

Our world-class services
ensure **FOOD SAFETY AND QUALITY**



Over 100 laboratories in 21 countries



June 2017

MARKET NEWS



Hotline: 400-627-8088

Email: sales.china@mxns.com

www.merieuxnutrisciences.com

www.merieuxnutrisciences.com.cn



CONTENTS

ABOUT SINO SILLIKER	1
<i>Training Course – Preventive Controls for Human Food</i>	<i>1</i>
FOCUS ON CHINA.....	2
<i>China renews imports of 14 GMO crops and adds two new varieties</i>	<i>2</i>
<i>Opinions of China Food and Drug Administration about regulating the use management of rapid detection method of food</i>	<i>2</i>
<i>Drought leads to reduced apple output in Shandong area.....</i>	<i>3</i>
INTERNATIONAL NEWS	3
<i>FDA Signs MOU with China to Outline Certification Process for Certain Exports</i>	<i>3</i>
<i>CDC report shows foodborne botulism poisoning increasing.....</i>	<i>4</i>
<i>New EU-China-Safe Project to Focus on Food Fraud</i>	<i>5</i>
<i>U.S. Bans Brazilian Beef Over Safety Concerns.....</i>	<i>6</i>
<i>EU agency looks at substances in food for newborns</i>	<i>7</i>
SAFETY ALERTS	8
ENTERPRISE NEWS.....	10
<i>Amazon to Buy Whole Foods Market for \$13.7 Billion.....</i>	<i>10</i>
<i>IBM and Cornell Team Up to Research Global Milk Safety.....</i>	<i>11</i>
<i>U.S. cattlemen see opportunity to reopen JBS anti-trust issue</i>	<i>11</i>
MARKET NEWS - REPLY.....	12

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

Phone: 0532-83816633-6891

Cellphone: 15865540603

Email: miffy.zhang@mxns.com

Date: July 26th ~28th 2017

Place: NO.63 Shanghe RD, Qingdao

Price: 4000 RMB / person

Training Schedule

Jul.26th	
09:00-09:30	Chapter 1: Introduction to Course and Preventive Controls
09:30-10:00	Chapter 2: Food Safety Plan Overview
10:00-10:45	Chapter 3: Good Manufacturing Practices and Other

	Prerequisite Programs
10:45-11:00	Coffee Break
11:00-12:00	Chapter 4: Biological Food Safety Hazards
12:00-13:00	Lunch Time
13:00-14:00	Chapter 5: Chemical, Physical and Economically Motivated Food Safety Hazards
14:00-14:30	Chapter 6: Preliminary Steps in Developing a Food Safety Plan
14:30-14:45	Coffee Break
14:45-15:15	Chapter 7: Resources for Food Safety Plans
15:15-17:00	Chapter 8: Hazard Analysis and Preventive Controls Determination

Jul.27th

09:00-10:20	Chapter 9: Process Preventive Controls
10:20-10:35	Coffee Break
10:35-12:00	Chapter 10: Food Allergen Preventive Controls
12:00-13:00	Lunch Time
13:00-14:30	Chapter 11: Sanitation Preventive Controls
14:30-15:45	Chapter 12: Supply - chain Preventive Controls
15:45-16:00	Coffee Break
16:00-17:00	Chapter 13: Verification and Validation Procedures

Jul.28th

09:00-10:00	Chapter 14: Record - keeping Procedures
10:00-10:45	Chapter 15: Recall Plan
10:45-11:00	Coffee Break
11:00-12:00	Chapter 16: Regulation Overview - cGMP, Hazard Analysis, and Risk - Based Preventive

Focus on China**China renews imports of 14 GMO crops and adds two new varieties**

China, the world's top buyer of genetically modified (GMO) soybeans, renewed the import approvals for 14 GMO crop varieties and approved the import of two new varieties starting on June 12, the Ministry of Agriculture said on Wednesday.

The new varieties are Dow AgroSciences' Enlist corn and Monsanto's Vistive Gold soybean, the Ministry of Agriculture said in a statement. The 14 renewed products include Syngenta's MIR162 Duracade corn, a Monsanto sugar beet and three Bayer rapeseed products.

