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AGRICULTURE AND FOOD INDUSTRY IN EUROPEAN UNION AND ITALY: INTRODUCTIVE NOTES

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<http://labuonaeconomia.wordpress.com/2012/03/14/italian-food-quality-vs-forgery/>

1. Introduction¹

Europe is both a major exporter and the world's largest importer of food, mainly from developing countries.

The European farming sector uses safe, clean, environmentally-friendly production methods providing quality products to meet consumers' demand.

The EU farming sector serves rural communities. Its role is not only to produce food but also to guarantee the survival of the countryside as a place to live, work and visit.

Around half the EU's land is farmed. Farming is important for the EU's natural environment. Farming and nature influence each other.



Farming has contributed over the centuries to creating and maintaining a unique countryside.

The ecological integrity and the scenic value of landscapes make rural areas attractive for the establishment of enterprises, for places to live, and for the tourist and recreation businesses.

The links between the richness of the natural environment and farming practices are complex. Many valuable habitats in Europe are maintained by extensive farming, and a wide range of wild species rely on this for their survival.

But inappropriate agricultural practices and land use can also have an adverse impact on natural resources, like: pollution of soil, water and air; fragmentation of habitats and loss of wildlife.

¹ Source: European Commission (<http://ec.europa.eu/agriculture>)

The (contested) Common Agricultural Policy (CAP) has identified three priority areas for action to protect and enhance the EU's rural heritage:

- biodiversity and the preservation and development of 'natural' farming and forestry systems, and traditional agricultural landscapes;
- water management and use;
- dealing with climate change.

The CAP ensures that its rules are compatible with environmental requirements and that CAP measures promote the development of agricultural practices preserving the environment and safeguarding the countryside. Farmers are encouraged to continue playing a positive role in the maintenance of the countryside and the environment.

This is achieved by:

- targeting aid at rural development measures promoting environmentally sustainable farming practices, like agri-environment schemes;
- enhancing compliance with environmental laws by sanctioning the non-respect for these laws by farmers through a reduction in support payments from the CAP.

Europe is known for the diversity of its farming and its agricultural products, which derive from its natural environment and farming methods developed over centuries. Together with fine cookery, Europe's food and drink play a major role in the cultural identity of Europe's peoples and regions. High quality is EU agriculture's key advantage. Italy plays a major role in this scenario, being the second largest producer (14,2 %) after France (20,3%).

2. How does the EU encourage best quality food production?

Europe has many different regions. The conditions for agricultural production vary. The different regions have specific production methods and culinary traditions. European and global consumers are showing an increasing interest in the qualities of these foods. The EU plays a major role in enhancing these high quality attributes.

The EU safeguards food quality in many ways, for example via measures to enhance food safety and hygiene, clear labelling rules, regulations on animal and plant health and animal welfare, control of pesticide residues and additives in food and via nutritional information.

The EU approach includes strict monitoring and control systems, while ensuring the effective functioning of the European single market.

Efforts to improve food quality have always been part of the CAP. Going back to the development of wine quality labelling in the 1980s, and taken forward in the olive oil and fruit and vegetables sectors. They are now a more central part of agricultural policy. In all areas of the CAP efforts are being made to improve food quality.

Examples of such measures are:

- Beef cattle identification systems and labelling rules, designed to allow full traceability of meat from retail outlet back to the farm of origin;
- Financial incentives available under rural development policy for farmers to improve product quality;
- Specific encouragement for conversion to organic farming.

3. Special products have special characteristics



The exceptional nature and quality of some products derives from both their place of production and the methods used to make them. Consumers and the food trade are increasingly interested in the geographical origin of food and other characteristics. From 1992 the European Union recognises this and has developed three 'quality logos' for every kind of products (cheese, olive oil, prosciutto, apples, garlic,..).

PDO (Protected designation origin – in Italy: DOP – Denominazione di origine protetta) logo identifies a product that is made, processed and produced in a specific geographic area that has been thoroughly surveyed. The PDO designation is applied to products from a particular region/country having features that are primarily or exclusively attributable to the geographic environment (including natural and human elements) and that are produced and processed within the defined area.

PGI (Protected Geographic Indication –in Italy: IGP – Indicazione Geografica Tipica) logo. In this case at least one stage of production or processing of the product takes place within the designated area. In addition, the product has a certain reputation. PGI designates a native product of the region/country whose qualities/reputation/features can be attributed to its geographic origin, and whose production and/or processing take place within that area (at least one stage of production must take place within the designated area).

