Resolution X. Food Quality and Integrity

USP will continue developing standards to improve the quality and integrity of foods and food components, including those used for vulnerable populations, and identify new products and services to meet the needs of stakeholders and increase USP’s public health impact.

The USP Foods program, which produces the *Food Chemicals Codex*, develops high-impact standards for food ingredients and protects public health, food quality and the integrity of the food supply. This work includes prioritizing standards for food substances that are vulnerable to adulteration; complex agricultural products such as honey and olive oil; and ingredients, such as milk proteins, that are used widely in the food supply.

In FY 2019 we worked with our USP partners in China and India to raise awareness in the international food supply system. We also collaborated with industry stakeholders and regulatory agencies on our efforts, including signing a memorandum of understanding with the Food Safety and Standards Authority of India to cooperate on methods sharing and standards development. This emphasis on international awareness and partnerships will continue.

We also increased our use of scientific journal articles, technical presentations and webinars to help ensure that the many new or small food producers understand the importance and value of independent food ingredient standards.

Finally, to meet the needs of our industry stakeholders, we worked to modernize our approach to the development of test materials. This included piloting a new model for material production and characterization so that we can create fit-for-purpose materials that fill critical gaps.

Key Accomplishments

- Prioritized standards for food substances that are vulnerable to adulteration, complex agricultural products, and ingredients used widely in food supply
- Increased use of scientific publications, technical presentations and webinars to drive awareness and capacity building
- Collaborated with international partners to raise awareness in the international food supply system
- Worked to modernize the approach to development of test materials to meet the needs of industry stakeholders