

21st Century Nuclear Techniques and Research for Food Safety, Food provenance and Agriculture

Debashish Mazumder



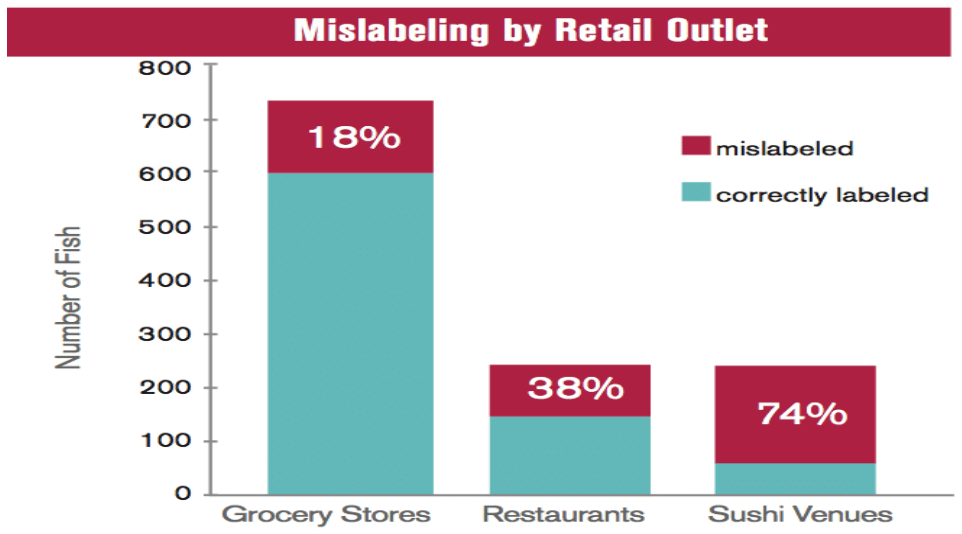
Australian Government



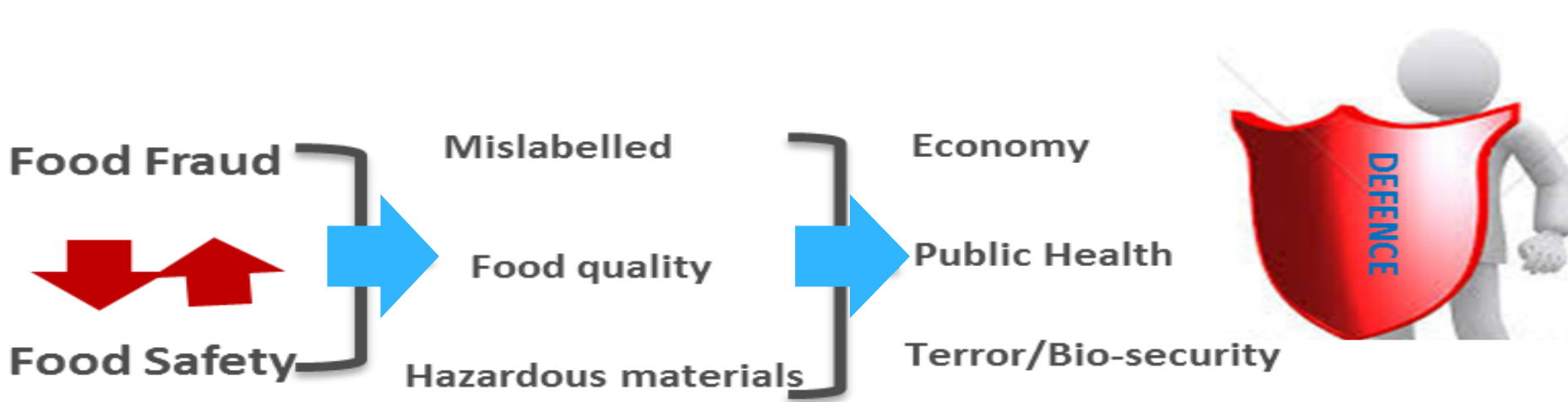
ANSTO

Background

- Food fraud costs the global food industry \$52 billion per year [Price Waterhouse Coopers]
- One in five species of seafood tested in the USA were mislabelled [OCEANA]
- Seafood is the most confiscated food product in the world [INTERPOL]