TSG (Traditional Speciality Guaranteed – in Italy: STG Specialità Tradizionale Garantita) logo is used for products with distinctive features and which either have traditional ingredients or are made using traditional methods.

To check the DOOR database for registered products in EU:
http://ec.europa.eu/agriculture/quality/schemes/index_en.htm

The advantages of protecting these quality indications are that they:

- Offer guarantees for consumers about origin and methods of production;
- Deliver effective marketing messages about high value-added products;
- Underpin rural businesses producing quality products by protecting the label against fraudulent imitation.

In 2007 PDO and PGI agricultural products had an estimated wholesale value of 14.2 billion euros.

Cheese accounts for a third of total PDO/PGI turnover: 8% of the cheese produced in the EU (i.e. 3 to 4 % of world production) is protected. Names entered in the register include Grana Padano, Comté, Queso Manchego and Feta.

Almost 5% of the beer consumed in Europe is PGI beer (Münchener Bier, Ceskobudejovické Pivo, etc.).

The main meat products are dry, salted products such as Prosciutto di S. Daniele and Schwarzwälder Schinken. Fresh meats are in fourth position: the most important products (in terms of turnover) are Scotch Beef, Welsh Lamb, Ternera de Galicia and some types of French poultry.

Fruit and vegetables: the protected products are local specialities, often of long-standing fame, linked to the production area by natural factors. However, they come fifth because of their low unit value.

Most of the bakery products and confectionery entered in the register are PGI, mainly German cakes and pastries.

Fish: there are only nine names entered in the register and their unit value varies considerably. The best known is Scottish Farmed Salmon.

The main countries in terms of value of PDO/PGI production are Italy (33% of the total), Germany (25%), France (17%) and the United Kingdom (8%). Next come Spain with 833 million euros (6%), Greece with 606 million euros (4%) and Austria with 123 million euros (1%).

However, the number of names a country has in the register does not correlate with turnover. Portugal, for example, has many names in the register, mainly fruit and vegetables, but the products are of low economic value. The United Kingdom, on the other hand, has a very high turnover of PDO/PGI products, because of its meat and fish.



On 15 February 2011 the EU had registered exactly **1.000 geographical indication**, designations of origin and traditional speciality guaranteed products: 505 foods are registered as PDO, 465 as PGI and 30 as TSG. Registration is not automatic.

The EU's wines and spirits are protected by separate labelling systems (see chapter 9). About **2000 geographical indications for wines and spirits** originating in the EU and in third countries are protected on the EU market.

5. Quality in Italy

Geographic origin is especially important for Italy, that is the European country with the most products registered as PDO and PGI (237², about 30% of the total). Protecting and developing these products requires raising awareness about the historical, cultural and social heritage of our country. Protecting our products is essential to remain competitive in the global marketplace; it requires products with unique features and very high quality. The term Geographic Indication (GI) refers to PDO and PGI products as established by article 2 of European Community Regulation n. 510/06, of 20 March 2006:

To see the full list of these products, please check:
<http://www.trueitalianfood.it/uploaded/PDO%20PGI.pdf>

The estimated value of PDO and PGI (like Parmigiano) is about 10 billion euros /year, the largest part of Italian export in agriculture sector which accounts for about **24,7 billion euros** (2009) (please notice that Import accounts for about 31,1 billion euros, especially fish, meat, cheese, olive-oil).

6. Forgery

The word forgery, in a broad meaning, concerns a series of actions having reference to:

- the production and marketing of merchandise having – illegally- a brand exactly alike a registered one;
- the production of goods reproducing illegally products protected by copyright – an activity known as piracy.

In other respects the meaning of forgery is referred to the activity of reproducing something in a way that it can be mistaken with the original.

The *Italian sounding products* world market (false *made in Italy* food products) is estimated to worth 60 billion euros / year. The forgery of products has increased in last years, putting millions of jobs at risk and threatening the reputation of many geographical areas.

