

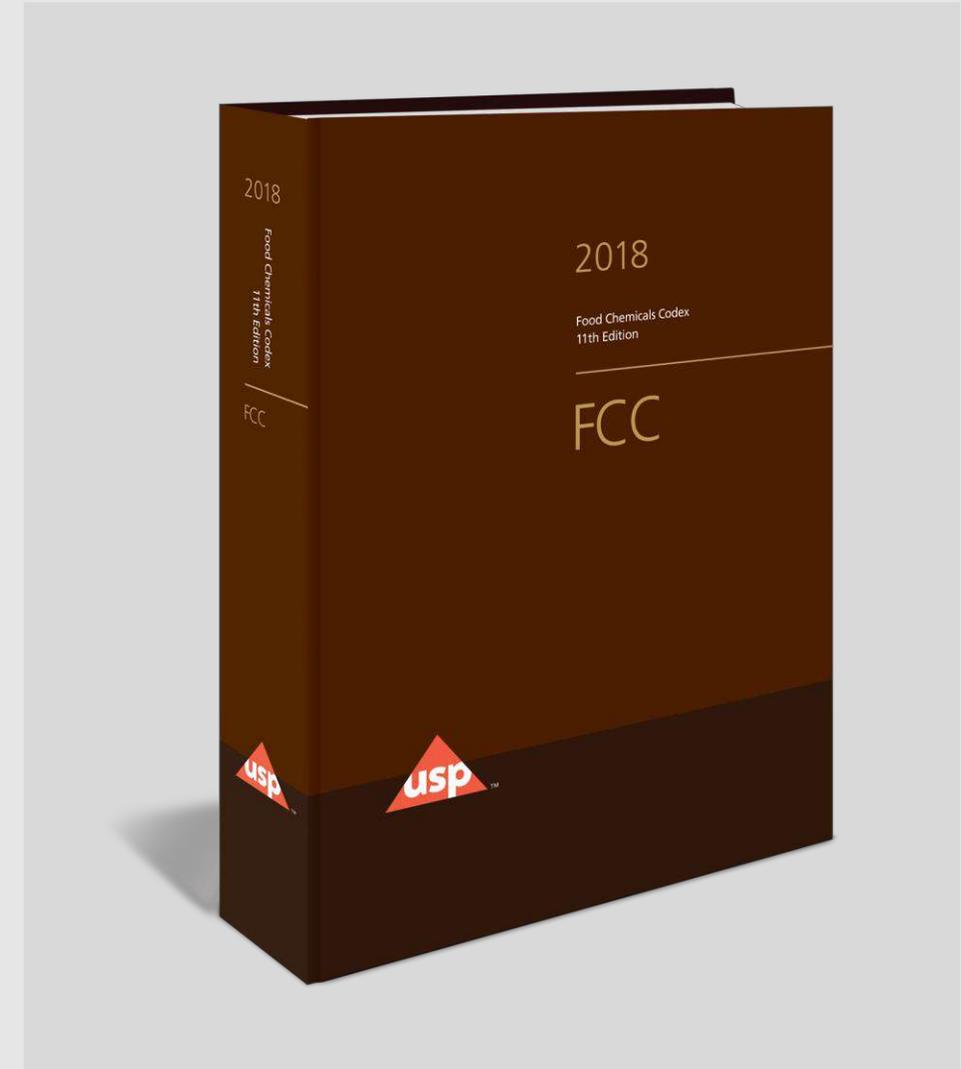
How Public Standards Help Combat Food Fraud

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Introducing the *Food Chemicals Codex*

- ▶ The *FCC* was created by the US-FDA and the US National Institute of Medicine in 1966
- ▶ Currently published by USP, a non-profit organization
- ▶ >1250 standards for additives, ingredients, and other food chemicals
- ▶ Standards are developed by expert volunteers
- ▶ The only fully independent source of food ingredient standards



USP Honey Expert Panel, Established 2018

Members: Klaus Beckmann

Norberto Garcia

Katrina Klett

Stephan Schwarzingger

Eric Wenger

Lutz Elfein

Douglas Hauke

Dana Krueger

Roger Simonds

Tobias Wieszork

Government Liaisons:

US-FDA: Tim Begley, Brad Mangrum, Betsy Yakes

CFIA: Jonathan Hache

FCC Identity Standard

- ▶ An *FCC Identity Standard* is an informational document designed to assist users in determining the identity or authenticity of a food ingredient or agricultural product for which a full monograph does not exist in the FCC.
- ▶ The FCC Identity Standard also notably includes multiple test methods and specifications under the header of Identification, similar to most FCC monographs. In the case of FCC Identity Standards, however, more test methods may be necessary to authenticate an ingredient, and wider specifications ranges may be included to account for variability in those types of food ingredients. Public data may be used, in part or in whole, to develop such specifications.

Publication of Honey Identity Standard

- ▶ The EP has completed the draft Identity Standard
- ▶ USP will transform the document to FCC format and initiate publication quality protocols
- ▶ Expect to see the draft standard on or before 30 June 2020 when the next *FCC Forum* is opened for 90 days of Public Comment.
- ▶ Free access to *FCC Forum*:
 - <http://www.usp.org/food/fcc-forum>
- ▶ Contact Gina.Clapper@usp.org

Thank You

