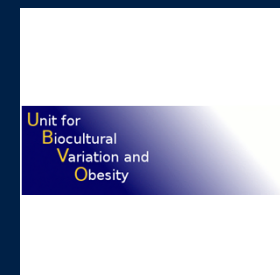




# Towards Food System Transparency: An interdisciplinary seminar

Thursday 16 May 2013  
St Cross College, Oxford



# Towards Food System Transparency:

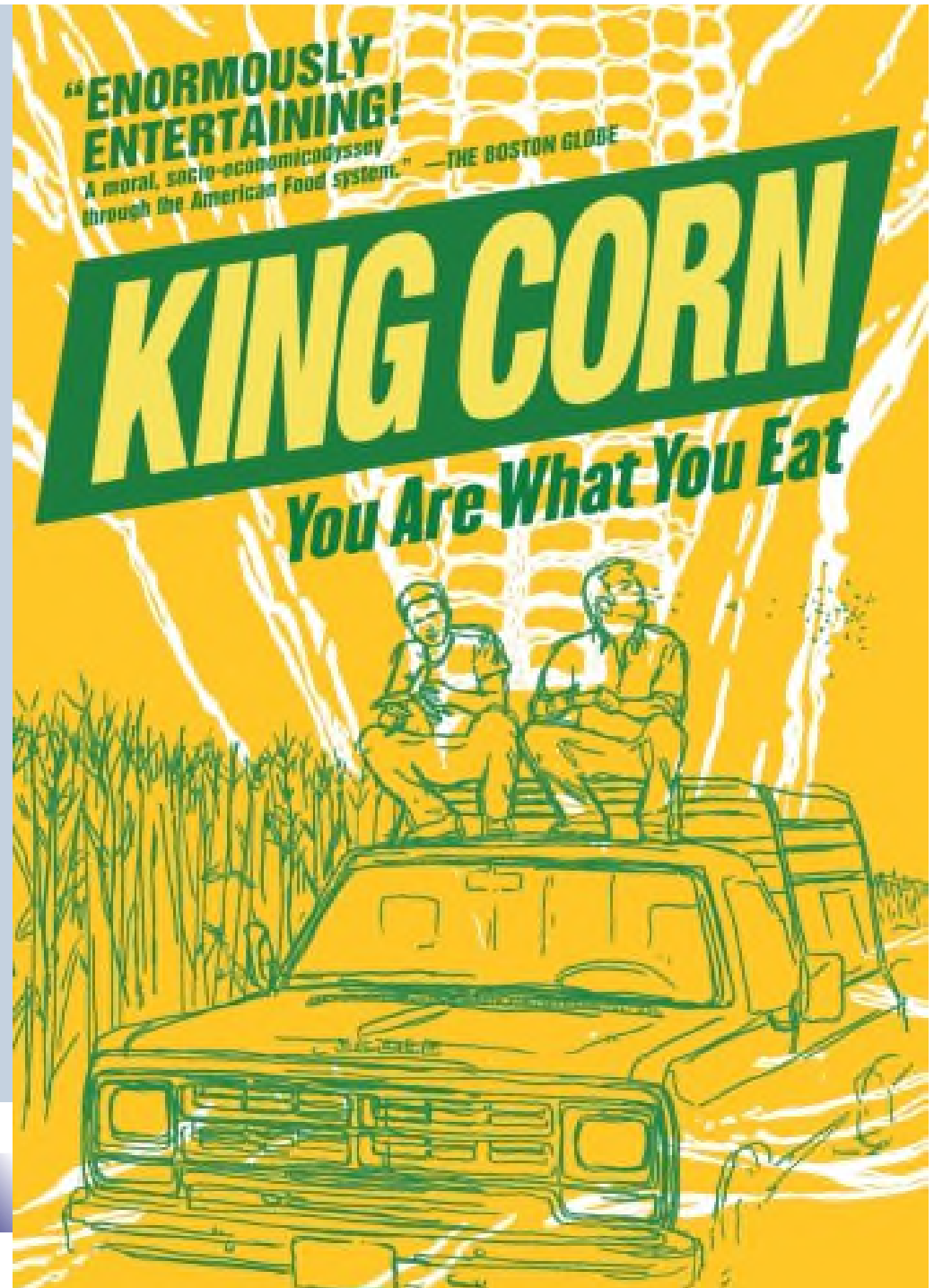
## An interdisciplinary seminar



**Industrialized food systems**

**Penetration of food commodities into non-food areas**

**Political economies of monocropping**







### Press Releases

[News](#)[Food Alert  
Notifications](#)[Food Allergen Alert  
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# FSAI Survey Finds Horse DNA in Some Beef Burger Products

Tuesday, 15 January 2013

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The Food Safety Authority of Ireland (FSAI) today published the findings of a targeted study examining the authenticity of a number of beef burger, beef meal and salami products available from retail outlets in Ireland. The study which tested for the presence of horse and pig DNA, reveals the presence of horse DNA in some beef burger products. The FSAI states this raises concerns in relation to the traceability of meat ingredients and products entering the food chain.