They not only represent a false guarantee for foreign consumers but above all cause serious damage to our country's producers: more than 60 billion Euros means more than half the total value of Italian agricultural and food production and 2 and a half times more than Italy's exports in this sector (23 billion euros), as below shown:

² Source: MiPAAF, The Ministry of Agricultural, Food and Forestry Policies, 12/27/2011 (www.politicheagricole.it)

	Europe + Africa	Asia + Oceania	Northern Central America	Southern America	Total
Counterfeiting	1	1	3	1	6
Italian Sounding	21	4	24	5	54
Counterfeiting + Italian Sounding	22	5	27	60	60
Export 2011	17,9	1,7	3,3	0,2	23

(The 2011 costs of forgery in Italian Food Industry, in billion euros; source: Federalimentare, 2012)

The leading markets for “Italian-Sounding” products are in the West: the United States, Mexico and Canada account for almost half of total sales, whereas another 39 % arrives from the rest Europe. In France, pseudo-Italian products outnumber original ones by two to one, and in Germany and the Netherlands by almost three to one. In USA the imitations account for a 71% of a total 4.872 million USD sales /year of “Italian products”³.

It is estimated that **Italian organized crime syndicates** gross about **12.5 billion euros /year** in food forgery, a phenomenon now known as *agromafia* which accounts for some 5.6% of the total Italian mafias business⁴, the largest Italian economic sector.

6.1 The Italianissimi project⁵: Italy – USA cooperation

In order to protect certified Italian products, Italy’s Ministry of Agricultural, Food and Forestry Policies has undertaken two projects:

- The “Project to register PDO and PGI product logos and provide international legal protection for them,” carried out in cooperation with BUONITALIA S.p.a., is intended to provide operational support to efforts by the protection consortiums and producer associations to combat unfair competition and counterfeiting in foreign markets.

The project is intended to meet the need for support for GI product protection bodies in their efforts to protect and monitor, in order to combat episodes of unfair competition which, especially abroad, have a negative impact on how markets develop.

The ministry intends to consolidate and organise the phases of monitoring and assistance in order to best support the protecting consortiums and producers in registering their trademarks and providing legal protection.

The project calls for the following activities:

- Registration abroad of the trademarks corresponding to the Italian PDO and PGI
- Constant monitoring of markets to identify product infringement
- Taking legal action to protect these Italian geographic designations.

³ Source: www.coldiretti.it, 2012

⁴ Source: News Coldiretti n° 36, 01/19/2012 (<http://www.coldiretti.it>)

⁵ Source MiPAAF, The Ministry of Agricultural, Food and Forestry Policies, (<http://www.trueitalianfood.it>)

The United States and Canada have been identified as pilot areas for monitoring and databanks; protection and registration efforts are implemented according to the requests received by the consortiums. Cheeses, cured meats and fruits and vegetables have been selected for investigation, monitoring and databank work.

The results of the project will be used as a pilot case for a larger and more strategic effort with the following objectives:

- Increasing knowhow in combating unlawful acts perpetrated against PDO and PGI food products and in general the excellence of Made in Italy products at home and abroad
- Coordinating functions among the various responsible bodies in Italy and abroad
- Harmonising the efforts made by all parties currently involved in the sector
- Constantly monitoring and making sense of information relating to registrations, counterfeiting and international legislation by organizing it in a databank that can be shared with and used by those involved in the industry and in the oversight bodies.

The “Italianissimi” project, carried out in cooperation with the Rome Chamber of Commerce, is intended to counter the problem of “Italian-Sounding” products: these are products that are Italian in name only. We are talking about those foods and beverages that are produced and sold inappropriately using words, images, trademarks and recipes that refer to Italy.

Based on the experience of the protection consortiums, legal protection efforts alone are not enough to ensure consistent protection for the market. At the same time, the Ministry of Agricultural and Forestry Policies has decided to begin efforts to restore fair competition to markets by educating consumers and raising their awareness.

The overall objective of the Italianissimi project is therefore to sensitize and educate **American consumers** about the importance of geographic origin for Italian food products and the inherent meaning of the PDO and PGI trademarks (the concept of authenticity and guarantee).

8. Organic farming



Organic farming is a production method that maintains soil structure and fertility, promotes a high standard of animal welfare, and avoids the use of products authorised in conventional agriculture, such as synthetic pesticides, herbicides, chemical fertilisers, growth promoters such as antibiotics or genetically modified organisms. Farmers use techniques that help sustain ecosystems and reduce pollution. Only a very limited number of additives and processing aids can be used in organic food processing-

In 2008⁶, organic farming involved 1.4 million producers and over 35 million hectares of cultivated land worldwide, with 35% in Australia, 22% in the EU, 11% in Argentina and just over 5% in China and in the USA.