The approvals are for a three-year period lasting until 2020, the statement said.

China does not permit the planting of GMO varieties of staple food crops but does allow the import of GMO crops, such as soybeans, for use in its huge animal feed industry.

Imported biotech products take six years to gain approval in China compared with three years in other major markets.

Opinions of China Food and Drug Administration about regulating the use management of rapid detection method of food

China Food and Drug Administration proposed opinions on use management of rapid detection method of food, the opinions defined that the food rapid detection cannot replace the food inspection methods carried out by food inspection agency by using conventional laboratory instruments and equipment

and cannot be used in the food sampling inspection in the deployment of food safety supervision work.

Drought leads to reduced apple output in Shandong area



The output of apples in Shandong province is lower than last year. The first reason for this reduced production is the serious drought conditions which affected the health of the trees. A second reason is the decreased investments that fruit farmers have carried out towards their orchards, which was a direct consequence of last

year's low apple prices. The third reason is the update of the orchards. They chopped down more apple trees between last winter and this spring than ever before in Shandong province. This has also had a certain impact on the output of apples in Shandong this year.

The droughts in Shandong province and Liaoning province this year were very serious. Two of the main producing locations in China will suffer from reduced output because of these droughts. At the present time, it looks as if the output of apples will keep on tumbling down in the future, as long as no other natural disasters occur. Although only producers in the eastern part of the country suffer from reduced output, apples from large plantations in the west and middle of the country have already entered the last stages on the market, which allows them to still make up for the deficiency to some degree. Moreover, the flowering season for apples has been long this year, with temperatures changing frequently and a mild winter. So, fortunately, the majority of the fruits still bore fruit.

International News

FDA Signs MOU with China to Outline Certification Process for Certain Exports

The U.S. Food and Drug Administration has signed a Memorandum of Understanding (MOU) with the Certification and Accreditation Administration of the People's Republic of China (CNCA), formally establishing a registration process for U.S. food manufacturers who export certain foods to China. The FDA is taking this action in response to China's State General Administration of the People's Republic of China for Quality Supervision and Inspection and Quarantine (AQSIQ) issuance of Administrative Measures for Registration of Overseas Manufacturers, known as AQSIQ Decree 145.

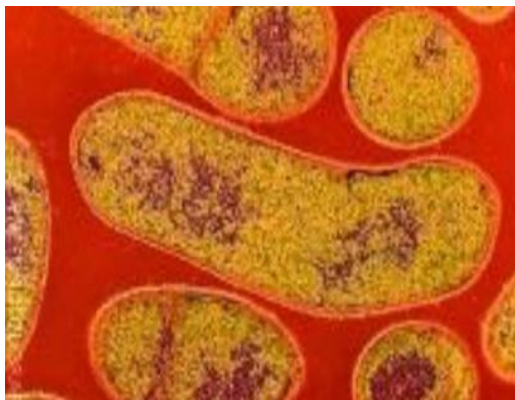
AQSIQ Decree 145 requires that CNCA receive certification of compliance with the relevant standards, laws, and regulations of China for the following products as of June 15, 2017: milk and milk products, seafood, infant formula, and/or formula for young children. The MOU provides for a third-party certification process to ensure that manufacturers and products satisfy relevant food safety requirements of China, as specified in Decree 145. In accordance with the MOU, CNCA expects all eligible exporters to provide the FDA with information concerning the third-party certification by a firm approved by China. Pursuant to the MOU, the FDA will also evaluate and provide CNCA with information about whether relevant U.S. establishments are in good standing with the FDA.

This MOU formalizes a new registration procedure. The details about how the agency intends to implement this process and what information exporting establishments should provide to the FDA to register under this new procedure

will be provided in a forthcoming FDA Guidance for Industry. The FDA will use the information it receives to establish and update a list of eligible exporters in a manner consistent with the MOU. The FDA intends to update the list of establishments and products four times per year.

