



Resources: Supply Chain Management Book

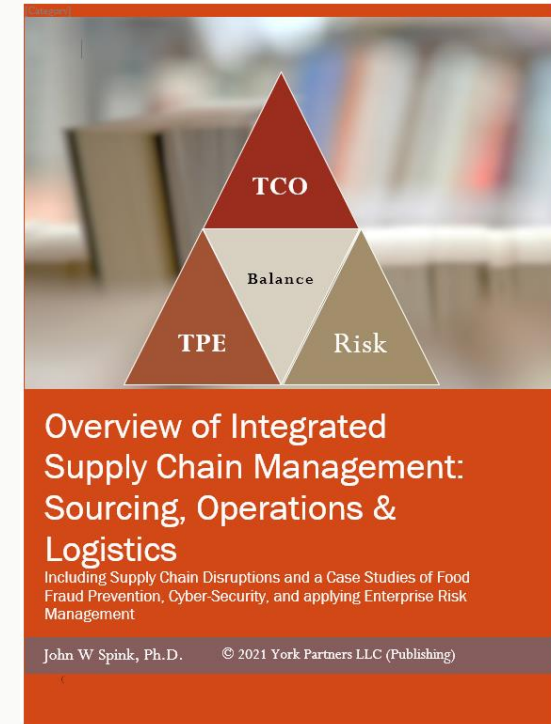
NEW BOOK, pre-order, July release

Integrated Supply Chain Management – Source, Operation & Logistics

- Including Supply Chain Disruptions and a
- Case Study of Food Fraud Prevention, and
- Applying Enterprise Risk Management
- Required reading in MSU SCM undergraduate courses (all MSU business school students)
- Supply Chain Management teaching Supply Chain Managers about best practices in Supply Chain Management.

For an update:

<https://www.foodfraudpreventionthinktank.com/subscribe/>





Our Approach: The Science and Sciences of Food Fraud Prevention





Food Fraud Trends and Update

- The Food Fraud vulnerability is rapidly evolving and increasing
 - Supply chain disruptions – supply shortages
 - Supply chain disruptions – supply routes and transportation strains
 - Supply chain disruptions – reduced amount or intensity of oversight, expanding from COVID-era virtual inspections to continued public health and geopolitical concerns
 - Inflation is pushing “re-engineering” of products
- GFSI/ Food Safety Management Systems increased audit depths
- Regulator continued expansion such as the USDA National Organic Programs/ Strengthening Organic Enforcement Proposed Rule
- CODEX work on the Food Fraud Prevention and Control discussion paper
- “Back to regular business” focus on management system and risk control systems



What to do?

- Be simple and focus on the basics
- Focus on standard operating procedures
- Focus on your management system

What is this?

Do you have this?

Do you have this?

Food Fraud Prevention Strategy – Management System

Supply Chain Disruption – Resilience and Response System



Required Documents – Food Fraud

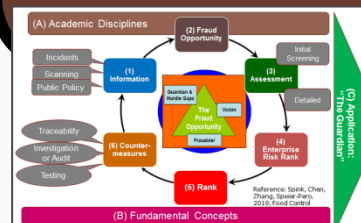
- Food Fraud Vulnerability Assessment
 - Clarify details: at least annual, etc.
- Food Fraud Prevention Strategy
 - Clarify details: covers all fraud and all products, etc.

FFVA:
Rank

Case Study: Corporate Risk Map

Likelihood	VH	H	M	L	VL	Detail
Consequence	1	2	3	4	5	Incoming 1-VH*M: xxx 2-VH*M: yyy Outgoing A-VH-M: zzz B-VH-M: aaa D-VH-L: bbb
VERY HIGH	A					
HIGH	B					
MEDIUM	C	2.A 1.B		5.C.G		
LOW	D		4.E.F H			
VERY LOW	E	3				

FFPS:
Method



Management
System Process:



Management System

- Create a formal process to review food fraud prevention.
- Include out-of-the-box disruptions or problems.
- Actions:
 - Operational: NOW & immediate responsibilities
 - Tactical: adjustments & adjacencies
 - Strategic: changes & enterprise-wide
 - CONFIRM all are addressed

Management System Process:

