



We ensure food quality and fight against fraud

2019

We guarantee the **protection** of the economic interests of all the agents involved in the agrifood chain and ensure **transparency** and **fair competition** in commercial transactions.

We promote **confidence** in the food produced in Catalonia among those who live here, those who visit us, and those who eat this food around the world.



Generalitat de Catalunya
Departament d'Agricultura,
Ramaderia, Pesca i Alimentació



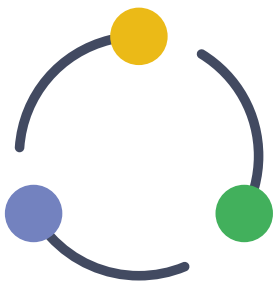
What we do

- Verification of compliance with regulations on food quality.
- Prevention and detection of fraud and other similar activity (falsification, adulteration) in the production and sale of agrifood products.



How we do it

- We perform official controls with inspections of food companies and, if necessary, we take food samples for analysis. In the event of non-compliance, we apply dissuasive measures to prevent the food from going to market (we immobilize any non-compliant food) and to prevent the situation from recurring (we impose fines).
- We provide support, training and information to companies in the industry to ensure compliance with regulations on quality and to prevent fraud.



Who we coordinate with

- Food Quality Coordination Committee (coordination between autonomous communities and the State)
- Directorate-General for Agriculture and Livestock
- Directorate-General for Fisheries and Maritime Affairs
- Subdirectorate for Quality and Agrifood Industries
- Catalan Consumer Agency
- Cabrils Agrifood Laboratory
- INCAVI
- Catalan Public Health Agency

The Ministry of Agriculture, Livestock, Fisheries and Food, via the Subdirectorate-General for Agrifood Inspection and Control is responsible for detecting fraudulent practices or practices that affect the quality of food with respect to production as well as processing and sale.

Our resources

Regional Services in Lleida

Camp de Mart, 35
25004 Lleida
Tel. (+34) 973 24 66 50
2 agrifood inspectors

Regional Services in Girona

Pl. de Pompeu Fabra, 1
17002 Girona
Tel. (+34) 872 97 50 00
2 agrifood inspectors

Central Services

Av. Meridiana, 38
08018 Barcelona
Tel. (+34) 93 552 48 93
fraus.daam@gencat.cat
2 interregional inspectors
1 inspector
1 deputy general manager
1 manager

Regional Services in Barcelona

Av. Meridiana, 38
08018 Barcelona
Tel. (+34) 93 409 20 90
3 agrifood inspectors

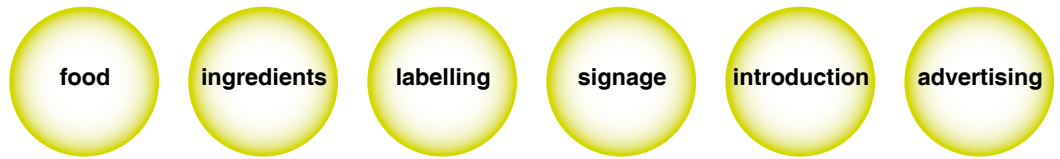
Regional Services in Tarragona

Av. Països Catalans, 5-7
43007 Tarragona
Tel. (+34) 977 25 08 45
2 agrifood inspectors

