

Food fraud



Food fraud can happen when food is misrepresented – like labelling a product organic when it's not, substituting with a lower-value ingredient or adding a food allergen to a product and not including it on the label.

**THE CANADIAN FOOD
INSPECTION AGENCY (CFIA)
TAKES FOOD FRAUD
SERIOUSLY.**

WAYS THE CFIA TACKLES FOOD FRAUD

- Inspects both domestic and imported foods.
- Analyzes food samples.
- Investigates complaints and takes enforcement action.
- Innovates using the latest technology to detect fraudulent practices.
- Raises consumer awareness.
- Works with industry and academia, Health Canada and governments at home and abroad.

HOW CFIA ENFORCES THE RULES

- Seizes or destroys food products
- Suspends and cancels permits
- Recommends prosecution
- Issues recalls

FOOD FRAUD COSTS EVERYONE MONEY

- Food fraud is a global issue that costs the food industry billions of dollars a year.
- It can cost consumers when they're paying more than what something is really worth.
- It can also make it hard for honest players in the food industry to compete.



It's GOOD
CANADA

itsgoodcanada.ca

VISIT

inspection.canada.ca/food-fraud

for more information on what you can do.