A total of 27 beef burger products were analysed with 10 of the 27 products (37%) testing positive for horse DNA and 23 (85%) testing positive for pig DNA. In addition, 31 beef meal products (cottage pie, beef curry pie, lasagne, etc) were analysed of which 21 were positive for pig DNA and all were negative for horse DNA. All 19 salami products analysed tested negative for horse DNA. Traces of horse DNA were also detected in batches of raw ingredients, including some imported from The Netherlands and Spain.

### Latest Food Alerts

[Iceland Recalls a Batch of Chicken Shack - Half Chicken Chinese Five Spice due to Incorrect Best Before Date](#)

April 22nd

### Latest Food Allergen Alerts

[Undeclared Milk in Blue Dragon Wasabi Plum Shot Stir Fry Sauce \(Update 1\)](#)

May 8th

### Events



# Why does horsemeat contamination 'count', but contamination by glass, plastic, salmonella, not?



## Food Alerts

### [Iceland Recalls a Batch of Chicken Shack - Half Chicken Chinese Five Spice due to Incorrect Best Before Date](#)

Monday, 22 April 2013

Iceland's Chicken Shack - Half Chicken Chinese Five Spice was mislabelled with a best before date of 20.04.2014 instead of 20.04.2013.

### [Thorntons Recalls Chocolates Smiles in Glass Jars Due to Possible Contamination with Small Pieces of Glass](#)

Tuesday, 16 April 2013

Pink Chocolate and Milk Chocolate Smiles in glass jars are being recalled by Thorntons due to possible glass contamination.

### [Iceland Diced Beef Steak Recalled Due to the Presence of Horse Meat](#)

Monday, 15 April 2013

Iceland is recalling one batch of its diced beef steak due to the presence of horse meat.

### [Recall of SuperValu fruit platters, Green Orchard fruit platters, fruit salad and watermelon wedges due to the possible presence of Salmonella](#)

Friday, 5 April 2013

Freshcut Food Services Limited recalls SuperValu Fruit Platter with chocolate 685g; Green Orchard Exotic Fruit Salad 400g; Green Orchard Watermelon Wedge 800g and Green Orchard Fruit Platter with dipping chocolate 685g

### [KP Snacks Ltd. Recalls certain Mc Coy's multipack varieties of crisps due to the possible presence of small pieces of plastic](#)

Saturday, 30 March 2013

KP Snacks Ltd. recalls certain multipack varieties of crisps due to possible presence of small pieces of plastic



# Issues:

knowledge


trust

morality

food as multivalent object  
-nutrition, security,  
identity, ideology

## Traceability

### Summary

 [Regulation 178/2002](#) outlines the general principles of food law. Article 18 requires that from the 1 st of January 2005 all food businesses must have in place a traceability system. The regulation is minimal in its description of what is required and it would in no way reflect what is considered to be best practice. The legal minimum is a system in which a food business records what ingredients / food products it receives and from who (*inc. contact details*) together with what product it dispatches to which customers (*inc. their details*) with the only exception being direct supply to final consumers. This is called the one-up-one-down system. Traceability information must be transferred up/down the chain on the product or on accompanying documents.

## The Grocer

### Horsemeat: Birds Eye says Ireland's QK Meats is source of horse in its ready meals

Birds Eye has blamed Irish meat supplier QK Meats for the horsemeat found in its products in the UK and Europe. The frozen foods company said its investigations had shown that its supplier, Frigilunch, had in turn been supplied by QK Meats, and that QK was the source of the horse DNA that ended up in Birds Eye products.



# Towards Food System Transparency:

## An interdisciplinary seminar

1:00 – 1:15	Welcome and introduction	<b>Stanley Ulijaszek</b> Director, Unit for Biocultural Variation and Obesity, University of Oxford
1:15 – 1:30	Overview	<b>Charles Godfray</b> Director, Oxford Martin Programme on the Future of Food, University of Oxford
1:30 – 2:00	Food system transparency: a policy perspective	<b>Christel Schaldemose</b> Member of the European Parliament
2:00 – 2:30	Food system transparency: a society-focused perspective	<b>David Barling</b> Centre for Food Policy, City University London
2:30 – 3:00	Food system transparency: an environment-focused perspective	<b>Tara Garnett</b> Director, Food Climate Research Network, Environmental Change Institute, University of Oxford
3:00 – 3:30	Coffee and tea break	
3:30 – 4:00	WikiProducts: a participatory approach to food transparency	<b>Daniel Michels</b> WikiProducts
4:00 – 4:30	Transparency by global food brands: what they disclose about how they source from the global south	<b>Erinch Sahan</b> Private Sector Policy Advisor, Oxfam GB
4:30 – 5:00	Concluding remarks and discussion	
5:00 – 6:00	Wine reception	