Organic farming in the EU grew in 2008, both in number of farms (+3.9%) and surface area (+5.8%). EU rules guarantee the authenticity of organic farming products wherever they are produced and ensure that the labelling of organic products is accurate. By law the use of the word 'organic' and its equivalent in other languages on foodstuffs is reserved solely for products of organic farming. This gives guarantees to consumers about the quality and reliability of the organic produce they buy. EU organic agriculture is one of the most dynamic sectors, accounting in 2004 for an estimated 5.8 million hectares (3.5 % of total agricultural area) on 150 000 holdings.

The EU organic logo is available for organic farmers and food producers to use on a voluntary basis. It signifies that:

- at least 95 % of the product's ingredients have been organically produced;
- the product complies with the rules of the official inspection scheme;
- the product bears the name of the producer, the preparer or vendor and the name or code of the inspection body.

For more infos on EU organic agriculture, please visit:
http://ec.europa.eu/agriculture/organic/home_en

8.1 Organic farming in Italy

Italy is the 5th "organic farmer" in the world⁷.

Investments in Italy recovered in 2009, with a significant increase in planted hectares to 1,106,684 in 2009 (+10.9%), following a steep decline in organic area recorded in 2008 (-12.9%). The slight drop in certified operators involved in the supply chain, to 48,509 (-2.3%), did not prevent Italy from occupying a cuttingedge position in the international organic panorama (first in Europe).

The increase in organic farmland, 63.6% of which is devoted to cereals, fodder crops, grasslands and pastures, mainly applied to cereals (+21.4%), and the tree crops of olive oil (+22%) and grapevines (+7.7%).

Significant increases were also recorded for fruit and vegetables (+11.2%).

Sicily, with 206,546 hectares planted to organic crops (18.7% of Italy's total), and Puglia, with 140,176 hectares (12.7%), are the regions where this production is most widely used.

Most organic producers are in the South of Italy (61.8%), while most processors operate in the North (47.3%).

Organic livestock farming declined sharply, with significant drops for poultry (-61.3%), sheep (-34.6%) and pigs (-23.7%), which which had shown sustained growth in 2008.

⁶ Source: www.organic-world.net

⁷ Source: INEA, 2010 (www.inea.it)

9. Wine

In the US⁸, as people around the world tend to purchase better wine and pay more money for it, in 2011, American wine consumers drank about 2.78 billion liters of wine (over 7.3 million gallons), or the contents of 3.7 billion regular 75 milliliter bottles of wine.

Looking forward, global wine consumption is expected to grow 6.2 % (2010-2015) to top 34 billion bottles a year in 2015.

New research released on Thursday, January 12, 2012, by Vinexpo and International Wine and Spirit Research (IWSR) reveals that in 2011 the US took the lead over Italy as the world's top wine consumer, drinking the equivalent of 3.7 billion bottles. At the same time, China (including Hong Kong) overtook England, thus becoming the fifth largest wine consumer in the world, drinking the equivalent of 1.9 billion bottles in the same period.

The year 2012 opens with the US as the top consumer, followed by Europe's traditional wine drinking countries, Italy, France, and Germany, followed by China in the fifth place. The data are the result of a study involving 114 retail markets and 28 wine producing countries.

According to the IWSR study, US wine consumption will increase 10 percent between 2011 and 2015. The study also forecasts that the China and Hong Kong markets combined will increase 54.3 percent. After pointing out that China represents an interesting, growing market, Robert Beynat (Vinexpo CEO) added that the US must not be forgotten: "America is, and will remain, the main market in the world in terms of value and volume".

- France 2006-2010: leads exports in terms of value, which grew to \$8.4 billion, up 1.9 percent
- Italy 2006-2010: leads exports in terms of volume, with a 30% increase and a total value of €4 billion

9.1 Italy & wine

There are four major categories of Italian wines⁹:

- Vino Da Tavola
- Vino a Indicazione Geografica (IGT)
- Vino a Denominazione di Origine Controllata (DOC)
- Vino a Denominazione di Origine Controllata e Garantita (DOCG)

⁸ Source: Loris Scagliarini, 01/20/ 2012 in Wincountry.it

⁹ Source: Wine classification is taken from: Good Food & Drink, Kyle Phillips (<http://italianfood.about.com>).