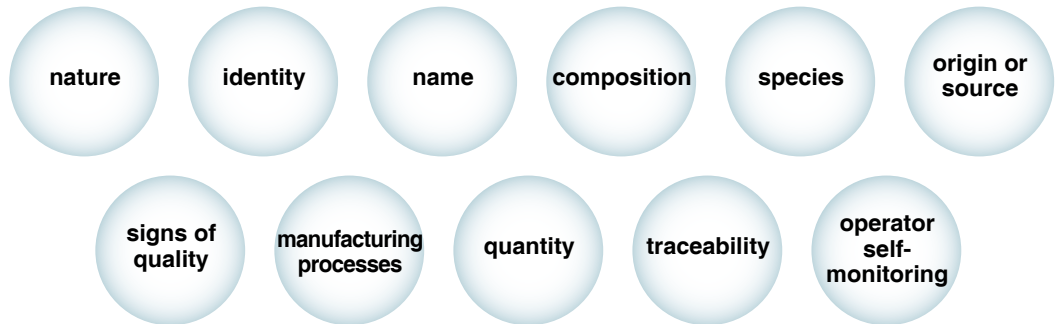


What we inspect

Objects of monitoring



Aspects of food monitored



When we inspect

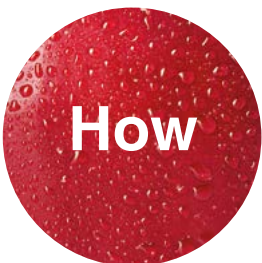
We carry out inspections with no prior notice, which may be scheduled or unscheduled when unexpected situations arise, complaints are made or infractions are suspected.



Where we inspect

We usually carry out inspections at the start of the agrifood chain, although, in some cases, we may carry out inspections at any point in the process, from production to sale.

We select the businesses we inspect based on the risk of fraud and/or non-compliance with quality standards. We therefore carry out exploratory inspections to categorize the risk of infractions in the companies.



How we inspect

The agrifood inspectors are government employees specifically trained in the field of agrifood.

They are independent and work to a high standard of technical excellence. The inspections allow for a thorough analysis of the company's documentation and an analytical study of the products in order to obtain proof of any illicit activity and identify the author.

The permanent presence and activity of the inspectors acts as a deterrent and facilitates the detection and elimination of illicit behaviour. It also allows us to detect general infractions as well as specific occasional irregularities.

Activity in 2019

Inspection and control

An inspection comprises a number of control operations carried out with the aim of obtaining valid proof, if applicable, of the illegal nature of the activities being inspected. Any fraud, falsification or other infraction will be brought to light, identifying those responsible for these actions.

Companies inspected

Meat and meat products	39
Wine products	16
Processed meals	12
Fishery products	12
Fresh fruit and vegetables	9
Nuts and dried fruit	8
Milk and dairy products	7
Vegetable oils	7
Spirits	4
Condiments and spices	4
Other	15
Total	133

The *Other* section includes beers, flours and cereals, canned vegetables, honey, sweets, natural sweeteners and egg products.



We have conducted 902 controls in 133 inspected companies.



