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About Sino Silliker

Training Course – Preventive Controls for Human Food

Background

US Food and Drug Administration (FDA) published Food Safety Modernization Act (FSMA) final rule for Current Good Manufacturing Practice (cGMP), Hazard Analysis and Risk-based Preventive Controls for Human Food (21 CFR, Part 117) in September 2015. The rule requires “Preventive Controls Qualified Individual” to establish Food Safety Plan. Companies export to the U.S. should meet this rule before September 19, 2016

“Preventive Controls for Human Food” Training Course, published by FSPCA, has been accepted by FDA. According to the requirements of the FSMA regulations, staff who establish the implementation of food safety plan in food enterprise and third party certification auditors must attend training courses taught by teachers who have got the teaching qualification from FSPCA and get the certificate.

Sino Silliker now releases Training Course of Preventive Controls for Human Food to help US exported food manufacturing plants to better understand this rule. After the English version training course, now Chinese version training course is promoted by Mr. John Chapple's team who are Lead Instructors recognized by FSPCA. The participants who successfully complete the training course will get the US FDA recognized training certificate from FSPCA.

Brief Introduction of Speaker:

Miss Jia and Mr Meng, who will be the speakers of the training, are both Lead

Instructors recognized by FSPCA from Mr. John Chapple's team. They both have more than ten years of food safety practical experiences and rich teaching experiences in preventive control training. Both of them are well trained by Mr. John Chapple who has deep experience in China, having managed a food processing plant and farm, developed a food testing laboratory, and latterly been working with several leading US food companies on the technical and food safety aspects of their imports from China. He has been following the development of FSMA for more than 5 years.

How to Apply

Contact: Miss Zhang

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Cellphone: 15865540603

Email: miffy.zhang@mxns.com

Date: April 10th ~12th 2017

Place: NO.63 Shanghe RD, Qingdao

Price: 4000 RMB / person

Training Schedule

Apr.10th

09:00-10:00	Chapter 1: Introduction to Course and Preventive Controls
10:00-10:45	Chapter 2: Food Safety Plan Overview
10:45-11:00	Coffee Break

11:00-12:00 Chapter 3: Good Manufacturing Practices and Other Prerequisite Programs

12:00-13:00 Lunch Time

13:00-14:00 Chapter 4: Biological Food Safety Hazards

14:00-15:00 Chapter 5: Chemical, Physical and Economically Motivated Food Safety Hazards

15:00-15:15 Coffee Break

15:15-16:00 Chapter 6: Preliminary Steps in Developing a Food Safety Plan

16:00-17:30 Chapter 7: Resources for Food Safety Plans

Apr.11th

09:00-10:00 Chapter 8: Hazard Analysis and Preventive Controls Determination

10:00-10:15 Coffe Break

10:15-11:00 Chapter 9: Process Preventive Controls

11:00-12:00 Chapter 10: Food Allergen Preventive Controls

12:00-13:00 Lunch Time

13:00-14:00 Chapter 11: Sanitation Preventive Controls

14:00-15:00 Chapter 12: Supply - chain Preventive Controls

15:00-15:15 Coffe Break

15:15-16:00 Chapter 13: Verification and Validation Procedures

16:00-16:30 Chapter 14: Record - keeping Procedures

16:30-17:30 Chapter 15: Recall Plan

Apr.12th

09:00-10:00 Chapter 16: Regulation Overview – cGMP, Hazard Analysis, and Risk - Based Preventive

10:00-10:15 Coffe Break

10:15-12:00 Q&A

Focus on China



China recognizes potatoes as fourth staple in Five-Year Plan

China predicts huge growth thanks to potatoes, with the current Five-Year Plan recognizing the crop as one of the country's four staple foods alongside rice, grains, and corn. The government plan is to focus on these staples in order to ensure the Chinese of food safety and security.

Identifying potatoes as China's fourth staple food has been long overdue. Although potatoes have historically been part of China's various regional cuisines, their inclusion as a staple rarely happens in Chinese households, China Daily reported.

The Communist Party of China (CPC) clearly defines food safety and security as among its top agendas in the present Five-Year Plan, which targets 6.67 hectares dedicated to potato production by 2020. The Ministry of Agriculture envisions potatoes will constitute 30 percent of China's food.

