

Raw Material Priority Risk Number Worksheet

Raw Material	Historic evidence of substitution or adulteration	Emerging issues	Economic factors which may encourage substitution or adulteration (i.e. price fluctuation)	Geographic location and complexity of supply chain ie more entry points.	Access to raw materials through the supply chain	Nature of raw material Physical form: whole, minced, dried, liquid.	Existing controls in place currently: how likely are they to detect adulterated materials and frequency.	Sophistication of routine testing to identify adulteration: how likely are they to detect adulterated materials and frequency.	Availability of adulterants	Complexity and cost of committing the fraud.	Nature of the raw material ie value and size of the market
Cinnamon ground: steam treated, dried, ground bark of Cinnamomum cassia blume	The presence of almond powder & cassia bark. In 2015 there were 3 cases of undeclared tree nut allergens (almonds) in the EU. In 2013 more than 50% of Danish bakery items were found to contain illegal levels of coumarin, indicative of cassia substitution.	In 2016 70% of samples of cinnamon bark in India have been found to be adulterated.	The price of cassia is far below that of cinnamon & is imported in large quantities from India to China.	The spice is grown in developing countries (southern India & Sri Lanka) & travels through a complex supply chain.	Cinnamon has a long shelf life, is readily available. Long history of substitution of cinnamon with cassia bark as the 2 plants grow closely together and have similar colours and smells.	Ground powder.	All deliveries tested assessed for taste, smell and conformation to specification. Certificate of assurance is received from the supplier. Imported into Australia by a BRC certified company who have a documented food fraud assessment of all ingredients, who must be able to prove full traceability but choose to not disclose the source supplier.	All deliveries tested assessed for taste, smell & conformation to specification.	Long history of substitution of cinnamon with cassia bark as the 2 plants grow closely together and have similar colours & smells.	Simple- both plants are grown in the same area/conditions and processed at the same plants.	The price of cassia is far below that of cinnamon & is imported in large quantities from India to China.