UNIVERSITATEA TEHNICĂ A MOLDOVEI

FACULTATEA TEHNOLOGIA ALIMENTELOR

Iurie SUBOTIN

METODE DE DETECTARE A FRAUDELOR ALIMENTARE ȘI A BĂUTURILOR

MANUAL

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Frauda alimentară reprezintă o provocare majoră pentru siguranța alimentară, sănătatea publică și integritatea pieței, având implicații economice, sociale și juridice la nivel național și internațional. Aceasta se manifestă prin adulterarea, substituția, falsificarea și etichetarea înșelătoare a produselor alimentare și a băuturilor, afectând atât consumatorul, cât și operatorii economici onești.

Manualul *Metode de detectare a fraudelor alimentare şi a băuturilor* este conceput pentru a răspunde nevoilor de formare și perfecționare profesională ale următoarelor categorii:

- *studenţi (licenţă/master) din domeniul ştiinţei alimentelor, tehnologiei alimentare, controlului calităţii produselor alimentare;*
- *cadre didactice şi cercetători care desfăşoară activităţi didactico-ştiinţifice în domeniul siguranţei alimentelor;*
- *specialişti şi manageri din industria alimentelor şi a băuturilor implicaţi în controlul calităţii, siguranţei produselor şi conformităţii legale;*
- *inspectori şi auditori din instituţiile publice sau private de control al alimentelor.*

Manualul urmărește dezvoltarea competențelor teoretice și practice necesare pentru:

- *identificarea tipurilor de fraude alimentare şi evaluarea riscurilor asociate;*
- *aplicarea metodelor fizico-chimice, instrumentale şi multimetodologice în detectarea adulterării produselor;*
- *interpretarea rezultatelor analitice în contextul cadrului legal naţional (RM) şi internaţional (UE, Codex Alimentarius);*
- *elaborarea şi implementarea strategiilor antifraudă în industria alimentară, incluzând profilarea produselor, trasabilitatea şi planurile de control bazate pe risc.*

Prin combinarea cunoștințelor analitice, legale și operaționale, manualul oferă abilitățile necesare pentru a contribui activ la prevenirea și combaterea fraudei alimentare, protejând consumatorul și asigurând integritatea lanțului alimentar.

Notă. ***Imaginile au fost generate de inteligenţa artificială în baza informaţiilor furnizate de autor.***

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DESCRIEREA CIP A CAMEREI NAŢIONALE A CĂRŢII DIN RM

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METODE DE DETECTARE A FRAUDELOR ALIMENTARE ȘI A BĂUTURILOR

MANUAL

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