Chinese potato scientists also recently produced virus-resistant potatoes, which are capable of 30-50 percent higher yields compared to ordinary counterparts. Disease resistance in potatoes is integral to ensuring the Chinese populace's need to secure adequate food.

New ways to track post-harvest temperature and humidity for veg

"To control the temperature and humidity level of harvested vegetables and their impact on quality and shelf time, our tracking equipment traces the storage and transportation process and promptly records the temperature and humidity

level inside a container. At the present time, a standard temperature is between 30 and 70 degrees, but based on the characteristics of different vegetables and fruits, the acceptable range might vary. This helps us to promptly assess whether or not the data of customers are according to standards," says Mister Wu, market manager at Freshliance.

"At the present stage, 70% of our data sensors are sold abroad. Among these, 50% is exported to American countries, 30% to European countries and 20% to Middle-Eastern and Asian countries. 30% of our sensors are sold in the domestic market, of which 60% goes to Shandong province and 40% goes to Fujian province. Our customer base within China and abroad mainly consists of three profiles: the first one is dealers and agents doing business in vegetables and fruits; another is manufacturers of vegetables and fruits; and another one is transportation companies. The demand on the international market for using data sensor equipment during transport is comparatively strong, while domestically customers require more solutions for storage and coolhouse issues. In the future, we will continue sustaining the core of our business on the international market. This is largely because foreign consumers are more aware of food safety than Chinese consumers."

"In the coming years, we plan to vigorously look for more analyses for our tracking equipments, while we try to keep selling top notch products. By doing



so we hope to deliver an integrated service for our customers. I have very good feelings about the market potential. First of all, following the rapid evolution of global agricultural produce businesses and the gradual improvement of living standards, customer's demands of food safety will become stronger. This gives a new impetus to businesses dealing in transporting and storing vegetables and fruit. Next, the regulations within our industry, that are set by the government, are becoming more and more solid. This paves a new road for us in a very significant way."

Successful implementation of 'Fruit Network' in Rongcheng

A few days ago, Rongcheng city in Shandong province succeeded in making the first 'fruit network + cultivation greenhouses' model operational. In order to improve the management of the modern agricultural industry, the city of Rongcheng invested almost 1 million RMB to all high-efficiency, ecological demonstration orchards to increase the fruit network monitoring installations. With the fruit network technology, the growth environment can be monitored in real-time in the greenhouses. This includes temperature, moisture level, sunlight, carbon dioxide values and others. This provides smart monitoring information for an accurate management of the fruits and vegetables. All sorts of nutrients are supplied according to need, which is a modern transformation compared to traditional agriculture that relied on the knowledge and intuition of the farmer. Gradually, the cultivation process can become 'intelligent' with an increasingly high efficiency.

International News

FDA, Federal Partners Issue New Food Safety Analytics Strategic Plan



The U.S. Food and Drug Administration (FDA), Centers for Disease Control and Prevention (CDC), and the U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS)

have issued a new Strategic Plan for 2017-2021 as part of the Interagency Food Safety Analytics Collaboration (IFSAC).

IFSAC was created in 2011 to improve coordination of federal food safety analytic efforts and address cross-cutting priorities for food safety data collection, analysis, and use. Its projects and studies aim to identify foods that are important sources of human illness. IFSAC focuses analytic efforts on four priority pathogens: Salmonella, Escherichia coli (E. coli) O157:H7, Listeria monocytogenes (Lm), and Campylobacter. CDC estimates that together, these four pathogens cause 1.9 million cases of foodborne illness in the United States each year.

Under the new strategic plan, IFSAC will focus on continuing to improve estimates of the sources of foodborne illnesses and developing methods to estimate how these sources change over time. The three goals of the new

strategic plan are to improve the use and quality of new and existing data sources; improve analytic methods and models; and enhance communication about IFSAC progress.

The strategic plan outlines key objectives to achieve those goals, including:

- Enhance the collection and quality of relevant source data;
- Enhance the use of existing regulatory and foodborne illness surveillance data;
- Incorporate genomic data and other novel data sources;
- Explore ways to address key gaps in data quality, methods and models;
- Develop new analytic approaches and models to maximize use of existing data;
- Expand the availability of technical and scientific expertise through collaboration with internal and external partners;
- Enhance relationships and engagement with internal and external groups; and
- Improve the synthesis, interpretation and dissemination of analytical findings for multiple audiences.

