



Food
Standards
Agency
food.gov.uk



@NFCULondon

Andy Morling



What do we know about food crime?

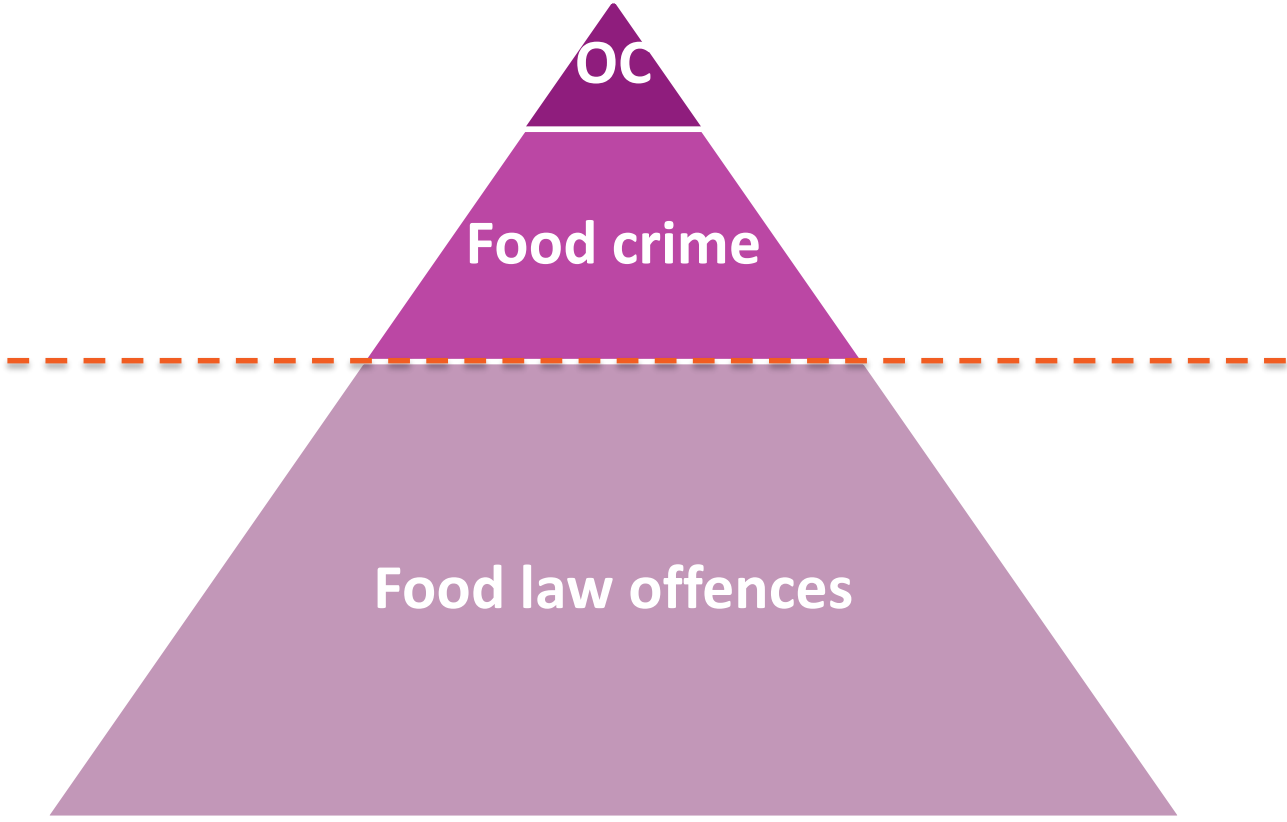
How does the NFCU operate?

What are the challenges?

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WHAT DO WE KNOW ABOUT FOOD CRIME?

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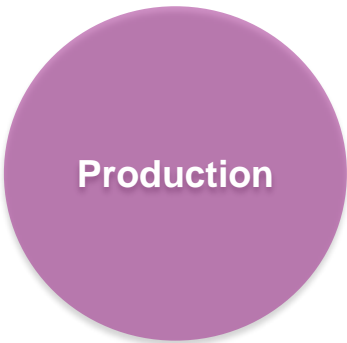




Food crime (*n*)

Dishonesty that impacts detrimentally on the safety or the authenticity of food.





