



## Integration in Funding Policy

The FoodAuthent project is part of the innovation-funding program of the Federal Ministry of Food and Agriculture (BMEL) and focuses on the field of the "Proof of origin of food".

The research focuses on:

- evidence of non-permitted additives in food, for example in spirits
- verification of the geographical origin of food from defined regions
- open source software for harmonized data exchange and for data analysis

Developed system solutions of the project will contribute in the medium term to:

- increase competitiveness,
- ensure transparency to consumers,
- strengthen economic innovation and
- prevent potential food fraud.

The project is supported by funds of the Federal Ministry of Food and Agriculture (BMEL) based on a decision of the Parliament of the Federal Republic of Germany under the innovation support program managed by the Federal Office for Agriculture and Food (BLE). The duration of the project is three years and ends in September 2019.

## The Partners



## Your Contact to the Project



### Project coordination

Tim Bartram  
GS1 Germany GmbH  
Maarweg 133  
50825 Köln  
Phone: +49 221 94714-419  
E-mail: bartram@gs1-germany.de



### Press contact

Verena Bankamp  
GS1 Germany GmbH  
Maarweg 133  
50825 Köln  
Phone: +49 221 94714-526  
E-mail: bankamp@gs1-germany.de

Read more about FoodAuthent and the partners behind the consortium (only in German): [www.foodauthent.de](http://www.foodauthent.de)



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# Research Project FoodAuthent

A pioneer of a harmonized authentication of food

With support from



by decision of the German Bundestag

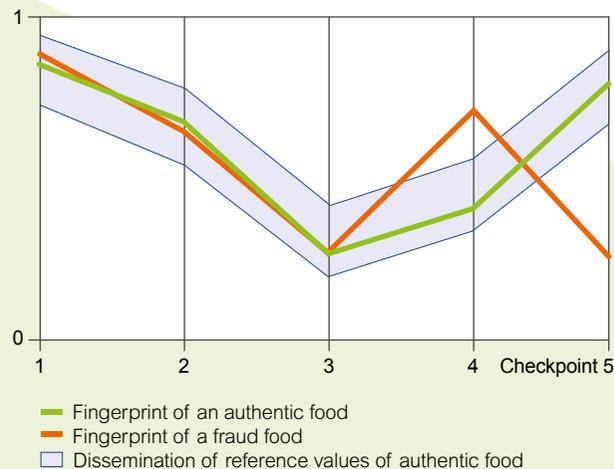
## Food Authenticity in Focus

Food scandals erode the consumer confidence in companies and their products consistently. In this context, the use of illicit additives in food as well as their false declaration are important to mention, e.g. the declaration of their origin. Therefore, all stakeholders of the food supply chain should have an appropriate strategy available to determine the authenticity of a food. That is where the FoodAuthent project is set up.

## The Analytical Fingerprint

For food authentication, classical laboratory tests are often not sufficient. Solutions such as fingerprinting approaches become more and more important. Amongst others, these can authenticate both the composition and the geographic origin of a product.

Food fingerprinting enables to detect the chemical composition of a product. The measured fingerprint of the food can easily be checked then against the reference data of the same food – chemical adulterations or a false declaration would be detected.



Numerous research studies show that fingerprinting analyses do not only detect the geographic origin of products, but also distinguish between species, varieties and manufacturing processes.

So far, these approaches are only used in an isolated way in the food sector. For a routine application, there are still crucial prerequisites in many areas missing such as:

- standardized protocols for sample analysis
- validated statistical data evaluation
- uniform data exchange formats
- intersectoral databases with reference data and product-accompanying metadata
- group-related evaluation portals and services

## The Joint Research Project

The research project FoodAuthent aims at providing basic principles and incentives for the routine use of fingerprinting analytics in the food sector and the official food control.

The project partners work on a holistic solution of a fAuthent system that meets the essential prerequisites. This includes the development of cooperative usable fingerprinting databases, open data standards, pattern recognition and data analysis procedures as well as interfaces to privately operated systems with batch-related product information.

The announced event-based fAuthent system creates for the first time the foundations for product related analytics automatically linked with lot-related data of the food trade sector. Cloud based solutions can thus ensure the authenticity of food by matching with reliable analytical reference data. This approach is shown in the FoodAuthent project on the example of the product groups hard cheese, edible oils and spirits.

The scientific and technical results of the joint research project are provided to the actors of the food industry such as companies, laboratories and authorities as free and open resources, as e.g. open source software.