Combating Food Fraud



SUSTAINABLE DEVELOPMENT GOALS 17 GOALS TO TRANSFORM OUR WORLD



Techniques currently used

- DNA profiling
- Protein extraction
- Fatty acids
- Blockchain Electronic tagging
Elemental and isotopic analysis (ANSTO)



Gopi, K., Mazumder, D., Sammut, J., & Saintilan, N. (2019). Determining the provenance and authenticity of seafood: A review of current methodologies. *Trends in Food Science & Technology*, 91, 294-304.



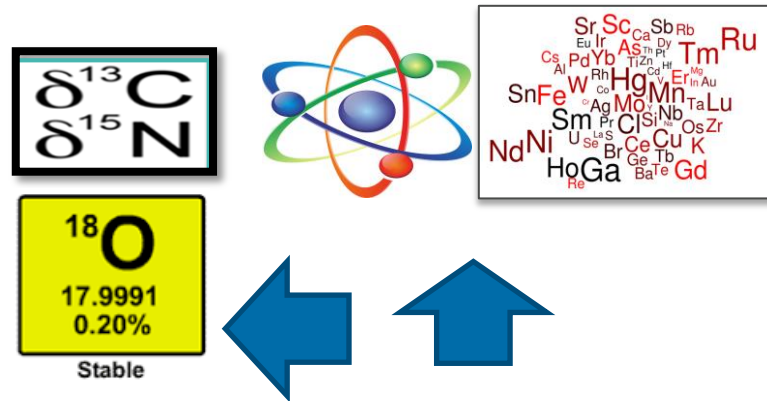
Stable isotope analysis



X-ray fluorescence using ITRAX



2 MegaVolt STAR Accelerator for Ion Beam Analysis (IBA)



Isotopic and elemental fingerprinting analysis at ANSTO



Neutron Activation Analysis (NAA)