Milk and dairy products



Wine products



Meat and meat products



Vegetable oils



Nuts and dried fruit



Processed meals



Spirits



Fishery products



Flour, cereals and other products



Other



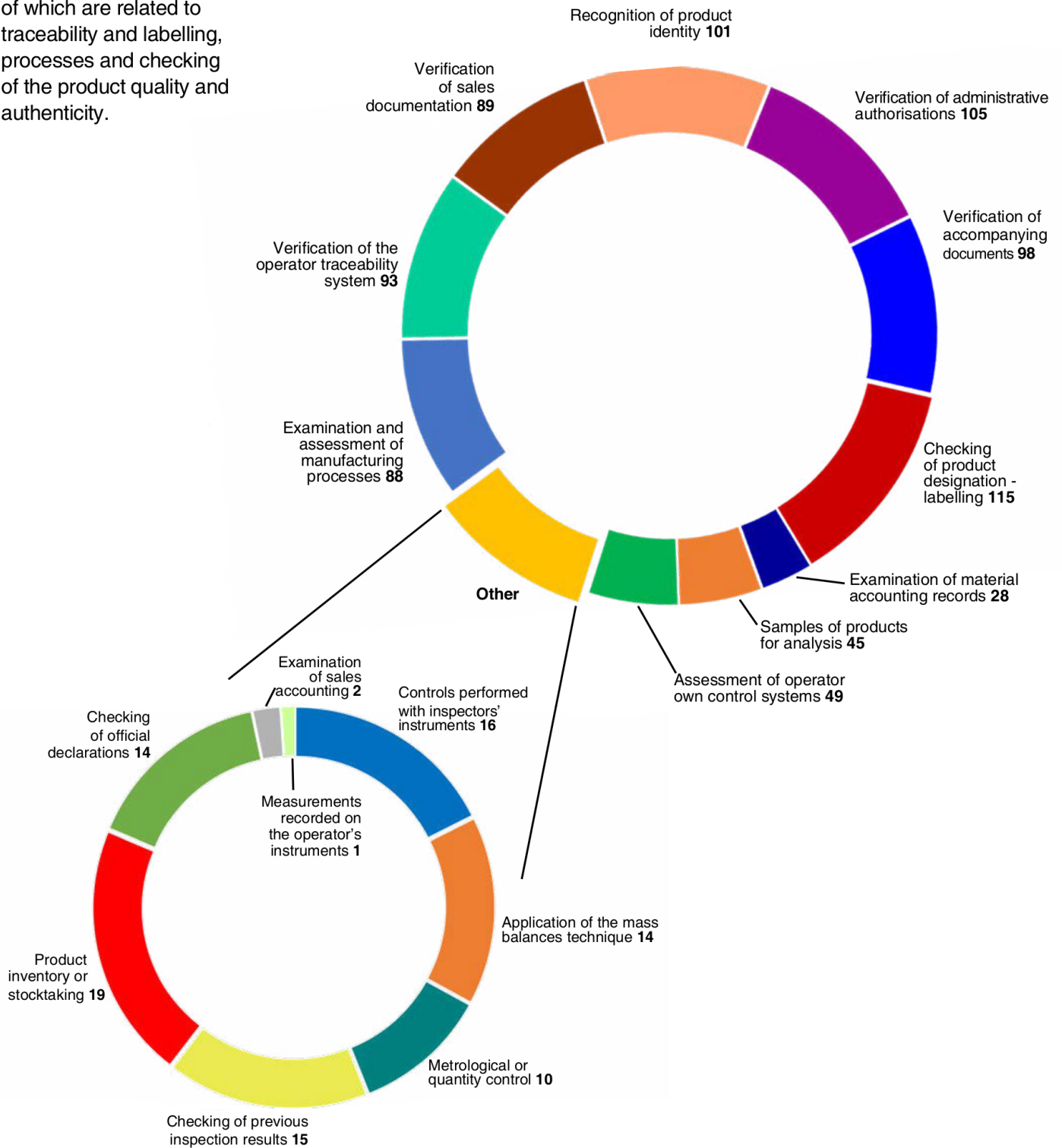
Condiments and spices



Fresh fruit and vegetables

Types of control

The controls performed at inspections are classified into different types, most of which are related to traceability and labelling, processes and checking of the product quality and authenticity.



Activity in 2019

Sampling

Collection of food samples from companies in order to determine whether the quality parameters are those established by the regulations, verify label information and ensure that no unauthorised or prohibited practices have taken place. These analyses are carried out at official accredited laboratories.

