



FDA Continues Fight Against Fraud in Imported Seafood



The FDA regularly tests products to ensure consumers aren’t being cheated. The latest of these sampling efforts focused on the practice of short weighting in imported frozen seafood.



WHAT IS SHORT WEIGHTING?

Short weighting is a practice in which ice glaze is illegally counted as part of the products declared net weight. The glaze is often added to frozen seafood to prevent freezer burn, but shouldn’t be included in the declared weight. When that happens consumers end up getting less than they paid for.



WHAT DID FDA TEST?

The FDA collected and tested 26 samples of imported frozen seafood in retail packaging including shrimp, crab, squid, crayfish, oyster and scad.



WHAT DID FDA FIND?

46% of samples had some level of short weighting.

The highest levels detected included a squid product from China, an oyster product from South Korea, a shrimp product from Indonesia, and a scad product from Vietnam.

Violative: Short weighted in excess of the legal tolerance of 1%.

COUNTRY OF ORIGIN	PRODUCT	SHORT WEIGHT
Canada	Crab	3.5% (Violative)
China	Squid	32.8% (Violative)
India	Shrimp	3.4% (Violative)
India	Shrimp	8.4% (Violative)
Indonesia	Shrimp	1.9% (Violative)
Indonesia	Shrimp	5.9% (Violative)
Indonesia	Shrimp	10.2% (Violative)
Korea (Republic of)	Oysters	20.4% (Violative)
Vietnam	Shrimp	4.3% (Violative)
Vietnam	Shrimp	1.6% (Violative)
Vietnam	Scad	10.2% (Violative)
Vietnam	Shrimp	1.4% (Violative)



FDA FIGHTING TO PROTECT CONSUMERS

All violative products were refused entry into the United States and put on import alert, an enforcement tool that allows the FDA to detain products at ports of entry without first inspecting or sampling the shipment. The FDA is committed to continuing the fight against food fraud that cheats consumers. Learn more about FDA’s other efforts to combat food fraud at [FDA.gov](https://www.fda.gov).

