



## Authenticity testing

**Available methods for species:**

- ✓ DNA sequencing
- ✓ Real time PCR
- ✓ Microarray
- ✓ ELISA

*To protect our customers in the food and food-supply chain from fraud and brand damage, we have significantly expanded our capabilities and capacity in food authenticity testing.*

Recent events have shown that there were numerous incidences of fraud in the food chain. In the report of the European Parliament (Report on the food crisis, fraud in the food chain and the control thereof (2013/2091INI)), the top ten adulterated products have been identified:

| Top 10 products that are most at risk of food fraud |   |
|---|---|
| 1   | Olive oil                                 |
| 2   | Fish                                      |
| 3   | Organic foods                             |
| 4   | Milk                                      |
| 5   | Grains                                    |
| 6   | Honey and maple syrup                     |
| 7   | Coffee and tea                            |
| 8   | Spices (such as saffron and chili powder) |
| 9   | Wine                                      |
| 10  | Certain fruit juices                      |



The food industry was shaken by the European-wide horse-meat crisis in 2013 and the Oceana report on fish mislabelling. Mérieux NutriSciences premier goal is to protect its customers from fraud and consequently brand damage. This is done by significantly enhancing our molecular biological and immunological capabilities to include all economically relevant species.

Besides a wide range of analysis to identify different brands adulteration, we offer a range of tests for fish and animal species as well as their adulterants.

- Examples for fish are Atlantic cod, flatfish, halibut, pangasius, tilapia
- Examples for meat are beef, pork, chicken, turkey, horse, goat, donkey, deer

Tests can be performed using different technical approaches including ELISA, PCR, microarray and sequencing.