The FDA understands that U.S. exporters want continued and uninterrupted access to the Chinese market, and the agency is working expeditiously to provide CNCA with the assurances it requires for the FDA to establish and maintain a list of U.S. milk and milk product, seafood, infant formula, and formula for young children manufacturers/processors eligible for exporting to China.

CDC report shows foodborne botulism poisoning increasing



Botulism poisoning has been getting a lot of attention in recent weeks and a new report from the Centers for Disease Control and Prevention shows no indication that the paralyzing pathogen is going away.

This is a colored transmission electron micrograph of the Gram-positive anaerobic bacteria

Clostridium botulinum. Photo courtesy of CDC

During the weeks before the CDC released its report on botulism statistics for 2015, botulism headlines had been running heavy.

An outbreak in California, which has killed one and left nine others on ventilators,

and the tragic case of Otto Warmbier, the 22-year-old who was held by North Korea, have raised awareness about botulism poisoning.

In California the culprit was nacho cheese from a heated dispenser in a gas station, according to lab tests by state officials. In the case of Warmbier, who died Monday, his family says they don't believe the North Korean officials.

One fact that is indisputable is that 2015 posted the most confirmed foodborne botulism poisoning cases in the United States than the previous four years. The percentage of botulism poisoning caused by food sources in 2015 was also higher than in the previous four years.

In addition to foodborne botulism, the CDC tracks three other categories of botulism poisoning — infant botulism, wound botulism and botulism of unknown or other sources.

The CDC statistics for 2015 botulism cases in the United States are:

- A total of 199 confirmed and 14 probable cases;
- Infant botulism accounted for 141, or 71 percent, of all cases;
- Foodborne botulism accounted for 39 illnesses, or 20 percent of all cases with one death;
- Wound botulism accounted for 15 illnesses, or 8 percent of all cases;
- Botulism of unknown or other transmission accounted for 4 illnesses, or 2 percent of all cases.

Among probable cases, foodborne botulism accounted for 6 cases and wound botulism for 8 cases.

The 39 cases of confirmed foodborne botulism in 2015 were reported from seven states. The median age of patients was 59 years with a range of 9 to 92 years. There were five outbreaks, defined as two or more cases, accounting for 37 confirmed cases, according to the CDC report posted Monday.

One outbreak was associated with home-canned potatoes in a potato salad served at a church potluck and linked to 27 cases. Another outbreak was associated with fermented seal flipper being linked to four cases. The fourth outbreak was associated with beets roasted in aluminum foil and kept at room temperature for several days then made into a soup, which was linked to two cases.

In addition, there were two outbreaks of two cases each living in the same household or facility in which the foodborne source was unknown.

Public health officials at all levels of government say the statistics they collect are only part of the picture.

“... some cases may not be recognized either because of misdiagnosis or because mildly affected persons may not seek medical care,” according to the CDC.

Statistics on botulism poisoning cases in the previous four years reported by the CDC include:

2014 — A total of 161 confirmed and 16 probable cases of botulism were reported to CDC in 2014. Confirmed foodborne botulism accounted for 15 illnesses, or 9 percent of all cases with two deaths, infant botulism for 128 illnesses, or 80 percent of all cases, wound botulism for 16 illnesses, or 10 percent of all cases, and botulism of unknown or other etiology for 2 illnesses, or 1 percent of all cases. Probable foodborne botulism accounted for 5 cases, and

probable wound botulism for 11 cases.

2013 — A total of 153 confirmed cases of botulism were reported to CDC in 2013. Foodborne botulism accounted for 2 illnesses, or 1 percent of all cases, with 1 death, infant botulism for 135 illnesses, or 88 percent of all cases, wound botulism for 14 illnesses, or 9 percent of all cases, and botulism of unknown or other etiology for 2 illnesses, or 1 percent of all cases.

2012 — A total of 160 confirmed cases of botulism were reported to CDC in 2012. Foodborne botulism accounted for 25 illnesses, or 16 percent of all cases, with one death, infant botulism for 122 illnesses, or 76 percent of all cases, wound botulism for 8 illnesses, or 5 percent of all cases, and botulism of unknown or other etiology for 5 illnesses, or 3 percent of all cases.

