

Types of expertise which are used in customs to identify quality and safety of food products.

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Abstract: *Food is a universal language that transcends borders and connects people from different cultures. The customs and traditions associated with food are as diverse as the cuisines themselves. When it comes to expertise in food products, customs play a crucial role in ensuring quality, safety, and authenticity. In this article, we will delve into the fascinating world of food customs, examining their significance, challenges, and the measures taken to safeguard food products. With a focus on promoting culinary excellence and preserving cultural heritage, customs agencies around the world play a vital role in facilitating the trade of food products while maintaining strict quality standards.*

Keywords: Food falsification, adulterated ingredients, food-related diseases, counterfeiting, mislabeling, public safety, substitution.

Introduction

Ensuring the safety of food products and combating their falsification in customs require a comprehensive and multi-faceted approach. By strengthening regulatory frameworks, enhancing customs control measures, promoting international cooperation, leveraging technology, and raising public awareness, we can mitigate the risks associated with food product falsification. Safeguarding the integrity of the food supply chain is crucial for public health, maintaining consumer trust, and upholding fair trade practices. Continued efforts from governments, regulatory bodies, industry stakeholders, and consumers are essential to protect the integrity of the global food system and ensure the safety of food products worldwide. [1].

1. The Significance of Food Customs:

1.1 Cultural Heritage and Identity: Food customs are deeply intertwined with cultural heritage, reflecting traditions, rituals, and regional identity. They showcase the unique flavors, techniques, and ingredients that make a cuisine distinct.

1.2 Economic Impact: The global trade in food products is a multi-billion dollar industry. Customs regulations ensure fair trade practices, prevent counterfeit products, and protect domestic industries from unfair competition.

1.3 Food Safety and Quality Assurance: Customs agencies enforce rigorous standards to ensure that imported food products meet safety regulations, are free from contaminants, and adhere to quality standards, safeguarding public health.

2. Challenges in Regulating Food Products:

2.1 Counterfeit and Substandard Products: The rise of global trade has led to an increase in counterfeit and substandard food products, posing risks to consumer health and undermining the reputation of authentic food producers. Customs agencies employ various techniques to detect and combat these fraudulent practices.

2.2 Cross-Border Regulatory Harmonization: Harmonizing food regulations and standards across borders is a complex task. Customs agencies work with international organizations, such as the World Trade Organization (WTO) and the Codex Alimentarius Commission, to establish common frameworks and promote consistency in food trade practices [2].

2.3 Emerging Technologies and Food Customs: Rapid advancements in technology, such as blockchain and DNA testing, provide innovative solutions for traceability, authentication, and quality assurance in the food industry. Customs agencies adapt to these technologies to enhance their capabilities in ensuring the integrity of food products.

3. Ensuring Food Product Expertise:

3.1 Certification and Documentation: Customs agencies require comprehensive documentation to verify the authenticity, origin, and compliance of food products. Certifications, such as Geographical Indications (GIs), Protected Designations of Origin (PDOs), and Organic certifications, contribute to the expertise and marketability of food products.

3.2 Risk-Based Inspections: Customs agencies employ risk-based inspection strategies to focus their resources on high-risk food products and minimize disruptions to legitimate trade. They utilize intelligence, data analysis, and targeted inspections to detect non-compliant products effectively.

3.3 Collaboration and Capacity Building: Customs agencies collaborate with other stakeholders, including food safety authorities, producers, and international organizations, to enhance their expertise and exchange best practices. Capacity-building programs support training and knowledge-sharing among customs officers.

4. Preserving Cultural Heritage and Promoting Culinary Excellence:

4.1 Protection of Traditional Food Products: Customs agencies play a crucial role in safeguarding traditional food products with unique characteristics and historical significance. They protect these products from imitation, ensure their proper recognition, and support local producers[3].

4.2 Facilitating Culinary Tourism: Customs procedures that facilitate the import and export of food products contribute to the growth of culinary tourism. Experiencing authentic cuisines and local delicacies is a major attraction for travelers, boosting local economies and cultural appreciation.

4.3 Promoting Sustainable Food Practices: Customs agencies encourage sustainable food practices by enforcing regulations related to fair trade, organic production, and biodiversity conservation. They contribute to the preservation of ecosystems and support the livelihoods of small-scale producers.

The expertise of food products in customs involves various aspects related to the regulatory, safety, and quality requirements of importing and exporting food items. Here are some key points highlighting the expertise of food products in customs:

1. Regulatory Compliance: Customs agencies have expertise in enforcing regulations and standards related to food imports and exports. They ensure that food products comply with domestic and international requirements, such as labeling, packaging, documentation, and product-specific regulations.

2. Inspection and Verification: Customs officers possess expertise in inspecting food shipments to verify compliance with safety and quality standards. They may conduct physical inspections, sampling, and laboratory testing to ensure that food products meet established regulations and do not pose any health risks.

