Fishy Listings

An update on a recent report about seafood fraud in the United States

September 2, 2019 By Kate Ferguson

Many seafood lovers worried about recent findings that showed the fish they buy at stores or restaurants may not be what's advertised on the label or menu. But a follow-up study by the Marine Stewardship Council (MSC) that used DNA bar coding to confirm the fish species of products identified as "certified seafood" found that 99% of the labeling was correct.

However, such DNA testing can't determine whether individuals intentionally misidentify seafood or substitute one group of fish for another.

MSC requires that every distributor, processor and retailer that sells certified seafood use a documented system that allows the agency to track fish from its source to the point of sale.

But the effectiveness of this system in stopping fraud—whether deliberate or not—on a global level has yet to be determined.

Still, scientists believe that genetic identification methods are key to resolving this issue.

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