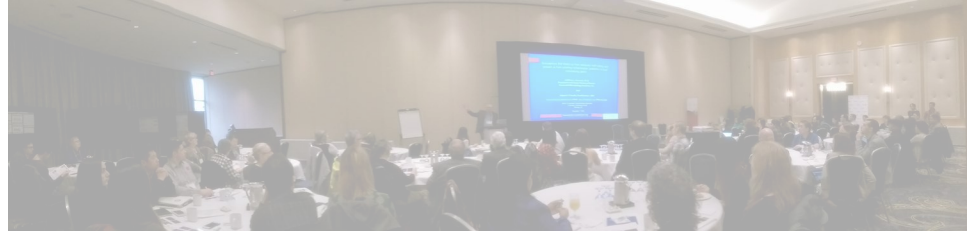# BC FOOD PROTECTION ASSOCIATION

2019 Fall Speaker's Evening - "Food Fraud & Traceability"

Featured Speakers: Roy Fenoff & Yaxi Hu

Event generously sponsored by Sani Marc

Oct 10, 2019

Italian Cultural Centre
3075 Slocan Street, Vancouver, BC
Complimentary Parking Available

Visit our website to register and for more information
www.bcfoodprotection.ca

Schedule:

5:15-5:40 PM	Registration & Light Networking
5:40-5:45 PM	Welcome Remarks
5:45-6:45 PM	Speaker: Roy Fenoff, Food Fraud Initiative, MSU, The Citadel University, on "Food Fraud Prevention Strategy: Shifting from Detection to Prevention"
6:45-7:15 PM	Dinner & Networking
7:15-8:15 PM	Speaker: Yaxi Hu, Post-Doc, UBC, on "Advancement of Techniques for Food Authentication – The Last Barrier to Prevent Food Fraud"
8:15-8:30 PM	Closing Remarks & Door Prizes

Register by Oct 2 to take advantage of our early bird rate!

Sustaining Member Display Tables available on first-come, first-serve basis. Contact us at info@bcfoodprotection.ca to reserve a table!

	Early Bird Rate (by Oct 2)	Regular Rate (after Oct 2)
BCFPA Member	$45	$55
Student/ Retired	$25	$35
Non-Member	$75	$85

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FEATURED SPEAKERS

Roy Fenoff
Assistant Professor, Department of Criminal Justice, Military College of South Carolina & Research Collaborator, Food Fraud Initiative, Michigan State University

Roy Fenoff is an Assistant Professor of the Department of Criminal Justice at The Military College of South Carolina (The Citadel). He is also a Forensic Document Examiner and an expert in forgery detection. Roy provides scientific advice, offers training, and conducts forensic examinations for individuals, law enforcement, and law firms throughout the United States and abroad. Before joining the Citadel in 2015, Roy spent 6-years with the Center for Anti-Counterfeiting and Product Protection (A-CAPP) at Michigan State University. He earned a BSc in Entomology and a BA in Criminal Justice from the University of Georgia in 2004, an MSc in Medical/Veterinary Entomology from the University of Wyoming in 2007, and a PhD in Criminal Justice from Michigan State University in 2015. Roy specializes in food fraud and defense, forgery and document fraud, and crime prevention. He is a published author who has presented his work at a variety of criminal justice, food safety, and forensic science conferences. In addition to his current position at The Citadel, Roy is a voting Member of the Forensic Document Examination Consensus Body of the American Academy of Forensic Sciences Standards Board and a research collaborator with Michigan State University's Food Fraud Initiative.

Roy will present on:
"Food Fraud Prevention Strategy: Shifting from Detection to Prevention"

Abstract:
Food fraud is a global scourge that can have devastating economic effects on society and poses considerable risks to public health and safety. Prevention is a key focus in alleviating this problem and systematic efforts are needed to identify risks and reduce opportunities for fraud. Recently, food companies have been required to incorporate a food fraud prevention program in their overall food safety management system and conduct a Food Fraud Vulnerability Assessment (FFVA) to meet Global Food Safety Initiative (GFSI) compliance deadlines. As a result, food fraud prevention strategies are being implemented by companies and countries around the world. However, in order to develop effective prevention strategies, it is necessary to understand the motives, methods, and decision making of perpetrators who commit food fraud. Therefore, this presentation will begin with a review of the food fraud concept and the elements required for a food fraud event to occur. Following this review, I will provide a "global" update on food fraud prevention and describe how to complete an initial company-, country-, or region-level FFVA. Next, I will introduce the Food Fraud Prevention Cycle (FFPC) and discuss how it can be used to support a Food Fraud Prevention Strategy. The presentation will conclude with a brief overview of some of the food fraud resources currently available.

BC FOOD PROTECTION ASSOCIATION

2019 FALL SPEAKER'S EVENING

FEATURED SPEAKERS
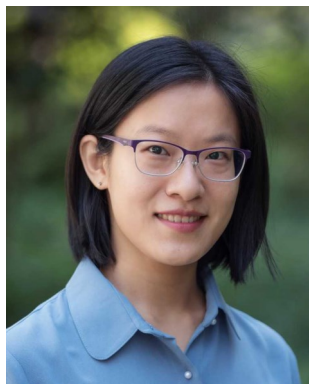
Yaxi Hu
Post-Doctorate, University of British Columbia

Yaxi received her BSc in Biological Science from China Agricultural University in 2013 and completed her PhD in Food Science at The University of British Columbia in 2018. Concerned about the food system's integrity, Yaxi focused on the development and fabrication of novel sensor- and instrument-based analytical techniques to detect food safety, food quality and food fraud related issues in her graduate studies. The cutting edge technologies involved in her studies cover a broad range of techniques including paper- and polymer-based microfluidic "lab-on-a-chip" devices, nanomaterials, molecularly imprinted polymers, immunological assays, surface-enhanced Raman spectroscopy, Raman optical tweezer, isothermal DNA amplification, high-resolution mass spectroscopic and nuclear magnetic resonance spectroscopic based metabolomics, chemometrics, and machine learning. Using these tools, she has published 16 peer-reviewed journal articles, submitted 3 manuscripts, and is in the process of preparing 4 manuscripts. Yaxi's research has been awarded the Mitacs Award for Outstanding Innovation-PhD in 2016. Other achievements include first place at the Withycombe-Charalambous Graduate Student Symposium in 2018 (American Chemical Society – Agricultural and Food Division). Her research was also brought to the spotlight on CBC, CTV, Global News and other media outlets.

Yaxi will present on:
"Advancement of Techniques for Food Authentication – The Last Barrier to Prevent Food Fraud"

Abstract:
Food fraud was estimated to cost the global food industry $10-15 billion per year. Various traceability and risk assessment systems have been developed to deter food fraud. With rapid globalization and complex supply chain, functions of those systems have been inevitably hindered. Serving as the last barrier to ensure food authenticity, reliable techniques to identify fraudulent foods are indispensable. A variety of food authentication techniques have been adopted by governmental laboratories and the food industry worldwide. However, the commonly used techniques (e.g. high-performance liquid chromatography) are usually time consuming, labor intensity, lack the sensitivity and/or specificity, or requiring sophisticated instruments. To address these disadvantages, our lab has been working on the development of novel analytical techniques for food authentication (e.g. rapid authentication of ground beef meat using infrared spectrometer). A few examples of these novel food authentication techniques developed in our lab will be demonstrated and discussed in detail.