The plan also highlights accomplishments from IFSAC's first five years, and the group's intent to continue engaging with stakeholders on future work.

Statement by Commissioner Andriukaitis on the Adoption of the Regulation on Official Controls

Today the European Parliament has adopted the new Regulation on Official Controls, proposed by the European Commission, to increase Member States' ability to prevent, eliminate or reduce health risks to humans, animals and plants. The Regulation provides a package of measures that will strengthen the

enforcement of health and safety standards for the whole agri-food chain.

The new rules aim at modernising and simplifying the European control system to ensure that food in the European Union is safe along the entire agri-food chain.

The regulation is part of the body of EU legislation covering the food chain package that cuts down almost 70 pieces of EU legislation to 5 reduces the red-tape on processes and procedures for farmers, breeders and food business operators (producers, processors and distributors) to make it easier for them to carry out their profession.

EU citizens will benefit from safer products and a more effective and more transparent system of controls along the chain. The package also provides simpler, science and risk-based rules, allowing more efficient processes for business. Finally, the national controllers are given the powers and tools to deliver their tasks more effectively.

This new piece of legislation reaffirms the EU' leading position world-wide in the area of food safety. It also paves the way to establishment of the long-awaited reference centres for animal welfare.

I want to thank the successive Presidencies of the Council and the Rapporteurs of the European Parliament, Mr Pirillo, under the previous term, and Ms Kadenbach under the current one, for reaching an agreement in the political negotiations, as well as the various Shadow Rapporteurs from the other political groups.

We will now start to prepare the more specific rules which stem from the Regulation to ensure it can apply in practice.

We also very much look forward to a constructive dialogue with the Member States, the Parliament and stakeholders in order to achieve a uniform approach on implementation.

STATEMENT/17/610

Antimicrobial resistance remains high, says EU report



Bacteria found in humans, animals and food continue to show resistance to widely used antimicrobials, says the latest report on antimicrobial resistance (AMR) in bacteria by the European Food Safety Authority (EFSA) and the European Centre for Disease Prevention and Control (ECDC). The findings underline that AMR poses a serious threat to public and animal health. Infections caused by bacteria that are resistant to antimicrobials lead to about 25,000 deaths in the EU every year.

Vytenis Andriukaitis, EU Commissioner for Health and Food Safety, said: “Antimicrobial resistance is an alarming threat putting human and animal health in danger. We have put substantial efforts to stop its rise, but this is not enough. We must be quicker, stronger and act on several fronts. This is why the Commission will launch a new Action Plan this summer that will give a new framework for future coordinated actions to reduce the spread of antimicrobial

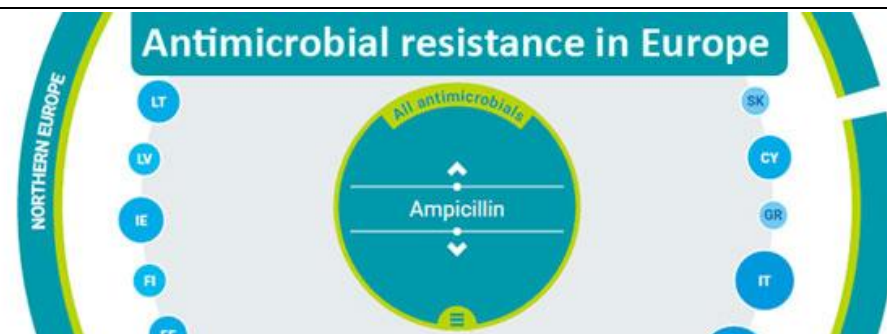
resistance.”

The report shows that in general multi-drug resistance in Salmonella bacteria is high across the EU. However, experts note that resistance to critically important antimicrobials used to treat severe human cases of Salmonella infection remains low. Salmonellosis, the disease caused by these bacteria, is the second most commonly reported foodborne disease in the EU.

Mike Catchpole, Chief Scientist at ECDC, said: “It is of particular concern that some common types of Salmonella in humans, such as monophasic Salmonella Typhimurium, exhibit extremely high multi-drug resistance. Prudent use of antibiotics in human and veterinary medicine is extremely important to address the challenge posed by antimicrobial resistance. We all have a responsibility to ensure that antibiotics keep working.”

