Is it really organic? – European scientists will spend the next 3 years searching for a unique chemical fingerprint in organic food products.

AuthenticFood

A transnational research project called AuthenticFood has recently been initiated. In AuthenticFood European scientists will test and further develop a portfolio of the most promising analytical methods for their ability to authenticate organic plant products. The aim is to provide the tools that will ultimately give confidence to consumers by revealing products that are falsely claimed to be organic. The evaluation of these tools is performed in a close cooperation between 16 partners from 11 European countries, encompassing agronomists, food scientists, analytical chemists as well as inspection and certification bodies, with significant expertise in food authentication and organic agriculture.

Background

Market shares for organic products have continuously grown over the last decade. Organic plant products are generally sold at premium prices compared to conventional ones. However, recently there have been a growing number of fraud and mislabelling incidences. Consequently, there is an urgent need for development and validation of analytical methods, which allow discrimination between organic and conventional food products. These tools will be essential remedies against fraud for certification and inspection bodies and are expected to strengthen the credibility of the rapidly growing organic sector within EU.

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Further information

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