Samples of products for analysis

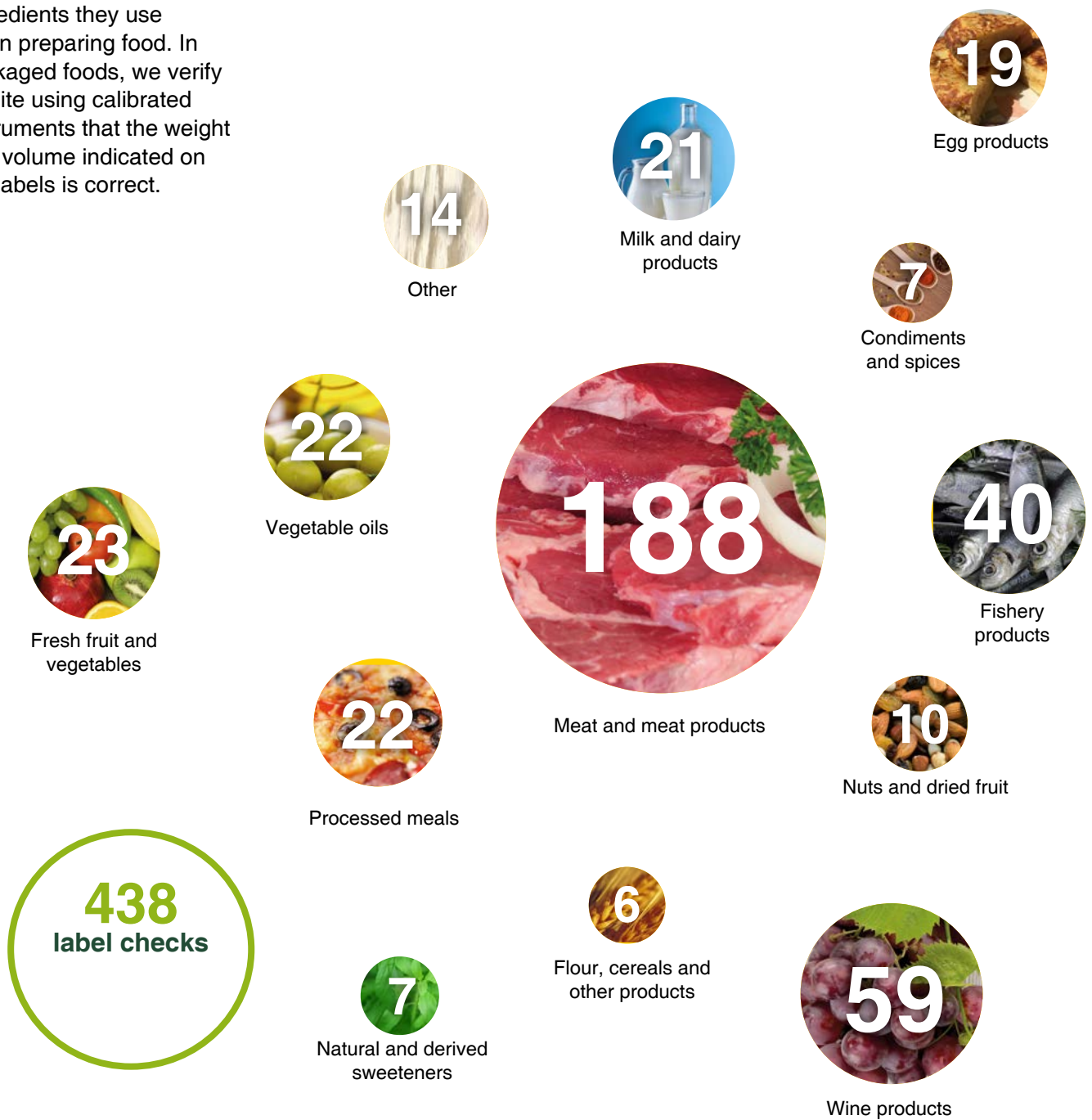
	Samples	kg/L/unit
Meat and meat products	33	6,429.0
Vegetable oils	18	19,332.0
Fishery products	18	5,642.2
Milk	13	1,239,546.0
Fresh fruit	12	8,026.3
Processed meals	8	2,283.0
Condiments and spices	7	990.2
Natural and derived sweeteners	5	16,610.0
Spirits	4	66,400.0
Nuts and dried fruit	4	773.0
Wine products	4	3,136.0
Other	9	10,630.4
Total	135	1,379,797.9



Labelling control

We check that labels meet current regulations with regard to the required information and its accuracy. We review the production data sheets of the companies, the raw materials and the ingredients they use when preparing food. In packaged foods, we verify on site using calibrated instruments that the weight and volume indicated on the labels is correct.

.....
We have checked 438 labels of 114 different products.
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Activity in 2019

Exploratory controls

Systematic and comprehensive actions that evaluate the control systems of the manufacturing process and traceability procedures in the companies (records, accompanying documentation, labelling, manufacturing data sheets, product identification, etc.).

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The aim of these controls is to provide information in order to assess the risk in the companies.
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Control results





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The proportion of non-compliances detected should be interpreted with caution, as it should be noted that the operators inspected are those that present a medium or high risk of infractions and, therefore, they do not reflect the overall situation of the industry.

Controls in companies inspected by sector

	Controls	Non-compliances
Meat and meat products	256	118
Wine products	120	58
Processed meals	81	37
Fresh fruit and vegetables	76	26
Vegetable oils	73	21
Fishery products	71	31
Milk and dairy products	51	8
Nuts and dried fruit	30	16
Condiments and spices	28	4
Spirits	26	8
Flour, cereals and other products	14	4
Other	76	20
Total	902	351

The *Other* section includes beers, flours and cereals, canned vegetables, honey, sweets, natural sweeteners and egg products.