- marchio dell'Azienda
- denominazione d'origine
- qualifica (obbligatoria)
- nome del vigneto
- nome della zona
- annata
- sigla D.O.C. o D.O.C.G.
- ragione sociale e sede dell'imbottigliatore

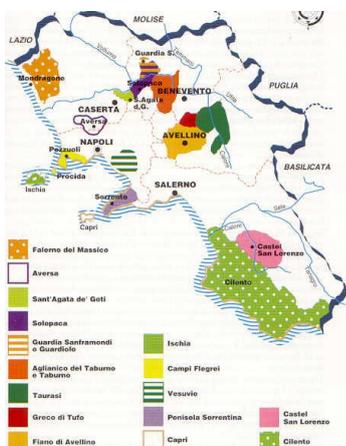
- gradazione alcolica
- consigli per uso e conservazione (facoltativi)
- sigla CEE di garanzia e volume nominale

Italy ~ DOCG map ~ 71 wines ~ as of June 2011



Vino da Tavola (VdT, in the wine books) is the lowest class of wine, a wine made by the producer as he sees fit to make it. There are few rules, other than that the stuff not be poisonous. Most is insipid, thin, weak, and acidic, the sort of wine that used to be sold in jugs and is now sold in tetrapacks. However, there are also some spectacular Vini da Tavola, wines made by extremely good producers who have decided to make something that doesn't qualify for a superior status because of its composition or the way it is made.

Vino a Indicazione Geografica is just that, a wine produced in a specific area. There's nothing special about most of it, though there are some nice exceptions.



Vino a Denominazione di Origine Controllata (DOC) is the Italian answer to the French AOC. DOC wines are produced in specific well-defined regions, according to specific rules designed to preserve the traditional wine-making practices of the individual regions. Thus, the rules for making Barolo differ markedly from those for making Chianti Classico. The winery can state the vineyard that the grapes came from, but cannot name the wine after a grape type (doing so would cause confusion, because there are some DOCs named after grape types, for example Brunello di Montalcino), and cannot use a name such as "Superior." Since a wine has to meet certain

standards to qualify as DOC, the quality of Italian wines as a whole has improved since the first DOCs were established in the 1960s, though in some cases the rules drawn up by the commissions had unexpected effects -- Super Tuscans (VdT) arose from the requirement (since dropped) that producers put white grapes in their Chianti Classico.

Vino a Denominazione di Origine Controllata e Garantita (DOCG) – 71 wines as of June 2011. Similar to the DOC but more stringent. Allowable yields are generally lower, and DOCG wines must pass an evaluation of a tasting committee before they can be bottled. The establishment of DOCG wines has again resulted in an overall improvement in the quality of Italian wines -- it doesn't make sense for a producer whose vineyards are in a

DOCG area to produce wines that aren't good enough to qualify. The only drawback is that in some cases the areas are too large (all of Chianti, about half of Tuscany, is DOCG for example, despite fluctuations in quality from place to place)¹⁰.

10. The EFSA



In Italy food is sacred: it's culture, history and business at the same time. Ferrara lies in Emilia Romagna region, North of Italy, whose richness in terms of traditions and food industry competitiveness is witnessed by some of the Italian most world famous products, like Parmigiano Reggiano and Prosciutto di Parma.

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In recognition of this, following a series of food crisis/scandals in the late 1990s, the **European Food Safety Authority (EFSA)**¹¹ was established in Parma in 2002, an independent European agency funded by the EU budget that operates separately from the European Commission, European Parliament and EU Member States.

EFSA, is an independent source of scientific advice and communication on risks associated with the food chain, and was created as part of a comprehensive programme to improve EU food safety, ensure a high level of consumer protection and restore and maintain confidence in the EU food supply.

In the European food safety system, risk assessment is done independently from risk management. As the risk assessor, EFSA produces scientific opinions and advice to provide a sound foundation for European policies and legislation and to support the European Commission, European Parliament and EU Member States in taking effective and timely risk management decisions. EFSA's remit covers food and feed safety, nutrition, animal health and welfare, plant protection and plant health. In all these fields, EFSA's most critical commitment is to provide objective and independent science-based advice and clear communication grounded in the most up-to-date scientific information and knowledge.

11. GAS, NPOs and pitchforks



In the beginning of 2012, a new taxation on fuel and properties inflamed the protest of Sicilian workers, the so called *movimento dei forconi* (pitchforks movement). Farmers, fishermen and truck drivers protested because they could not afford their living anymore: according to Coldiretti Calabria (Feb. 2010), orange juice factories pay oranges only 0,08 euro per kilogram, a price which does not even pay off the mere pick up price . A the same

¹⁰ An idea of diversity on pag. 10: a map of Campania Region typical wines of. Source: WineNews.com, 01/03/2011.