The report also highlights that antimicrobial resistance levels in Europe continue to vary by geographical region, with countries in Northern and Western Europe generally having lower resistance levels than those in Southern and Eastern Europe. Marta Hugas, Head of EFSA’s Biological Hazards and Contaminants unit, said: “These geographic variations are most likely related to differences in antimicrobial use across the EU. For example, countries where actions have been taken to reduce, replace and re-think the use of antimicrobials in animals show lower levels of antimicrobial resistance and decreasing trends.”

This year, the publication of the report is accompanied by a data visualisation tool, which displays data by country on antimicrobial resistance levels of some bacteria found in foods, animals and humans.



The report also includes the following findings that may have a public health impact:

- Resistance to carbapenem antibiotics has been detected for the first time as part of EU-wide annual monitoring in animals and food. Carbapenems are usually the last remaining treatment option for patients infected with multi-drug resistant bacteria to other available antibiotics. Very low levels of resistance were observed in *E. coli* bacteria found in pigs and meat from pigs.
- Extended-spectrum beta-lactamase (ESBL)-producing *E. coli* has been detected in beef, pork, pigs and calves. Bacteria that produce ESBL enzymes show multi-drug resistance to β -lactam antibiotics, which include penicillin derivatives and cephalosporins. The prevalence of ESBL-producing *E. coli* varied across countries, from low to very high (find out more from our data visualisation tool).
- Resistance to colistin has been found at very low levels in Salmonella and *E. coli* in pigs and cattle. Colistin may be commonly used in some countries for the control of infections in animals, especially in pigs. In some circumstances it may be used as a last-resort antibiotic in humans.

- More than 10% of the tested *Campylobacter coli* bacteria in humans showed resistance to two critically important antimicrobials (fluoroquinolones and macrolides), which are used to treat severe cases of *Campylobacter* infections in humans. *Campylobacteriosis* is the most commonly reported foodborne disease in the EU.
- Scientific Report: The European Union summary report on antimicrobial resistance in zoonotic and indicator bacteria from humans, animals and food in 2015

Background

This year's report presents the results of the analysis of data submitted by Member States for 2015, focusing on pigs and cattle. Next year the report will cover broilers, laying hens and turkeys.

Third-Party Audits and FSMA

The FDA Food Safety Modernization Act (FSMA) establishes a framework that involves multiple layers of protection and recognizes the important role we all play in protecting consumers from unsafe food. At its core, however, FSMA makes it clear that the food industry has the primary responsibility for food safety. FDA's role is to establish strong, risk-based food safety standards and to oversee industry to help ensure that it is meeting these standards. Independent of FDA's oversight role, FSMA also puts an obligation on certain entities in the food industry to verify that their suppliers are meeting FDA food safety standards. The agency contemplates a role for reliable, third-party audits, whether they're conducted by a government agency or a private concern.

Accredited Third-Party Certification Rule

The final rule establishes a voluntary program for the accreditation of third-party certification bodies (CBs) to conduct food safety audits and issue certifications for foreign facilities, and the foods – for both people and animals -- that they produce.

Certifications issued under FDA's third-party program have two stated purposes under FSMA:

- Importers will use facility certifications from foreign suppliers in helping to establish their eligibility to participate in the Voluntary Qualified Importer Program (VQIP), which is a voluntary program that provides for the expedited entry of food imported by participating importers.
- FSMA also provides FDA with a new tool to require certification as a condition of entry when certain statutory criteria are met. For example, those criteria include:
 - ☞ safety risks associated with the food product,
 - ☞ food safety risks associated with the country, region, or origin of the food, and
 - ☞ the capability of the regulatory system of the exporting nation to ensure compliance with FDA safety standards. FDA intends to use this tool in limited circumstances.

Supplier Verification in the Foreign Supplier Verification Program (FSVP) and Preventive Controls (PC) Rules

The use of on-site audits is one option when conducting supplier verification activities under the Food Safety Verification Program and Preventive Controls rules. (While importers and processors have flexibility to choose a verification

activity that is appropriate to the risks associated with the food and supplier, an annual on-site audit is the default supplier verification activity when there is a reasonable probability that exposure to a hazard requiring control will result in serious adverse health consequences or death to humans or animals.)