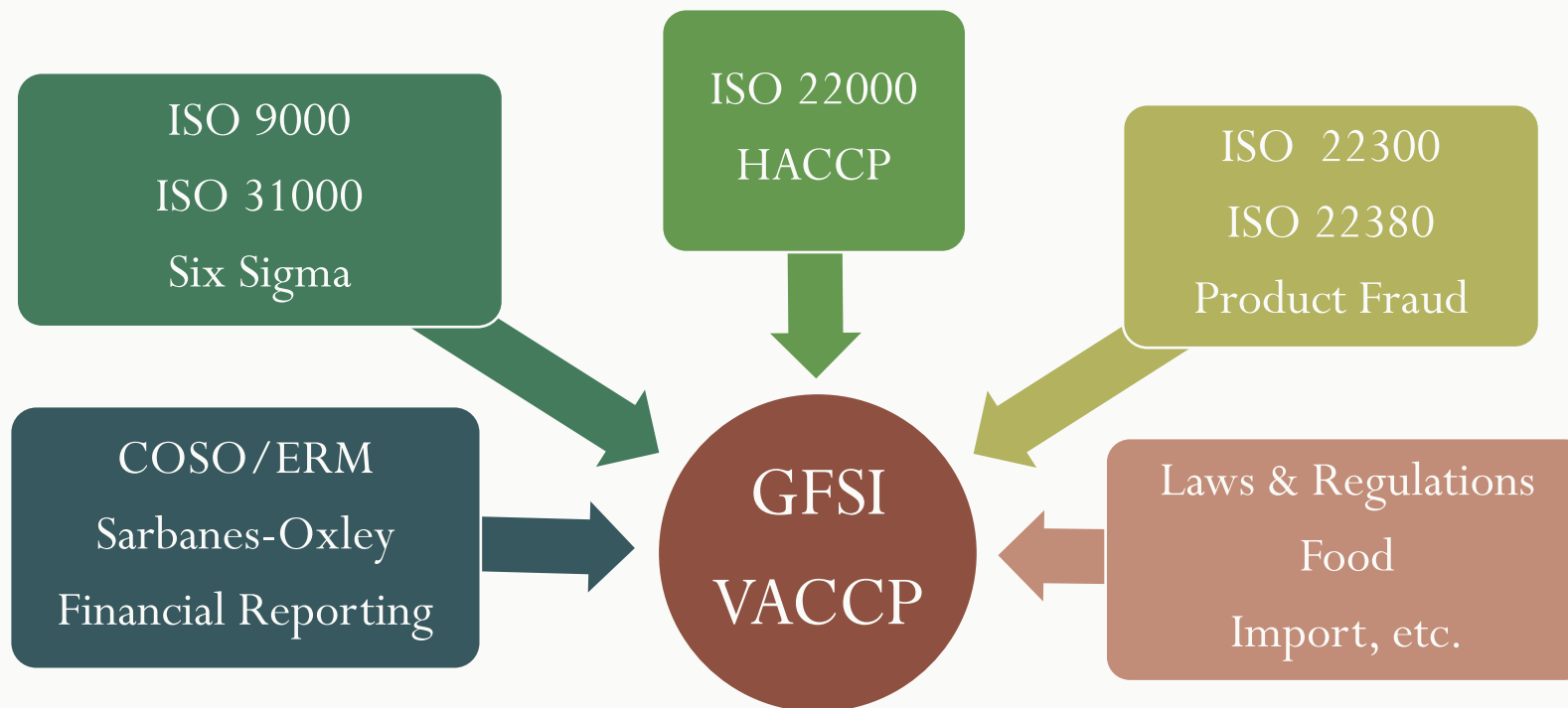
1. Assign a team
2. Regular meetings
3. Document and refine meetings
4. Report/confirm compliance with the goals
5. Review and refine

Food Fraud Vulnerability Assessment: GFSI and VACCP



VACCP (FF Vulnerability Assessment and Critical Control Point plan)