Types of controls in inspected companies

		Number	Non-compliances
Documentation 	Verification of accompanying documents	98	33
	Verification of the operator traceability system	93	42
	Verification of sales documentation	89	28
	Examination of material accounting records	28	11
	Checking of official declarations	14	3
	Examination of sales accounting	2	
Processes 	Recognition of product identity	101	24
	Examination and assessment of manufacturing processes	88	25
	Assessment of operator own control systems	49	13
Product 	Checking of product designation - Labelling	115	101
	Samples of products for analysis	45	13
	Metrological or quantity control	10	4
Other 	Verification of administrative authorisations	105	14
	Product inventory or stocktaking	19	7
	Controls performed with inspectors' instruments	16	8
	Checking of previous inspection results	15	13
	Application of the mass balances technique	14	12
	Measurements recorded on the operator's instruments	1	
Total		902	351

Control results

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The proportion of non-compliances detected should be interpreted with caution, as it should be noted that the operators inspected are those that present a medium or high risk of infractions and, therefore, they do not reflect the overall situation of the industry.

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Label checks

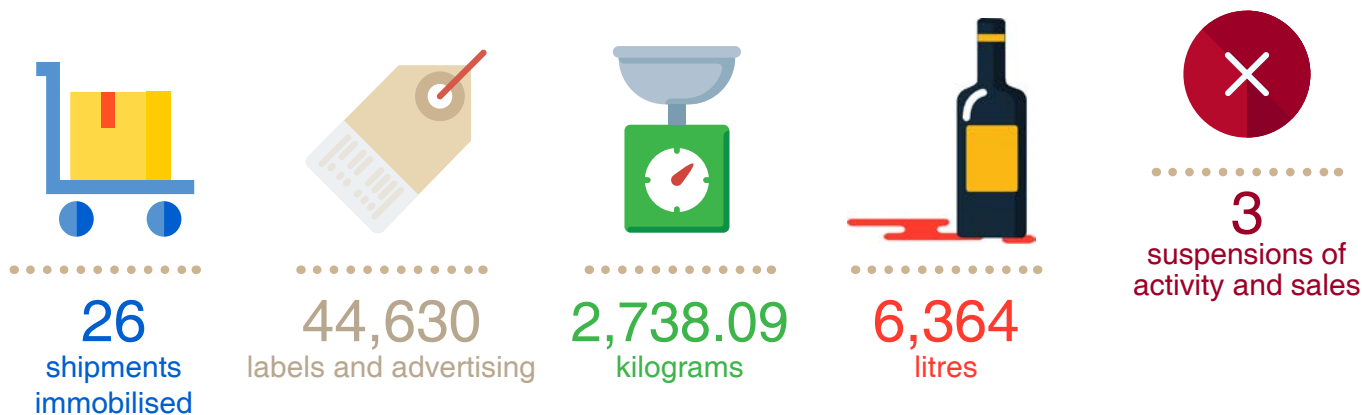
	Labels	Non-compliances
Meat and meat products	188	144
Wine products	52	31
Fishery products	40	38
Fresh fruit and vegetables	23	13
Vegetable oils	22	21
Processed meals	22	18
Egg products	19	16
Milk	13	10
Nuts and dried fruit	10	10
Condiments and spices	7	2
Dairy products	7	7
Natural and derived sweeteners	7	6
Flavoured wine products	7	7
Flour, cereals and other products	6	5
Sweets	4	4
Canned vegetables	3	2
Other beverages	2	2
Spirits	2	1
Canned fish products	2	2
Yoghurt	1	1
Honey	1	1
Total	438	341

Samples of products for analysis

	Samples	Non-compliances
Meat and meat products	33	6
Vegetable oils	18	7
Fishery products	18	2
Milk	13	0
Fresh fruit	12	3
Processed meals	8	2
Condiments and spices	7	0
Natural and derived sweeteners	5	0
Spirits	4	
Nuts and dried fruit	4	1
Wine products	4	1
Flour, cereals and other products	3	1
Sweets	2	1
Canned vegetables	2	0
Canned fish products	1	0
Yoghurt	1	0
Total	135	24

Immobilisations and other cautionary and corrective measures

Cautionary measures consist of product immobilisation, prior product controls, withdrawal of products from the market, temporary suspension of activity and provisional suspension of product sales.