These onsite audits do not have to be conducted by auditors accredited under FDA's third-party certification program. The regulations simply state that the audits must be conducted by "qualified auditors" (i.e., auditors with appropriate experience, training, education, or a combination thereof). Thus, an importer or processor may choose a certification body that has been accredited under FDA's third-party program or not. Two key requirements are:

- ☞ that they use a "qualified auditor" (including that the auditor must not have any financial conflicts of interests that influence the results of the verification activities), and
- ☞ that the audits consider applicable FDA food safety standards, such as the PC rules and produce rule.

Potential for Leveraging Audits in Produce Rule Compliance Strategies

FDA envisions a broad, collaborative effort for achieving compliance with the produce rule. While audits are not required, FDA contemplates leveraging third-party audits as part of its overall compliance strategy. The agency intends to do this, in part, by building on current private audit activity and by working with the produce industry and other government and private partners to strengthen the rigor and reliability of private audits.

EU and Chile sign mutual recognition agreement for organic farming

On Monday, the countries of the European Union approved the signing of a

mutual recognition agreement with Chile regarding the regulations for the production and control of organic farming, which ensures that EU and Chilean organic products will be able to enter the each other's market without additional controls.

The ministers of Agriculture of the twenty-eight countries comprising the EU have approved the signing of the agreement. The European Parliament must now give its consent so that the Member States can formally adopt the final decision.

The agreement also includes a system for cooperation, the exchange of information, and a dispute settlement mechanism for trade in organic products, stated the EU Council.

The goal of the agreement is to promote the trade in organic products between Chile and the bloc and to contribute to the development of the sector in the EU. Another goal is to improve the protection of ecological brands and strengthen regulatory cooperation between both parties.

The agreement covers organic products, such as unprocessed vegetable products, live animals or raw animal products, including honey, aquaculture products and seaweed; processed agricultural products for food, including wine,



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processed agricultural feed products, vegetative propagation material and seeds for cultivation.

The agreement will enter into force three months after Chile and the EU notify the completion of all necessary internal procedures.

Safety Alerts

Date	Brand Name	Product Description	Reason/ Problem	Company
03/23/2017	ChloroFields	Micro-Greens Asian Mix	Salmonella	ChloroFields
03/23/2017	Nuvita	Plant based superfood 30 shakes, chocolate flavor and vanilla flavor	Undeclared peanuts	Nuvita
03/20/2017	Barnsdale Farms®, HoundsTooth® and Mac's Choice®	Dog treat- Pig Ears	Samonella	EuroCan Manufacturing
03/20/2017	Ronzoni	Thin Spaghetti	Undeclared egg	Riviana Foods Inc
03/17/2017	Nabelsi	Thyme	Lead	Aroma Imports Inc.
03/16/2017	(no brand name) Edamame	Edamame (Soybeans)	Listeria monocytogenes	Advanced Fresh Concepts

				Franchise Corp.
03/14/2017	Dolcetta	Chocolate Candy	Undeclared soy and milk	Dolcetta Artisan Sweets
03/13/2017	Vulto Creamery	Cheese	Listeria monocytogenes	Whole Foods Market
03/11/2017	Vulto Creamery	Cheeses	Listeria monocytogenes	Vulto Creamery
03/10/2017	Dixie Diners Club	Carb Not Beanit Butter	Escherichia coli O157:H7	The SoyNut Butter Co.
03/09/2017	Lidia's	Marinara Sauce	Undeclared milk	Nonna Foods
03/09/2017	7-Select	Mantecada (Muffin)	Undeclared milk	BAK-EZ Bakery Company
03/09/2017	Regeneca Worldwide	Various herbal and dietary supplements	Not manufactured in compliance with cGMPs	Regeneca Worldwide
03/08/2017	Gerber	Cheese Ravioli Pasta Pick-Ups	The egg allergen is missing from the 'Contains'"statement	Gerber Products Company
03/08/2017	GFS	Monterey Jack Cheese with Jalapeno Peppers	Listeria monocytogenes	Biery Cheese Co.

