
Seafood fraud was investigated in 55 countries on every continent except for Antarctica.

A student project at a university in Chicago identified 16 mislabeled samples out of 52—mostly cheaper fish misrepresented as more expensive ones.

In the United Kingdom, a consumer watchdog group discovered a number of cases in which haddock were being sold as more expensive cod, and whiting were being sold as more expensive haddock.

Ninety-eight percent of the 69 bluefin tuna dishes tested in Brussels restaurants were actually another fish.

A 2015 German study found about half of the samples sold as “sole” to be lower-value fish upon testing.

A Santa Monica restaurant and two sushi chefs were charged for selling whale meat, including meat from the endangered sei whale. The restaurant, which has since closed, had labeled the whale as fatty tuna to hide its true identity when it was shipped to the restaurant in order to sell whale sushi.

In Brazil, 55 percent of “shark” samples tested were actually largemouth sawfish, a species considered by the IUCN to be critically endangered and for which trade is prohibited in Brazil.

In a 2014 study, lower-value South African hake was revealed to have been sold as higher-value European hake in Spain.

Researchers in Italy found that 82 percent of the 200 grouper, perch and swordfish samples they tested were mislabeled, and almost half of those mislabeled species are considered threatened with extinction by the IUCN.

Due to its high price and the difficulty in identifying its source, caviar is especially susceptible to fraud. Of 27 caviar samples tested from a variety of vendors around the Black Sea and the Danube River, 10 were identified as something other than what the label claimed. Three of the “caviar” samples tested contained no animal DNA at all. It is unknown what exactly these counterfeit caviar samples were made of.