Examples of the most important infractions

Labelling that is false, misleading, illegible, or with omission of compulsory mentions



False indication of species (fish), origin and source (fruit, sweets, milk, oils, poultry, wines), variety (oil), ingredient (pieces of fatty meats, cereals), denomination (chocolate, meat products, processed meals) and producing company.

Fraud in the product composition or characteristics



Test irregularities in physico-chemical parameters (oils, meat products) and organoleptic parameters (oils) in the fruit standard quality characteristics.

Fraud in weight or volume



The packaging contains less than the quantity indicated on the label in wines, sweets, processed meals, nuts and cereals.

Lack of elements to ensure the traceability of the products



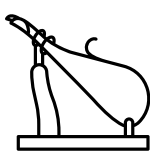
Mentions on labels, such as origin, composition, varieties, species, handling and processes, production methods, area of capture, fishing technique, etc., that cannot be justified.

Use of unpermitted production processes



Fraudulent preparation of products with forbidden ingredients, such as additives and vegetable extracts (meat products, wines).

Unauthorised use of distinctive quality marks



False indication of protected designation of origin (PDO), protected geographical indication (PGI), traditional speciality guaranteed (TSG), organic, Iberian, artisan or similar (wines, meat products, processed meals, oils).

Detection of product falsifications through balances technique



Fraudulent or irregular marketing of wines and alcohols.

Wine industry

Official quality control instruments



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Since 24 July 2019, it has only been possible to carry out the Bottler Registration procedure online.

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256

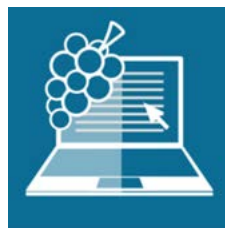
procedures of the Bottlers Register

Processing for the Bottlers Register is undertaken by the Business Management Office.



26

authorizations to validate the documents accompanying the transport of wine products



38

authorizations to process the records of the wine industry, using a computerized system



2

notifications of wine variety certifications

Support for the food industry

Food information on the website

Extension and update of the content of the following Food website sections to help companies comply with regulations and ensure the quality of their products. It also aims to help with understanding food labels and other information so that consumers can make responsible choices.

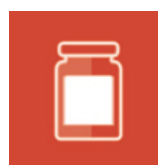
Key actions in 2019 include the ongoing production and publication of **new sections and information sheets** on labelling and other critical aspects of quality.



The Fight against food fraud

Created in 2015

New sub-section on **critical quality aspects for specific foods**:
2 sheets on critical quality aspects for processed meals and spirits



Compulsory labelling

Created in 2015

4 retail labelling sheets

New sub-section on **the most frequent errors in specific food labelling**:
2 sheets on the main labelling errors for processed meals and spirits



Quality of fruit and vegetables

Created in 2015

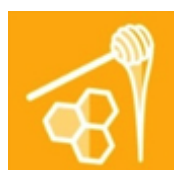
Update of 7 retail labelling sheets
Update of 1 critical quality aspects sheet
Publication of a compilation of information sheets on fruit and vegetable quality (February 2019)



Quality of meat and meat products

Created in 2015

Update of 1 retail labelling file



Quality of honey

Created in 2016



Quality of vegetable oils

Created in 2016

Update of 4 retail labelling sheets



Wine products

Created in 2015



Quality of fishing and aquaculture products

Created in 2016



Creation of a new section in European Projects on the **Interreg Europe QUALIFY** project, providing basic project data (objectives, partners, calendar and budget) and news and related events.