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03/07/2017	I.M. Healthy	Original creamy SoyNut Butter	Escherichia coli (E. coli) O157:H7	SoyNut Butter Co.
Date	Brand Name	Product Description	Reason/ Problem	Company
03/06/2017	WEGMANS	Milk Chocolate Big Ear Bunny Sucker	Undeclared peanuts	Landies Candies Co Inc.
03/04/2017	I.M. Healthy	Original creamy SoyNut Butter	Escherichia coli (E. coli) O157:H7	SoyNut Butter Co.
02/28/2017	Yoke's Fresh Market	Cheese	Listeria monocytogenes	Yoke's Fresh Market
02/28/2017	Lonestar Bakeries, Whole Foods Market	Cake	Undeclared tree nut (pecans)	Whole Foods Market
02/25/2017	Trader Joe's	Apple Sauce	potential presence of glass pieces	Manzana Products Co., Inc.
02/24/2017	Edex	Alprostadil for injection	Potential Lack of Sterility Assurance	Endo Pharmaceuticals Inc.
02/24/2017	Basha's and Food City	Cheeses	Listeria monocytogenes	Lakeview Cheese and Bashes' Family of Stores
02/24/2017	Our Chef's Own	Spinach Orzo Salad	Undeclared tree nut	Whole Foods Market

Enterprise News

Merger of two Oregon onion shippers announced

The merger of two Treasure Valley onion shippers was announced on Feb. 23, with Murakami Produce Co. LLC and Baker Packing Company, both located in Ontario, OR, to consolidate as an “onion supershed” on July 1 and doing business as Baker & Murakami Produce Co. LLLP.

“Murakami and Baker have always had mutual respect for one another,” Grant Kitamura, managing member of Murakami Produce, said. “Both businesses have been successful and have reputations of quality product, honesty and integrity. It seemed only natural to merge the two operations to create a packing facility to establish a new economy of scale in Idaho-Eastern Oregon with the prowess to compete on any level.”

Steve Baker, president of Baker Packing, said he and his father, Baker founder and CEO Jerry Baker, are “looking forward to working with the people from Murakami Produce Co. We have the utmost respect for what they have accomplished over their long and successful history, and we believe both companies will be able blend their cultures into making for a better and more efficient company.”

To facilitate the efficiency, European-designed and manufactured grading and packing equipment is being installed in the existing Baker packing facility, and construction of a new 20,000-square foot finished product/shipping structure has begun at the site, the principals said. That structure will bring the new company’s total packing and shipping area to a total of 68,000 square feet.

The merger has been in the works for more than a year with management teams discussing the creation a “state-of-the-art packing facility, a facility that could stand the test of time and allow us to be more competitive in our industry,” Kitamura said.

Steve Baker agreed, saying, “Baker and Murakami have been leaders in our local industry for years, and we are all very excited as this new venture will be a game changer here in the Treasure Valley.”

Biological pest management gaining ground

The offerings and emergence of biological-based solutions for pest management have been growing. A report by research firm, Frost and Sullivan, suggested that the value of biopesticides was \$594 million in 2008 and predicted it would nearly double to \$1.02 billion by 2015. Growers are gravitating toward the products, based upon demands from their buyers, and also after learning how to sort out the various products on the market and make effective use of them on the farm.

Grower acceptance is increasing, as Rick Melnick, Chairman of the Biological Products Industry Alliance, noted during the recent Biocontrols USA West 2017 Conference and Expo. “The ‘Wild West’ time for biopesticides is over,” he noted. “The products that didn’t work are gone.”

Duda Farm Fresh Foods has effectively blended biocontrol products into their production programs. Perry Yance, a Farm Manager for vegetables with Duda, says these products are not new to its operations.

Yance says the specific targeting of pests offered by biopesticides is desirable, too, because that generally means they are friendly to beneficial insects in fields. That in turn also means the products are safer for workers handling the

materials or in the field.

EU strengthens controls along the agri-food chain



New EU rules will strengthen the whole agri-food chain, from farm to fork, setting up comprehensive controls on food safety, feed, plant health, pesticides, animal health and welfare.

The new EU regulation concerns operators at all stages of the food

chain, setting up:

- 1.unannounced, risk-based controls in all sectors
- 2.better enforcement against fraudulent or deceptive practices
- 3.common rules for border controls carried out on animals and products imported from third countries
- 4.enhance cooperation and assistance between EU countries.

The new "official controls regulation" will enter into force 20 days after its publication in the Official Journal of the EU. The rules will be gradually phased in to give EU countries and industry the time to adapt.

MARKET NEWS - REPLY

If you have any views or comments on the articles in the marketing news please feel free to contact us on the following email address: sales.china@mxns.com