



BSI Standards Publication

Food authenticity — Quantitation of roe deer DNA relative to mammalian DNA in meat and meat products by real-time PCR

National foreword

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The UK participation in its preparation was entrusted to Technical Committee AW/34/46, Food Authenticity.

A list of organizations represented on this committee can be obtained on request to its committee manager.

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Published by BSI Standards Limited 2025

ISBN 978 0 539 29754 6

ICS 67.120.01; 67.120.10

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This British Standard was published under the authority of the Standards Policy and Strategy Committee on 30 June 2025.

Amendments/corrigenda issued since publication

Date	Text affected
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English Version

Food authenticity - Quantitation of roe deer DNA relative to mammalian DNA in meat and meat products by real-time PCR

Authenticité des aliments - Quantification de l'ADN de chevreuil par rapport à l'ADN de mammifère dans la viande et les produits carnés par PCR en temps réel

Lebensmittelauthentizität - Quantifizierung von Reh-DNA im Verhältnis zu Säugetier-DNA in Fleisch und Fleischprodukten mittels Real-time-PCR

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European foreword

This document (EN 18057:2025) has been prepared by Technical Committee CEN/TC 460 “Food authenticity”, the secretariat of which is held by DIN.

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Introduction

Food authenticity and integrity are key aspects in terms of consumer protection. Since the late 1980s, globalization has taken place in the trade of food. During the last decades, many of methods applying PCR, particularly real-time PCR protocols, have been established for the identification of animal species used for food consumption (e.g. pig, cattle, sheep, horse, chicken and turkey).

Game meat is particularly susceptible to fraudulent labelling since it is more valuable than meat from domestic animals. A variety of game meat products, commonly containing red deer or roe deer, is commercially available. For verifying the correct labelling of commercial game meat products, the development of harmonized and standardized protocols for the authentication of meat products is important to establish reliable methods for the detection of potential food fraud.