2011 — A total of 140 confirmed cases of botulism were reported to CDC in 2011. Foodborne botulism accounted for 20 illnesses, or 14 percent of all cases, infant botulism for 102 illnesses, or 73 percent of all cases, wound botulism for 13 illnesses, or 9 percent of all cases, and botulism of unknown or other etiology for 5 illnesses, or 4 percent of all cases.

New EU-China-Safe Project to Focus on Food Fraud

It was announced today that a major food safety project in Europe and China will be spearheaded by the Institute for Global Food



Security at Queen's University Belfast. The program has been made possible after a €10 million award was granted from the European Horizon 2020 program and the Chinese Ministry of Science and Technology program. The funds are intended to assist the EU and China with improving food safety and fighting food fraud.

According to professor Yongning Wu, chief scientist from the China National Center for Food Safety Risk Assessment, co-ordinator of the Chinese efforts in the project, says, "The EU-China-Safe partnership between our two trading regions is of immense importance to help deliver safe and genuine food to all citizens. Working together across China and the EU will enable us to identify where food fraud is happening, address the root causes and thereby enable us to improve food safety standards for all our citizens."

Labeled as the EU-China-Safe project, the initiative will involve many key players—government agencies, research organizations and the food industry at large. All parties will focus on improving food legislation, food inspection and increasing access to information across both continents. State-of-the-art technologies including a virtual laboratory will create a unique space to share and demonstrate best practice. The use of innovative technologies will result in improved detection of adulteration of food products as well as increased traceability and transparency of global supply chains.

Queens University Belfast estimates that cases of food fraud are worth about \$52 billion each year, globally.

The EU-China-Safe project consists of 33 partners, including 15 in the EU and 18 in China.

EU Partners:

Queen's University Belfast; Vysoka Skola Chemicko Technologiccka V. Praze; Bundesinstitut Fuer Risikobewertung; Agriculture and Food Development Authority; University College Dublin; Wageningen University; Joint Research Centre – European Commission; Fundacion Azti - Azti Fundazioa; Nofima AS; Advanced Research Cryptography Limited; Jochen Kleboth; Euroquality Sarl; Fera Science Limited; Cranswick Country Foods Plc; Nestec SA.

China Partners:

China National Center for Food Safety Risk Assessment; Chinese Academy of Inspection & Quarantine; Beijing Center for Disease Prevention and Control; Jiangsu Entry-Exit Inspection and Quarantine Bureau; Shanghai Entry-Exit Inspection and Quarantine Bureau of The People's Republic of China; China Meat Research Center; China National Research Institute of Food and Fermentation Industries SOE; China Agricultural University; Tianjin University of Science and Technology; Zhejiang Academy of Agricultural Sciences; Yangtze Delta Region Institute of Tsinghua University, Zhejiang; Ningbo Academy of Inspection and Quarantine Comprehensive Service Center for Technical Trade Measures; United States Pharmacopeia Standard R&D and Technical Service (Shanghai) Co Ltd; Danone Asia-Pacific Management Co Ltd; Nestle R&D China Ltd; Inner Mongolia Yili Industrial Group Co. Ltd; Jiangsu Yurun Meat Foods Co Ltd; The Hong Kong Polytechnic University.

U.S. Bans Brazilian Beef Over Safety Concerns

It was announced this week that, under the advisement of Agriculture Secretary Sonny Perdue, the U.S. will suspend all fresh beef imports from Brazil. The reason? "Recurring concerns about safety of the products intended for the American market," says an official statement released by the U.S. Department of

Agriculture (USDA).



Specifically, concerns about Brazil's beef products include "public health concerns, sanitary conditions, and animal health issues."