¹¹ Source: <http://www.efsa.europa.eu/>

time, Italy imports cheap oranges from Morocco, lemons from Argentina, artichokes from Egypt and leave Italian farmers in trouble and debts. The protest spread all over Italy, paralyzing for many days motorways and the whole supply chain.

The situation can be briefly described as follows: farmers can not afford their living, final buyers can't afford purchasing goods and all the gain goes to middle man: the final price can be 15 - 20 times higher than the original cost in the field (from 0,10 € to 1,5 € for one artichoke).

To survive competition, while the producers associations (such as Coldiretti and Agroindustria) urge the Italian government to protect Italian products in the European and international arenas, some farmers try to switch to organic farming in order to increase value added; some other farmers rent their land to energy company to install solar panels plants, with the subsequent loss of land and destruction of landscape.

Some **No Profit Organizations**, such as Accademia Italiana della Cucina (www.accademiaitalianacucina.it), Slow Food (www.slowfood.it) and Università della Cucina Mediterranea (www.ucmed.it) and even academies like Università degli Studi di Scienze Gastronomiche (www.unisg.it) work in order to preserve and to enhance the value of the immense cultural and economic heritage of the Italian gastronomy and food industry.



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At the same time some grassroots organizations work to directly support Italian farmers by joining a **GAS** (*Gruppo di acquisto solidale* – Solidarity Purchase Group).

A GAS is made of a group of people (20 families, on average) who organize to purchase directly from the producer. The first GAS was created in 1994, and the official network now numbers over **850 GASs** (Retegas.org).

The main aim is not to save money but to establish strong consumer-producer relationships grounded in a real sense of one-on-one trust. In this kind of relationship convenience is gained through cooperation instead of competition. In many cases, the consumers and the farmers/producers become partners, joining together in both the planning and decision-making processes as well as sharing in both the benefits and risks.



The GAS network has achieved much goals:

- healthy food and less waste of food (less quantity, more quality);
- money saving;
- farmer/producer self-sustainability through a shorter food chain;
- more human relationships, cultural diversity, and a stronger sense of community;
- environmental (less waste), landscape, and biodiversity protection.

12. Growing quality Vs illegal dumping

Special and toxic waste derive from (dangerous) industrial processes. Disposing special waste is very expensive and toxic waste is even more expensive.

That's why many firms from the north of Italy and Europe found irresistible the offer by organized crime firms¹² to "take care" of their toxic waste for half of the price (or even much less than that). The big question is: would you buy apples from a grocer who ask you the half of the price all the other grocers ask for the very same apples?

And that's why organized crime syndicate managed to dump millions of tons of toxic waste in the countryside, often with the agreement of those farmers who accept selling out their land to pay debts. The result of this criminal activity is that: 1) northern Italy firms save a lot of money (more profits, more occupation); 2) organized crime syndicates (especially Camorra) make huge amounts of money; 3) the countryside in the south of Italy - but judicial investigations recently found evidences in many other Italian regions, including ground waters, are heavily poisoned by any kind of chemicals; 4) citizens in some country areas between the provinces of Napoli and Caserta¹³ are exterminated by cancer just as if they were living in the worst industrial area of the country (as reported in a joint pilot study by WHO, Campania Region and the Italian Health Ministry¹⁴).

Improving the quality of agriculture can be an effective way to prevent and fight this crime, which has been going on for over 20 years: if farmers are given a viable and sustainable option, if their hard daily work is well rewarded at least as to provide them enough money at least to earn their living, then they would not need to sell out their land to mafias.



The official list of the Campania region (13) DOP and (8) IGP products¹⁵ stands an evidence of this theory.

In fact, with the exception of the world famous *mozzarella di bufala* (that's is produced in a very large area, from north to south in the region) all the other quality products are grown / processed in small areas that do not overlap with the areas used as illegal landfills.

Never give up hope that things can change for the better!

¹² A criminal firm can be defined as a firm that is controlled by an organized crime syndicate (S. Consiglio et alii, The dark side of business: criminal firms and external control of resources in the public sector domain, EURAM - European Academy of Management, Tallin, 2011)

¹³ To learn more about that, please visit the astonishing nonprofit website: www.laterradeifuochi.it

¹⁴ <http://www.euro.who.int/en/what-we-do/health-topics/environment-and-health/health-impact-assessment/country-work/impact-of-waste-treatment-on-human-health-in-campania-region-italy>

¹⁵ <http://www.sito.regione.campania.it/agricoltura/tipici/indice.htm>