Support for the food industry

QAliment bulletin

This year, the Subdirectorat-General for Agrifood Inspection and Control has produced and published 11 issues of the monthly QAliment newsletter to provide food companies with the information they need to comply with regulations and obtain quality products.

http://agricultura.gencat.cat/ca/dar_butlletins/butlleti-qaliment

Generalitat de Catalunya

QAliment

Butlletí de qualitat alimentària i lluita contra el frau
Departament d'Agricultura, Ramaderia, Pesca i Alimentació
Setembre 2019 #32



Blockchain com a instrument de traçabilitat i lluita contra el frau al sector agroalimentari

Jornada tècnica. L'Hospitalet de Llobregat, dilluns 28 d'octubre de 2019

Llegiu-ne més

Projecte Interreg EUROPE QUALIFY

L'objectiu és fomentar la competitivitat de les PIME agroalimentàries, a través de la millora de la qualitat i l'assegurament de l'autenticitat dels aliments.



Llegiu-ne més

Generalitat de Catalunya

QAliment

Butlletí de qualitat alimentària i lluita contra el frau
Departament d'Agricultura, Ramaderia, Pesca i Alimentació
Octubre 2019 #33



La Generalitat lidera el projecte Interreg EUROPE QUALIFY per millorar la competitivitat de les PIME en l'àmbit agroalimentari

Primera reunió dels socis. Kick off a Barcelona

Llegiu-ne més

Aspectes crítics de qualitat de les begudes espirituoses

Nova fitxa sobre aspectes crítics d'aliments específics




Llegiu-ne més

Generalitat de Catalunya

QAliment

Butlletí de qualitat alimentària i lluita contra el frau
Departament d'Agricultura, Ramaderia, Pesca i Alimentació
Novembre 2019 #34



Blockchain com a instrument de traçabilitat i lluita contra el frau al sector agroalimentari

Documentació de la Jornada tècnica del 28 d'octubre de 2019

Llegiu-ne més

Primera reunió institucional per a la presentació del projecte Interreg Europe QUALIFY al DARP




Llegiu-ne més

Generalitat de Catalunya

QAliment

Butlletí de qualitat alimentària i lluita contra el frau
Departament d'Agricultura, Ramaderia, Pesca i Alimentació
Desembre 2019 #35




Ja és aplicable el nou Reglament sobre controls oficials dels aliments

Llegiu-ne més

Indicació del lot

Etiqueta al detall fitxa núm. 21

Llegiu-ne més



Conferences and partnerships with the industry



Participation in working groups on vines, wine industry regulations, sweet fruit action plan (regulatory framework and government action) and sector groups for olive oil and wine.

Participation in the production of the new enrichment authorisation protocol.

Participation in the production of the *Guide to own control of quality and good practices in the production and handling of stone and pome fruits* and the *Guide for points of sale: own control of quality and good handling practices for stone and pome fruits*.

Coordination of the Fruit Plan regulation group.

Participation in the Interreg Quality project.

'Food quality control' Official Master's degree in Food Safety, UAB.

Course on the control of the effective content of packaged foods. Presentation of the *Guide to implementation of a own control system for effective content*. 2 sessions: Constantí and Lleida. Bottler registration course, Escola d'Espiells.

Food fraud, official food quality control and the fight against fraud in Catalonia in the Master's Degree in Enabling Technologies for the Food and Bioprocessing Industry, UPC.

4th Workshop on Olive Oil Authenticity and controls in olive oil, current situation and new approaches.

Collaborative conference on official quality control in the food chain with Barcelona Provincial Council.

Talks on official quality control and the fight against fraud in Catalonia and support activities for the sector, Barcelona.

Technical conference on blockchain as an instrument for traceability and the fight against fraud in the agrifood industry, L'Hospitalet de Llobregat.

Information session at the Catalan Public Health Agency. Official quality control and the fight against fraud in Catalonia, Tarragona.

Official quality control and the fight against food fraud, Vic.