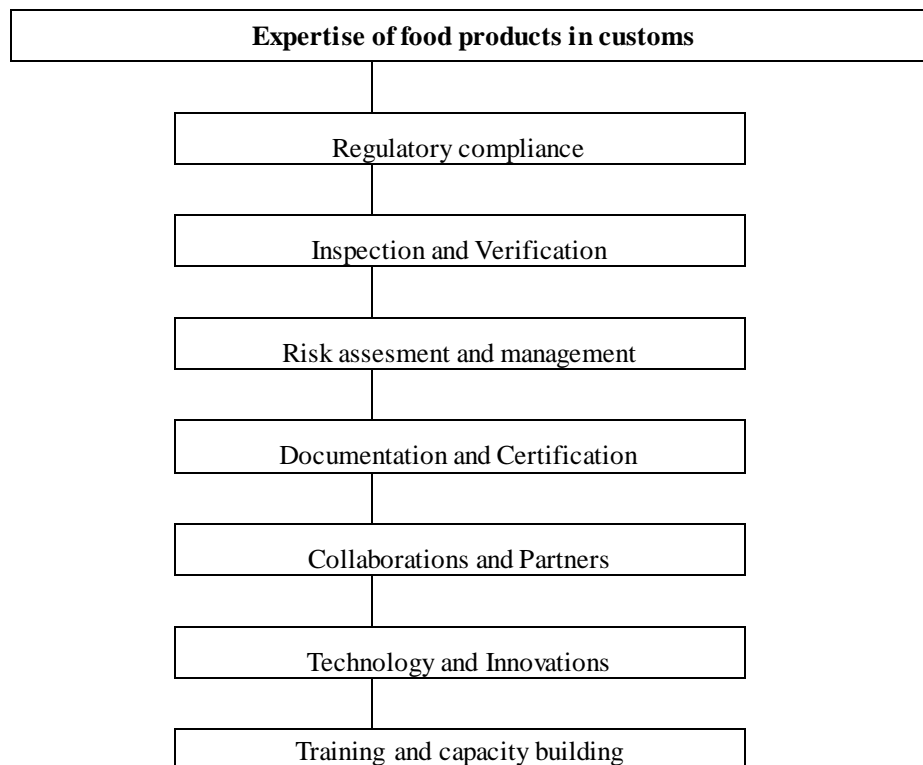
3. Risk Assessment: Customs agencies employ risk-based approaches to assess and mitigate potential risks associated with food imports and exports. They identify high-risk products, countries, or suppliers and focus resources on inspecting and monitoring these areas more intensively.

4. Certifications and Documentation: Expertise in food products in customs includes understanding and verifying various certifications and documentation related to food safety, origin, quality, and authenticity. This may include certifications such as organic, fair trade, geographical indications, and protected designations of origin[4].

5. Collaboration and Partnerships: Customs agencies often collaborate with other stakeholders, including food safety authorities, trade organizations, and industry associations, to enhance their expertise. They participate in information sharing, capacity-building programs, and partnerships to stay updated on evolving food safety and quality practices.

6. Technological Advancements: Customs agencies leverage technology and innovation to enhance their expertise in handling food products. This may involve utilizing advanced inspection tools, traceability systems, and data analytics to detect non-compliant or fraudulent products more efficiently.

1st picture. Steps of expertising food products in customs[5].



It's important to note that the specific expertise and practices of food products in customs can vary from country to country, as each jurisdiction may have its own unique regulations and processes.

Here are some different types of food expertise:

1. Culinary Expertise: This involves in-depth knowledge and skills related to cooking techniques, recipe development, flavor combinations, and culinary traditions. Culinary experts understand the art and science of food preparation and can create unique and delicious dishes.

2. Food Safety Expertise: Food safety experts have specialized knowledge in ensuring the safety and hygiene of food products. They are well-versed in proper handling, storage, and processing techniques to prevent contamination and foodborne illnesses[6].

3. Quality Assurance Expertise: Quality assurance experts focus on maintaining and improving the quality of food products. They understand the criteria for product quality, conduct inspections and tests, and develop quality control procedures to ensure that products meet specific standards and customer expectations.

4. Product Development Expertise: Experts in product development have the knowledge and skills to create new food products or improve existing ones. They understand consumer preferences, market trends, and food science principles to develop innovative and commercially viable food items[7].

5. Food Science and Technology Expertise: Food scientists and technologists specialize in the scientific aspects of food, including food composition, preservation methods, nutritional analysis, and food processing techniques. They apply scientific principles to develop safe and sustainable food products.

6. Food Regulatory Expertise: Experts in food regulations understand the legal frameworks and regulatory requirements governing food production, labeling, packaging, and distribution. They ensure compliance with relevant laws and regulations to protect consumer health and maintain food safety standards[8].

7. Sensory Evaluation Expertise: Sensory evaluation experts assess the sensory attributes of food products, such as taste, aroma, texture, and appearance. They employ sensory analysis techniques to measure and analyze consumer perceptions and preferences[9].

8. Food Sustainability Expertise: Experts in food sustainability focus on promoting environmentally friendly and socially responsible practices in the food industry. They work towards reducing food waste, improving supply chain efficiency, and promoting sustainable farming and production methods[10].

9. Cultural and Ethnic Food Expertise: These experts specialize in specific cultural or ethnic cuisines, having in-depth knowledge of traditional recipes, cooking methods, and ingredients. They understand the cultural significance of food and promote its preservation and appreciation.

10. Food Marketing and Consumer Behavior Expertise: Professionals with expertise in food marketing and consumer behavior understand consumer trends, preferences, and buying behaviors. They develop effective marketing strategies, packaging designs, and branding initiatives to promote food products to target audiences.

These are just a few examples of the diverse expertise areas within the field of food. Each specialization plays a vital role in ensuring the safety, quality, and enjoyment of food products.

Conclusion:

Expertise in food products within customs is pivotal for maintaining the authenticity, quality, and safety of culinary traditions worldwide. By addressing challenges, embracing technology, and fostering collaboration, customs agencies ensure that food customs continue to flourish, providing consumers with a diverse and enriching gastronomic experience. Preserving cultural heritage, promoting culinary excellence, and safeguarding public health are at the core of the efforts undertaken by customs agencies to unlock the world's palate and create a global appreciation for the expertise of food products.

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