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Food Fraud provides an overview of the current state on the topic to help readers understand which products are being impacted, how pervasive food fraud is, and what laws are in effect across the developed world. As international food trade increases, food processors, distributors, and consumers are purchasing more and more food from foreign countries that, in many cases, have inadequate oversight or control over what is coming into our supermarkets, restaurants, and refrigerators. This book is an essential quick reference that will familiarize readers with the latest issues surrounding the food industry.

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