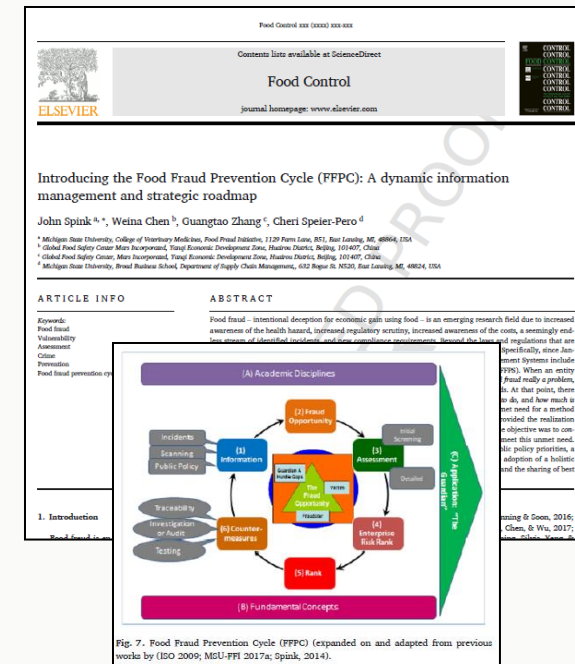
- Interconnected – NOT NEW, NOT UNIQUE





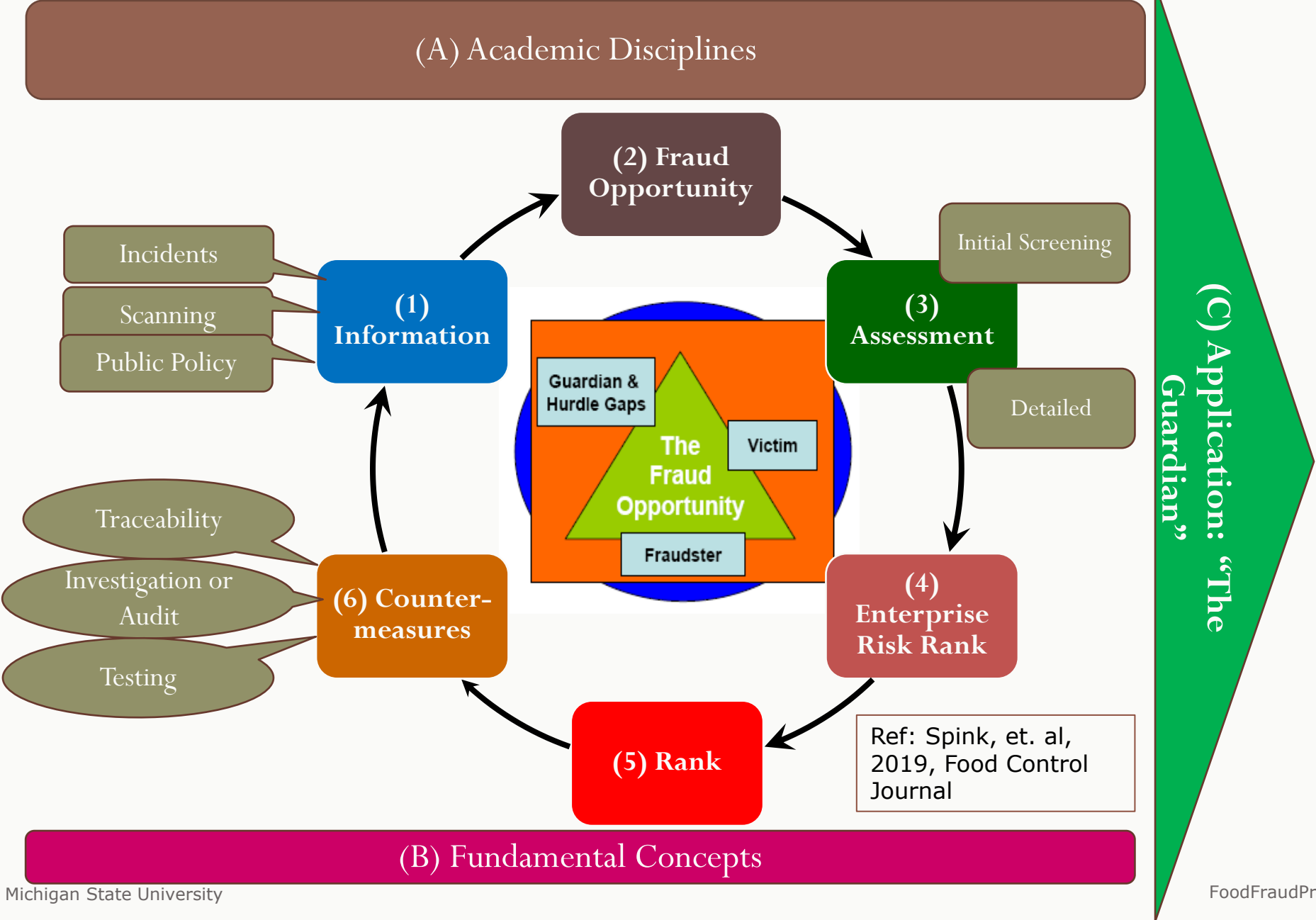
Article: Food Fraud Prevention Cycle (FFPC) – Management System