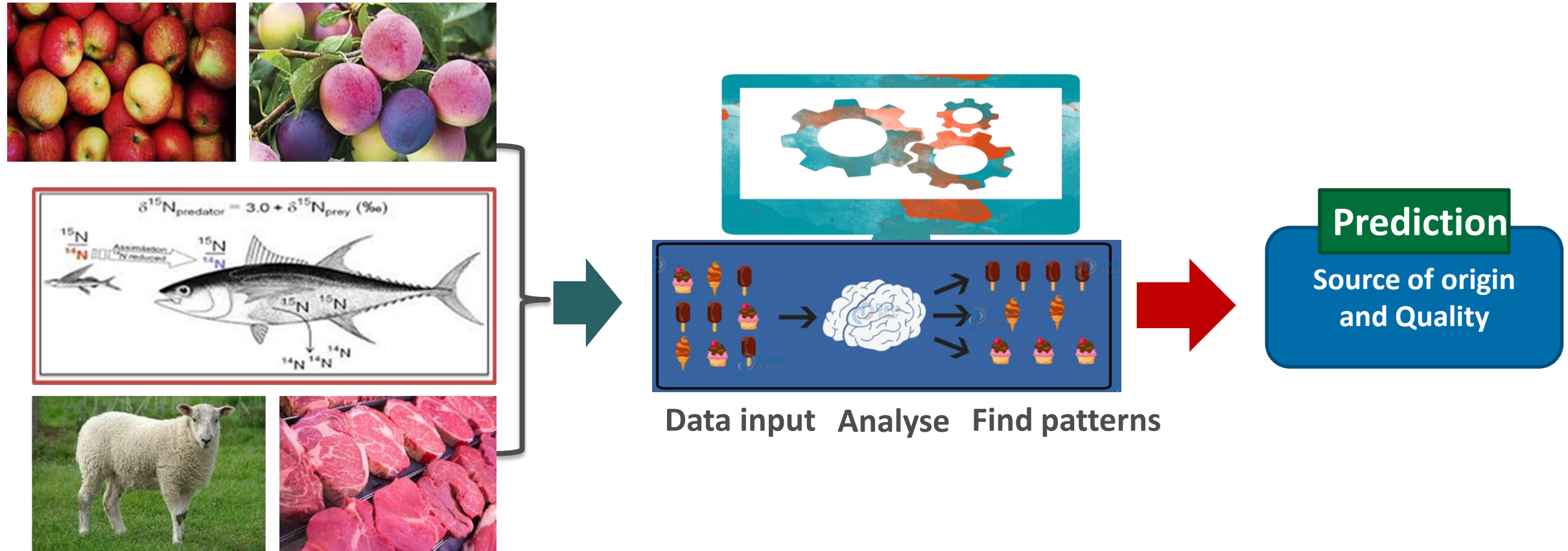
Food quality analysis at NMI