Ensuring agrifood quality, a legal obligation for operators, *Guide for Implementing a Quality Own Control System for Small and Medium-sized Agrifood Companies*, Barcelona

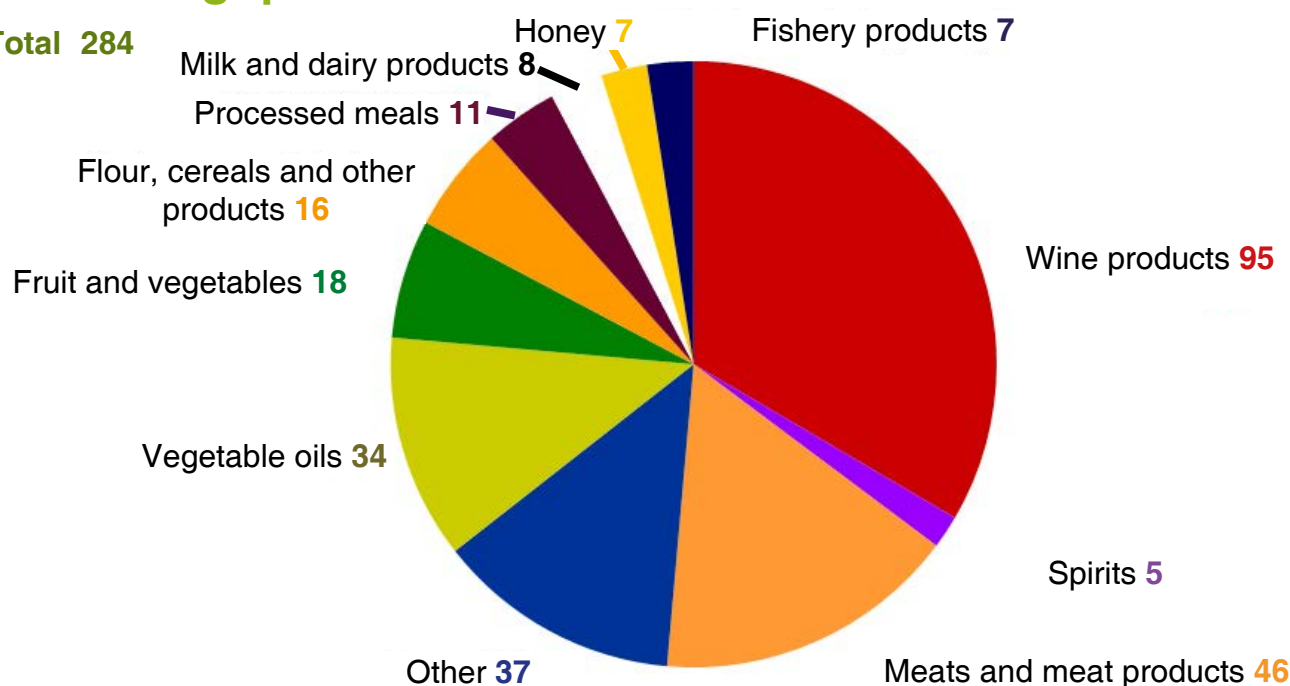
4th Workshop on food industries: operators' legal liability, L'Empordà Agricultural College.

PATT



Answering queries

Total 284



A few highlights



Participation in the coordinated European plan on spices control

Sampling, labelling and verification of traceability to establish the prevalence of fraudulent practices in the sale of herbs and spices.



Participation in the coordinated plan on official control of wine-based alcohol and distilled products

The aim of this plan was to verify that the raw materials used in producing certain spirits complied with current regulations.



We continue to participate in the characterisation study on the botanical and geographical origin of honeys.

Sampling and verification of the traceability of honey with the aim of carrying out a characterisation study on the botanical and geographical origin of honey.



We lead the Interreg Europe QUALIFY project

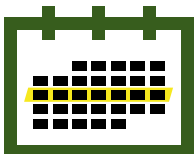
The QUALIFY project, co-financed by FEDER, aims to strengthen **competitiveness among SMEs** in the agrifood industry by improving quality processes, fraud prevention in the sector and promoting product authenticity.

In Catalonia, in 2019...



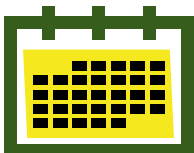
Every day

3,780 kilograms or litres of samples to check their quality and ensure that no fraud is committed



Every week

17 controls in inspections and 5 exploratory controls in agrifood companies



Every month **36 food labels** are verified