A statement from Perdue reads, "Ensuring the safety of our nation's food supply is one

of our critical missions, and it's one we undertake with great seriousness. Although international trade is an important part of what we do at USDA, and Brazil has long been one of our partners, my first priority is to protect American consumers. That's what we've done by halting the import of Brazilian fresh beef. I commend the work of USDA's Food Safety and Inspection Service for painstakingly safeguarding the food we serve our families."

In March, USDA's Food Safety and Inspection Service began the task of inspecting all meat products entering the U.S. from Brazil. Approximately 11 percent of those imports were rejected, which equates to 106 lots, or 1.9 million pounds of Brazilian beef products. This rejection rate is significantly higher than the 1 percent of meat shipments that are rejected from other parts of the globe, says USDA. The agency also claims that none of Brazil's rejected meat products have ever made it into the U.S. market for sale.

Previously, Brazil's government promised to address safety concerns surrounding their meat exports. One solution included halting shipments of beef from five of the country's facilities. However, USDA's decision this week

overrules Brazil's own food safety policing.

The suspension will remain in place until the Brazilian Ministry of Agriculture takes "corrective action which the USDA finds satisfactory."

EU agency looks at substances in food for newborns

The European Food Safety Authority (EFSA) approach for assessing substances found in food intended for infants younger than 16 has been updated to take into account for newborns' unique diets.

The change will further support European Union decision-making on the safety of food for this age group, the agency has announced.

The guidance will apply from now on to EFSA assessments linked to food safety including some food additive evaluations.

The composition of food intended for infants is regulated at EU level. The rules include requirements concerning the use and/or presence of substances such as food additives, pesticide residues, contaminants and food contact materials.

The EFSA's Scientific Committee noted that during the period from birth up to 16 weeks, infants are expected to be exclusively fed on breast milk and/or infant formula. The EFSA SC views this period as the time where health-based guidance values for the general population do not apply without further considerations.

"The first weeks of life is the time of the highest relative consumption on a body weight basis. Therefore, when performing an exposure assessment, the EFSA SC proposes to use the high consumption value of 260 mL/kg bw per day," according to the committee.

State-of-the-art assessment methodology

EFSA's Scientific Committee developed guidance that provides an approach for carrying out risk assessment of these types of substances in food, whether intentionally added or not, for infants younger than 16 weeks.

EFSA scientists developed the approach following a state-of-the-art assessment of infant development before and after birth. The guidance identifies bodily processes and organ functions that might enhance an infant's sensitivity towards substances in food. Also, new consumption values for young infants based on their intake of formula as the sole source of nutrition will help to estimate their exposure to these substances.



How the approach works

The Scientific Committee has developed a stepwise approach that allows a case-by-case risk assessment based on evidence of:

- ✧ organ development in human infants, including the gut, metabolism, the brain and brain barriers, the immune system, the endocrine and reproductive systems; and
- ✧ the toxicity of the substance based on tests in juvenile and adult animals, as well as tests in infant animals, for effects not seen in juvenile/adult animals, or for effects potentially occurring at lower doses in infant animals.

Relevant feedback from a public consultation was taken into consideration by the Scientific Committee in finalizing the Guidance and is included in an accompanying report.

Based in Parma, Italy, the European Food Safety Authority is the agency of the European Union that provides independent scientific advice and communicates on existing and emerging risks associated with the food chain.

Safety Alerts

Date	Brand Name	Product Description	Reason/ Problem	Company
06/20/2017	Fat Cat	Hot Sauce	Undeclared peanut	Fat Cat Gourmet Foods
06/19/2017	Kabir's Bakery	Pastries	Undeclared milk	Kabir's Bakery
06/19/2017	Fresh Foods Market, Lantana, Marketside	Hummus	Listeria monocytogenes	House of Thaller
06/16/2017	Ellyndale Nutty Infusions	Almond butter, Cashew	Listeria monocytogenes	NOW Health Group Inc.