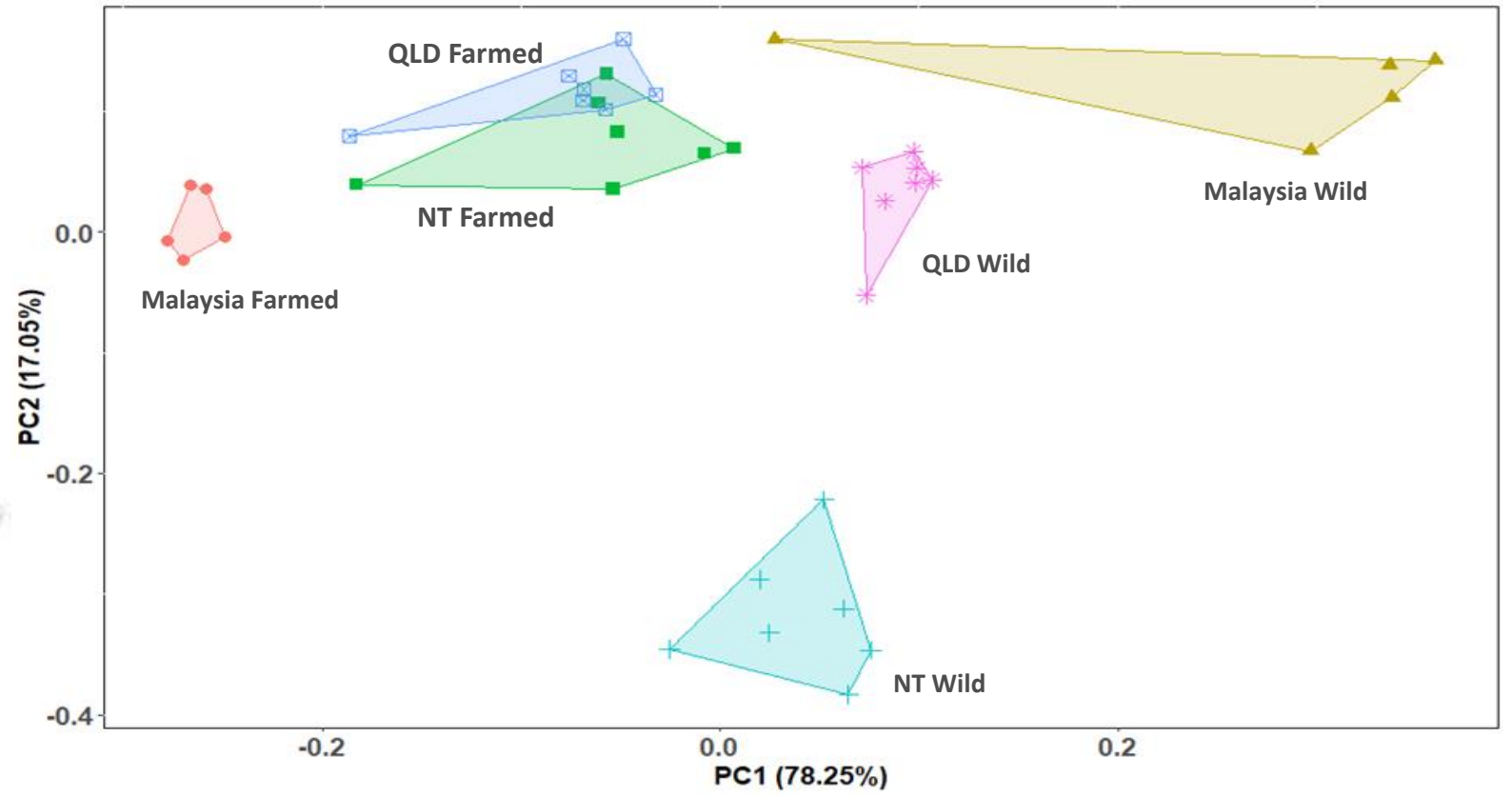
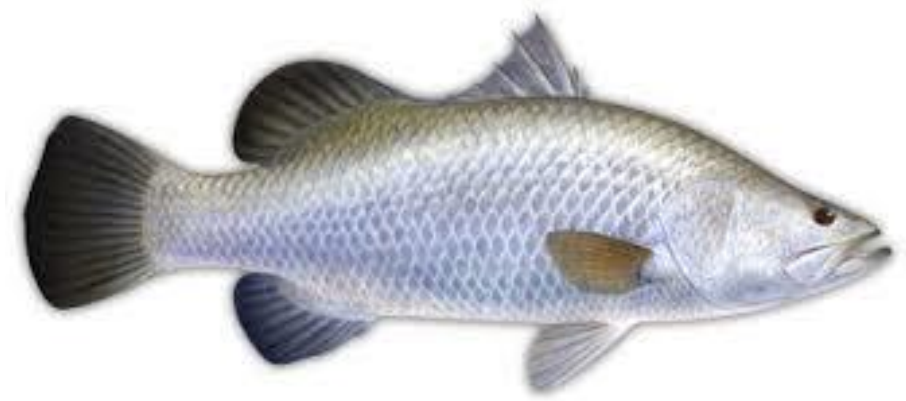