Production

Misrepresenting
cattle movements



Manufacture

Adulteration of
dairy product
with undeclared
additive



Retail

Sales of
counterfeit
branded alcohol



Logistics

Diversion of soft
drink products
destined for
destruction



Disposal

Re-dating of
expired meat
products



**Food
service**

Misrepresenting
origin on public
contract

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HOW DOES THE NFCU OPERATE?

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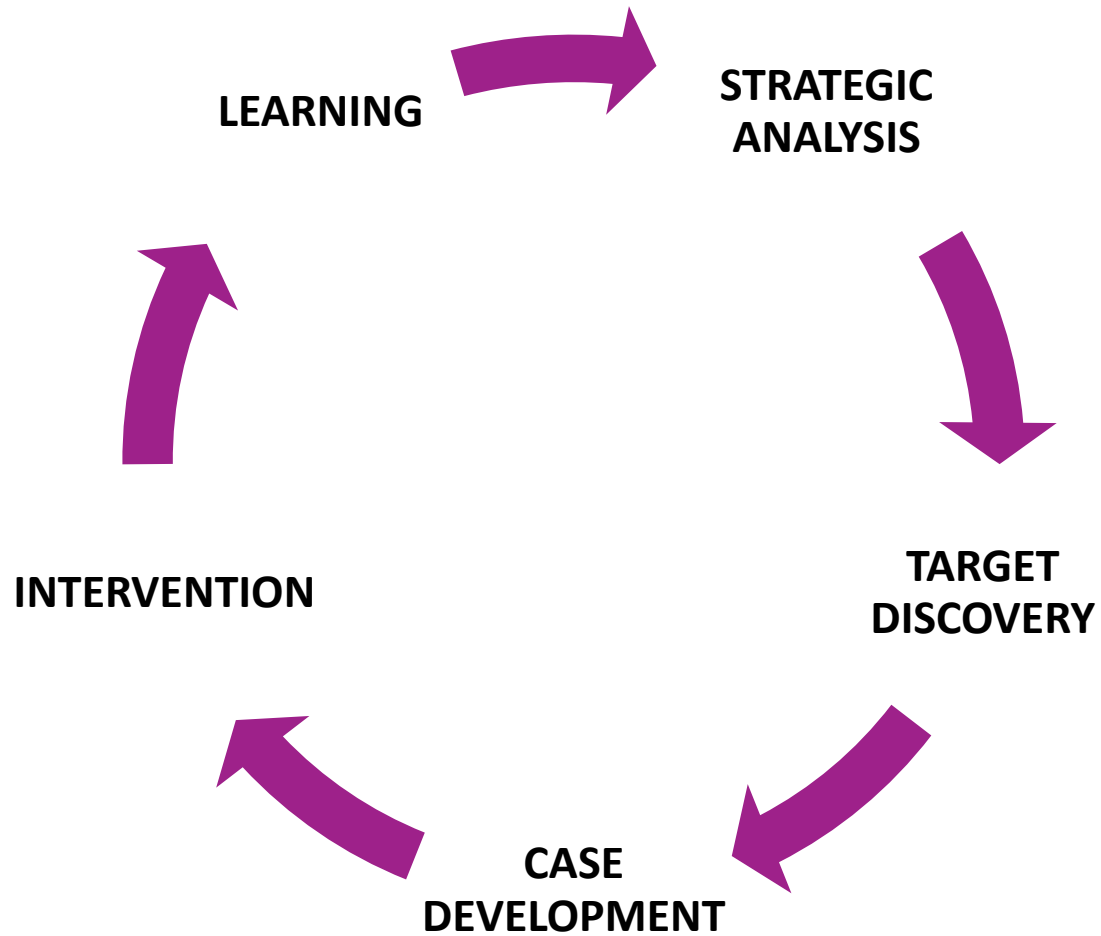


PURSUE
Identifying and disrupting
criminal activity

PROTECT
Victim focussed crime
prevention
(‘target hardening’)

PREVENT
Offender focussed crime
prevention
(‘influence’)

PREPARE
Capability and capacity
building



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WHAT ARE THE CHALLENGES?

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Food crime challenges

Youth

Over-reliance on science for detection

Industry data sharing is poor

Few natural 'break-out points'

Inadequate legislative powers

Complex response landscape (local to global)

Lessons from history

Dedicated law enforcement capability

Zero tolerance

Sophisticated detection algorithms

Encouraging and incentivising whistle-blowing/informers

Foregrounding ethics

Making it industry's problem

Natural surveillance and multi-sector vigilance “see something, say something”.



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