MARKET NEWS

		butter		
06/16/2017	Market Basket, Wholesome Pantry, Nature's Promise, more	Trail Mixes	Listeria monocytogenes	United Natural Trading LLC
06/16/2017	Ava's	Cashews, Almonds	Listeria monocytogenes	Hampton Farms
06/15/2017	Evoke, Millville and more	Granola and muesli products	Listeria monocytogenes	NEW ENGLAND NATURAL BAKERS
06/15/2017	Bulletproof	Collagen protein bars and bites	Listeria monocytogenes	Bulletproof 360, Inc. ("Bulletproof")
06/15/2017	Simple Truth	Macadamia nuts	Listeria monocytogenes	The Kroger Co.
06/14/2017	Wildway, Trader Joe's	Grain free granola products	Listeria monocytogenes	Wildway LLC
06/14/2017	GoMacro	MacroBars and Thrive Bars	Listeria monocytogenes	GoMacro
06/14/2017	THE DUCK	FROZEN STEAMED SCOMBER FISH	Potential for Clostridium botulinum growth	WILLIS OCEAN INC.
06/08/2017	Goodseed	Soybean sprouts	Listeria monocytogenes	Happy Sprout Inc
06/08/2017	CC Kitchens	Salad and Slaw kits containing	Listeria	CC Kitchens

		leafy greens		
06/08/2017	Fresh Selections by Kroger, Club Chef LLC	Snack kits containing vegetables	Listeria	Club Chef LLC
06/07/2017	De Mi Pais	Queso Fresco	Listeria monocytogenes	Global Garlic Inc.
06/06/2017	Krimson	Frozen Yellowfin Tuna steaks and cubes	Hepatitis A	Hilo Fish Company
06/06/2017	Southern Grove	Cashews Halves and Pieces with sea salt	Potential presence of glass pieces	Star Snacks Co.
06/05/2017	Western Family	Western Family Onion Soup Mix	Undeclared egg	Gilster-Mary Lee
06/01/2017	Schnucks Bakery	Cinnamon Pudding Half Cakes and Cake Slices	Undeclared Walnuts	Schnucks Bakery
05/31/2017	Golden Temple®, Swad®, and Maya®	Flour	Potential presence of Escherichia coli O121 (E. coli O121)	Smucker Foods of Canada Corp.
05/31/2017	Taste of Inspirations	Greek pasta salad	Undeclared milk	A.S.K. Foods, Inc. (Hannaford Supermarkets)

MARKET NEWS

05/26/2017	Hampton Farms	Cashews	Listeria monocytogenes	Ava's
05/25/2017	Caverflo	Natural Herbal Coffee	Undeclared Sildenafil and Tadalafil, Undeclared Milk	Caverflo.com
05/25/2017	California Sun Dry Foods	Sun-dried tomato pesto	Undeclared Milk and almonds	California Sun Dry
05/24/2017	Simple Truth	Macadamia Nuts	Listeria monocytogenes	Kroger
05/24/2017	Wholesome Country Creamery	Half & Half	Due to presences of Alkaline Phosphatase/may not be properly pasteurized	Naturally Wholesome Products LLC
05/24/2017	Kroger	Dessert cups	Undeclared milk	Kroger

Enterprise News

Amazon to Buy Whole Foods Market for \$13.7 Billion

Online shopping powerhouse Amazon.com Inc.--based in Seattle, WA--announced today plans to buy Austin, TX-based Whole Foods Market Inc. in a \$13.7 billion cash deal.

Offering a rather upscale shopping experience, Whole Foods' popularity and prevalence has grown tremendously over the years as consumers seek out more organic, natural and nutritious food choices. However, such a particular

selection of foods became too pricey, especially for picky and budget-conscious millennials. Competitors began emulating Whole Foods' style, but they sell virtually the same fresh goods for much lower prices. This fierce competition--coupled with a falling stock price--is believed to be the impetus for the grocery chain's sale.



Jeff Bezos, Amazon's CEO says, "Millions of people love Whole Foods Market because they offer the best natural and organic foods, and they make it fun to eat healthy. They're doing an amazing job and we want that to continue."