Australian Government
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Innovation and Science

National
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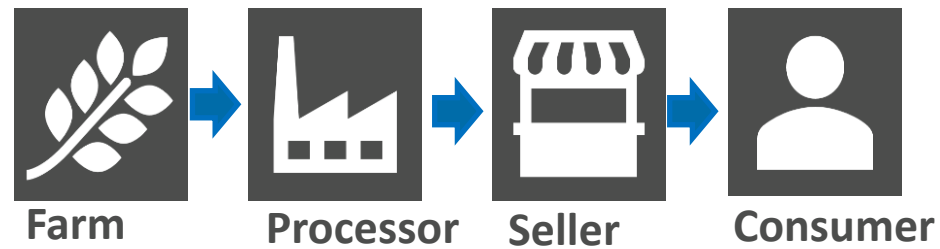
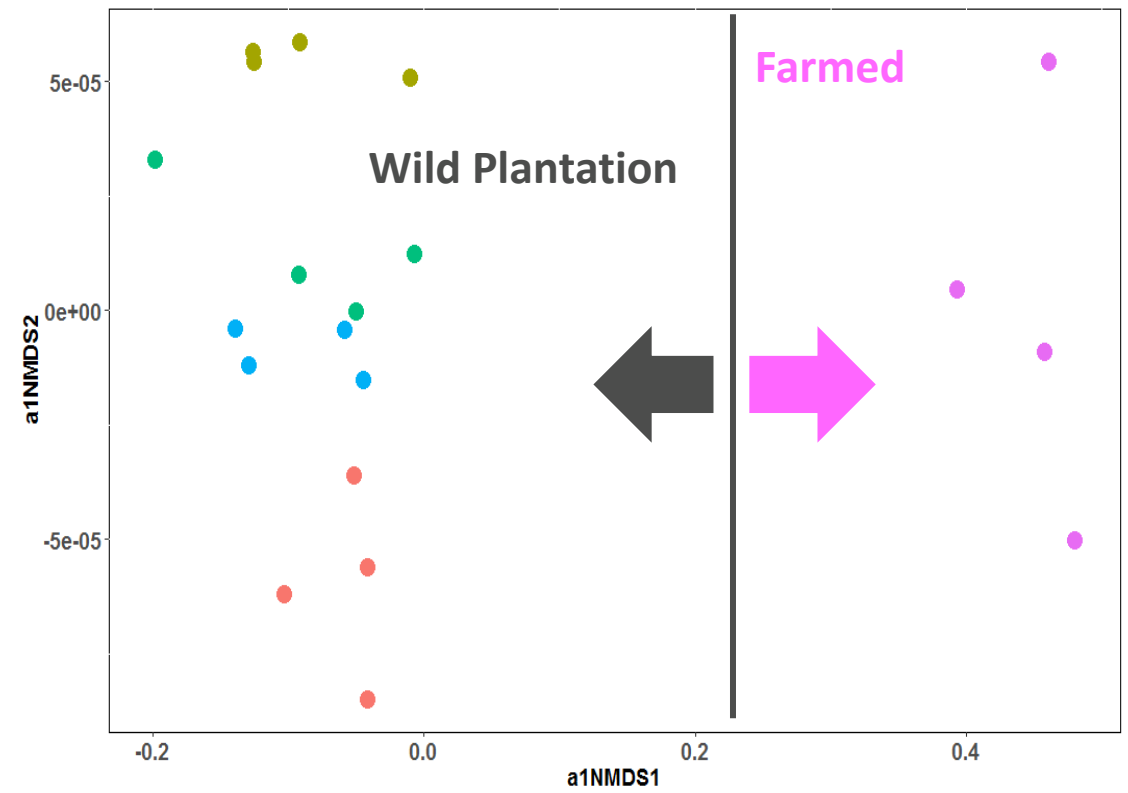
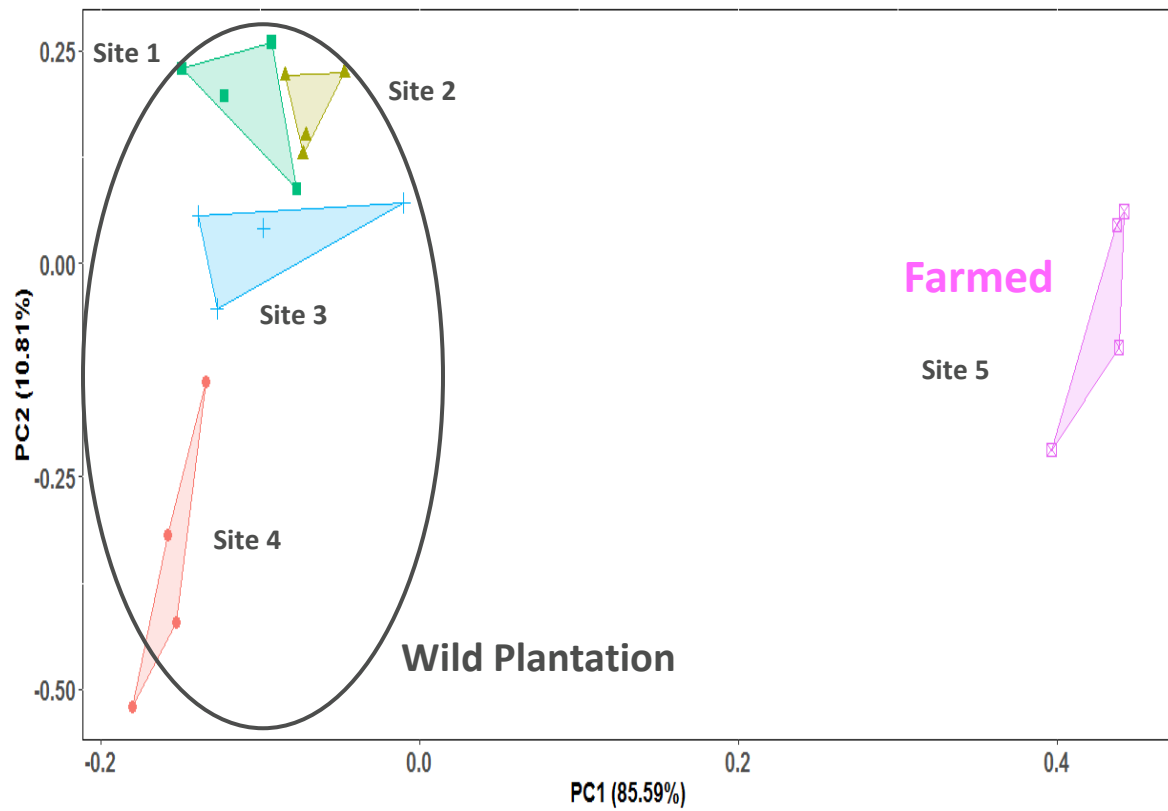
Fingerprinting technology to determine source and origin of the food