- A proactive approach identified the need for a management system.
- The Food Fraud Prevention Cycle (FFPC) is a methodical approach to “**connect everything to everything.**”
- This includes integration into an ERM/COSO enterprise-wide risk assessment system.
 - Reference: Spink, John; Zhang, Guangtao; & Chen, Weina; (2019). Introducing the Food Fraud Prevention Cycle (FFPC): A Dynamic Information Management and Strategic Roadmap, Food Control, 105(November 2019), 233-241 [Available online **June 3, 2019**].





Food Fraud Prevention ACADEMY





Takeaway Points

- Review your audits and FSMS standard details – what were the notes regarding food fraud?
- Conduct an annual “Gap Analysis” to review your entire system.
- Review your latest FF Vulnerability Assessment & Search for any known incidents or suspicious activity
- Review the implementation of a real “management system” for food fraud prevention



Food Fraud Prevention ACADEMY

Discussion

John Spink, PhD

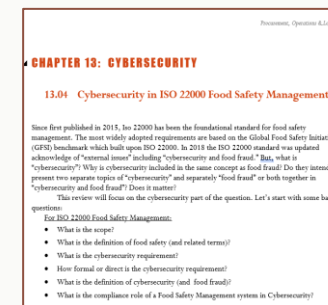
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Twitter: [Food Fraud](#) and [#FoodFraud](#)

www.FoodFraudPrevention.com

EXTRA: Cybersecurity
and the Role of the Food
Safety Manager: draft
Google document for
review and comment



<https://docs.google.com/document/d/1SF9hLtO4yfvRzPLradS9lLwnkC5E2SU/edit?usp=sharing&ouid=106328742619920569986&rtpof=true&sd=true>

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Acknowledgements

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- **The Citadel:** Dr. Roy Fenoff

CERTIFICATE FRAUD

ELSABE MATTHEE

CERTIFICATE FRAUD

- ✓ Today more and more food companies and their suppliers adopt FSSC 22000 certification.
- ✓ Part of supply chain assurance and in many cases a ticket to trade.
- ✓ Unfortunately, certificate fraud is therefore also on the increase.
- ✓ Do not just accept a certificate at face value.

HOW TO VERIFY CERTIFICATE AUTHENTICITY

1. Correct format of the FSSC logo being used

 FSSC
22000



 FSSC 22000



 FSSC 22000



HOW TO VERIFY CERTIFICATE AUTHENTICITY

2. Formatting aligned

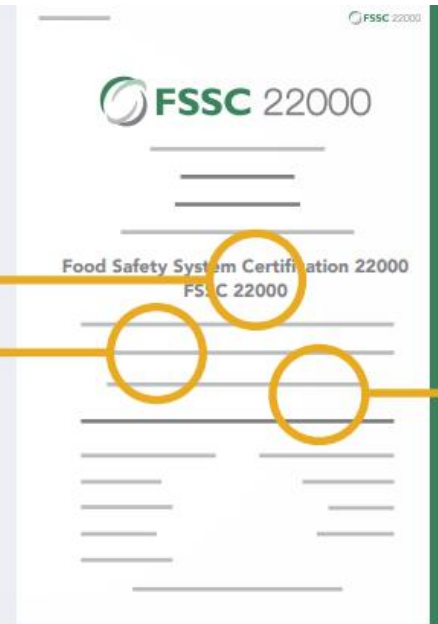


HOW TO VERIFY CERTIFICATE AUTHENTICITY

3. Correct Normative references

✓ ISO 22000: [current version]

