

## Spices Authenticity Surveillance

Canadian Food Inspection Agency (CFIA) collects samples of spices to verify accurate representation. These samples of spices were tested for the presence of fillers (such as wheat (gluten) and nut shells (peanut and almond)) and undeclared additives used to enhance their apparent value (such as colouring agents (colours, dyes and lead chromate)).

Samples are assessed as unsatisfactory if any testing shows the presence of adulterants mixed in the spices. When a sample is found unsatisfactory, it is considered non-compliant with relevant legislation that prohibits misrepresentation.

A sample is assessed as “Investigative” if an allergen (i.e. gluten, peanut) was detected but a precautionary statement was present on the packaging. In these cases, follow up inspection activities determine any necessary actions.

It is important to note that sampling is conducted based on risk factors for non-compliance, at various levels of trade and on various types of products. The results are not representative of overall compliance in the Canadian marketplace.

It is also important to note that while the datasets provide information about the origin of the samples, practices leading to non-compliance may have occurred at various points of the supply chain (for example during processing, packaging/re-packaging) and therefore an unsatisfactory result may not always be indicative of an issue in the place of origin.

Assessment results for samples are reported in the various datasets as noted below:

S = Satisfactory / Satisfaisant  
U-I = Unsatisfactory / Insatisfaisant  
INV = Investigative/Investigation

The CFIA takes appropriate follow-up action on unsatisfactory samples. See additional information for details on compliance and enforcement activities