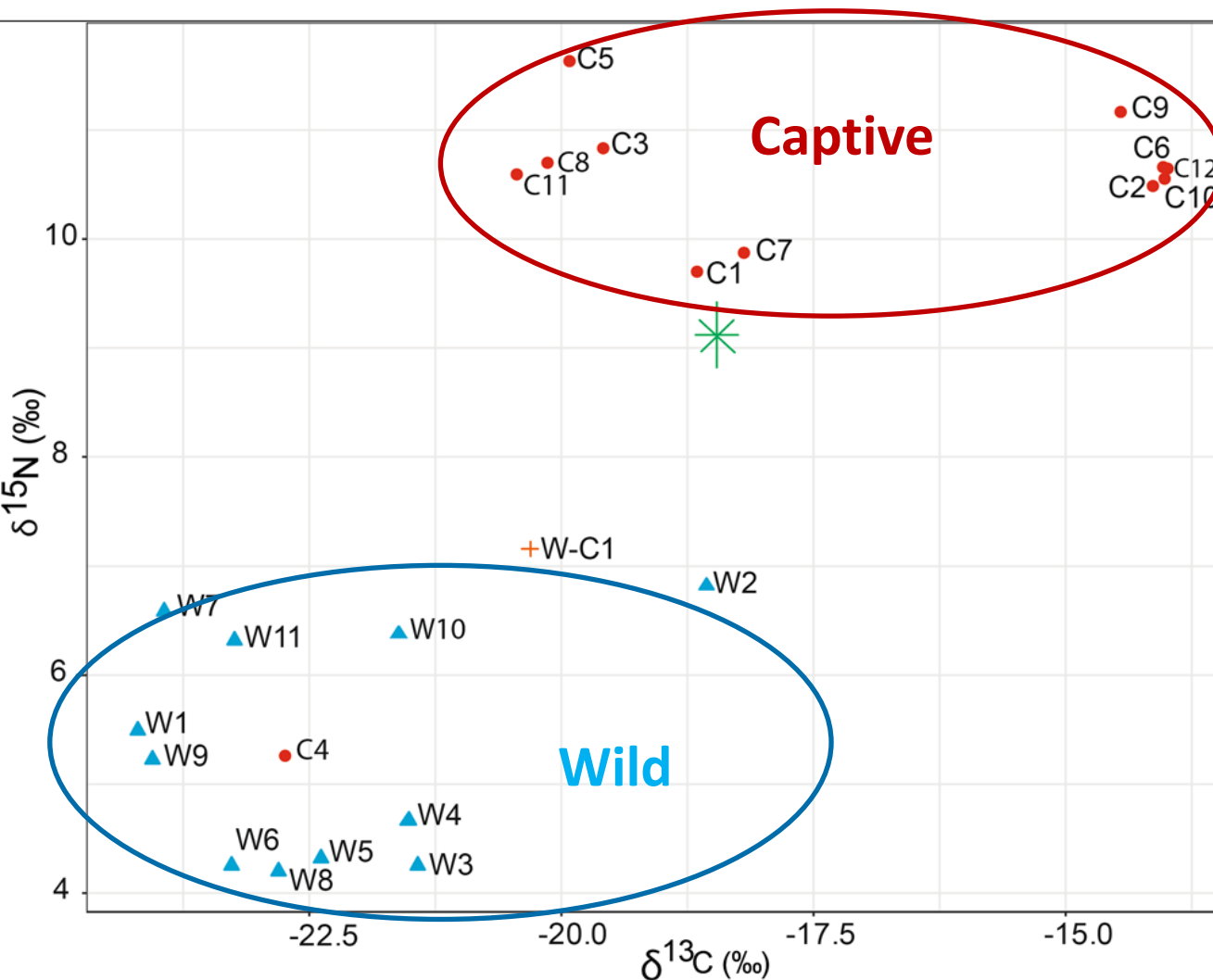


Results based on SIA and Itrax data combined			
Sample	Source (assumed by Erik)	Source of origin	
		Australian	Overseas
Sample 1 (ANSTO code J1)	North QLD	Data not available	
Sample 2 (ANSTO code J3)	QLD	Australian confirmed (97%). Also, both elements and isotope fingerprints matching 100% with Queensland farmed prawn.	
Sample 3 (ANSTO code J5)	Unknown		About 66% possibility
Sample 4 (ANSTO code J7)	Unknown		About 85% possibility
Sample 5 (ANSTO Code J9)	Unknown		About 71% possibility
Sample 6 (ANSTO code J11)	Unknown	About 59% possibility	

Case study 2: Market chain traceability and provenance



Case study-3: Stop illegal trade of endangered animals



SCIENTIFIC REPORTS

OPEN Novel detection of provenance in the illegal wildlife trade using elemental data

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Despite being the fourth largest criminal market in the world, no forensic tools have been sufficiently developed to accurately determine the legal status of seized animals and their parts. Although legal trading is permissible for farmed or captive-bred animals, many animals are illegally removed from the wild and laundered by masquerading them as captive bred. Here we present high-resolution x-ray fluorescence (XRF) as a non-invasive and cost-effective tool for forensic classification. We tested the efficacy of this technique by using machine learning on a training set of 200 specimens and wild-caught individuals of short-beaked echidnas (*Tachyglossus aculeatus*), a small insectivorous monotreme in Australia. XRF outperformed stable isotope analysis ($\delta^{13}\text{C}$, $\delta^{15}\text{N}$), reducing overall classification error below 4%. XRF has the added advantage of providing samples every 200 μm on a single quill, enabling 100% classification accuracy by taking the consensus of votes per quill. This accurate and cost-effective forensic technique could provide a much needed *in situ* solution for combating the illegal laundering of wildlife, and conversely, assist with certification of legally bred animals.