✓ PRP specifications
for example ISO/TS22002-1



✓ Additional
FSSC 22000
Requirements
[current version]

HOW TO VERIFY CERTIFICATE AUTHENTICITY

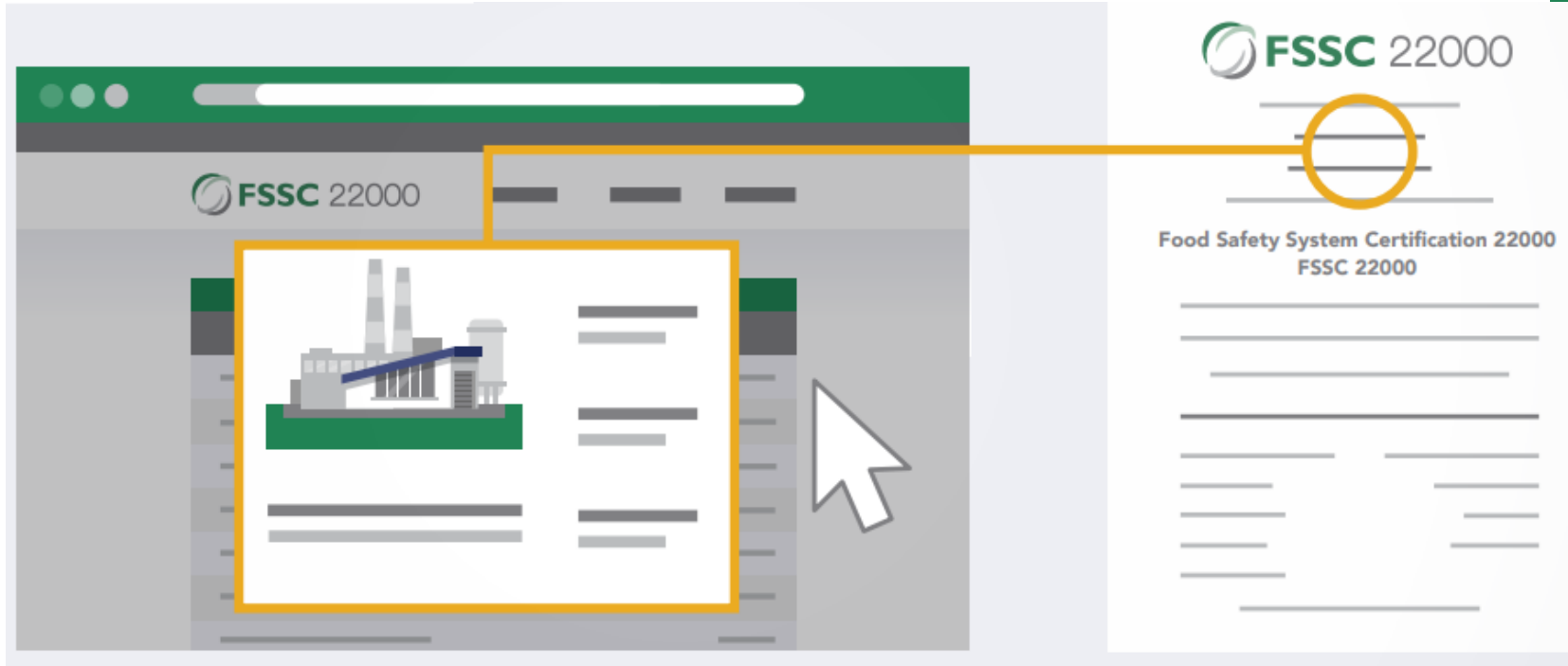
4. CB and AB references

CB and ABs are referenced and correspond with those listed on The FSSC website



HOW TO VERIFY CERTIFICATE AUTHENTICITY

5. Verifiable on the FSSC database website



CERTIFICATE FRAUD

- ✓ Be aware
- ✓ Check the FSSC certificate register
- ✓ Contact FSSC in case a certificate is not on the register

Q&A

**THANK
YOU**



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