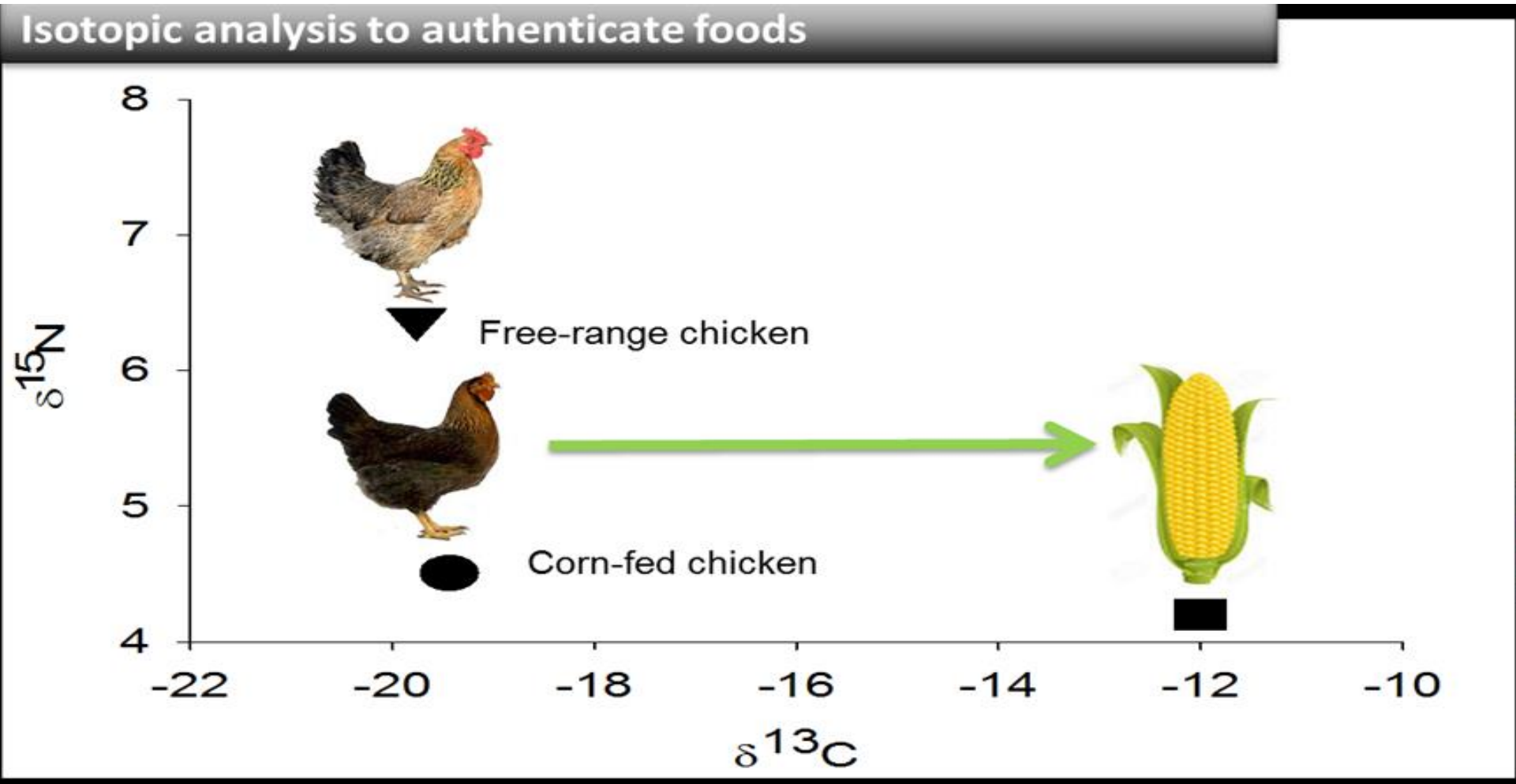
UNSW SYDNEY

TARONGA CONSERVATION SOCIETY AUSTRALIA. For the Wild

UTS UNIVERSITY OF TECHNOLOGY SYDNEY



Testing chicken meat



Food fraud is costing the global food industry \$50 billion annually

SIA $\delta^{13}\text{C}$ $\delta^{15}\text{N}$

ENVIRONMENT FRIENDLY
100% ORGANIC
NO HARM TO NATURE

Benefits of food provenance technology



- Detailed and scientifically-validated model, help build consumer confidence in premium products, nationally and internationally.
- This technique provides accountability, which may act as a deterrent to fraudulent practices and avoid the need for court cases.
- The method will help the food industries with branding their produce and complement certification methods.
- This method has the potential to develop unique fingerprints for sustainable produce, which is important for food and agri-businesses.

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