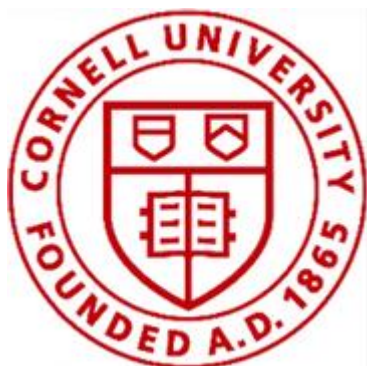
With this acquisition, Amazon's technology expertise is expected to have a major impact on consumers' grocery shopping experience--both online and in-person. The website already offers an online grocery delivery service known as AmazonFresh, but the purchase of Whole Foods is expected to greatly amplify that service's existing presence in the market. Other retailers such as Walmart and Target have already been performing well in the grocery sector.

Under the deal, Whole Foods will keep its name, along with its Austin headquarters and CEO.

Despite today's announcement, the deal still needs to undergo approval by shareholders and regulators. The acquisition should be complete later this year.

Whole Foods Market operates 460 stores in the U.S., Canada and in Britain.

IBM and Cornell Team Up to Research Global Milk Safety



IBM and Cornell University will be joining forces in a new collaboration in the name of food safety.

Both entities will be using next-generation sequencing and bioinformatics in an effort to help reduce safety issues with the world's milk supply.

Although Cornell has long been a leader in dairy research, this new joint venture allows the

institution to become the newest of its kind to join the Consortium for Sequencing the Food Supply Chain. This existing food safety initiative already includes IBM Research, Mars, Inc. and Bio-Rad Laboratories, Inc.

At the center of the Consortium's focus will be raw milk--often transformed into pasteurized milk for drinking, infant formula, cheese, yogurt and other plenty of other food products. Under normal circumstances, raw milk samples are tested for specific types of bacteria. Now, the Consortium will be using the community of microbes or bacteria known as the microbiome to characterize the food samples at an unprecedented resolution. By sequencing and analyzing the DNA and RNA (genetic code) of food microbiomes, researchers plan to create new tools that can help monitor raw milk to detect anomalies that represent food safety hazards and possible fraud.

By doing this, researchers will be able to better decipher between normal and abnormal activity in food ingredients.

While many food producers already have rigorous processes in place to ensure

food safety hazards are managed appropriately, this pioneering application of genomics will be designed to enable a deeper understanding and characterization of microorganisms on a much larger scale than has previously been possible. Consortium researchers will conduct several studies comparing the baseline data of raw milk with known anomalies to help create proven models that can be used for additional studies. They will continue to provide innovative solutions that can potentially minimize the chance that a food hazard will reach the final consumer and provide a tool to assist against food fraud.

The research project will collect genetic data from the microbiome of raw milk samples in a "real-world" scenario at Cornell's Dairy Processing Plant and farm in Ithaca, N.Y. The facility is unusual in that it represents the full dairy supply chain – from farm to processing to consumer. This initial data collection will form a raw milk baseline and be used to further expand existing Consortium bioinformatic analytical tools.

U.S. cattlemen see opportunity to reopen JBS anti-trust issue

Some U.S. cattle ranchers are seeing an opportunity in the way JBS Corp. has gotten itself tied up in Brazil's political scandal. JBS USA is the wholly owned subsidiary of JBS S.A., the Brazilian corporation that is the world's largest fresh beef and pork processor with sales of \$52.3 billion in 2016,

The cattlemen are asking for a U.S. Department of Justice investigation into JBS's cattle procurement practices, saying the company's "business model relied heavily on unlawful and other corrupt practices to influence government actions and policies as well as to influence decisions by government regulated entities..."

R-CALF_406x250The request was made this past week in an 11-page letter from



the Billings, MT-based R-CALF United Stockgrowers of America. It was sent to President Trump, Senate Judiciary Committee Chairman Charles Grassley, Attorney

General Jeff Session, and Secretary of Agriculture Sonny Perdue.

The letter, signed by R-CALF CEO Bill Bullard, urges the government to “reject any type of leniency” with JBS. It further calls for review of previous decisions that favored JBS in DOJ antitrust reviews. JBS acquired most of its beef processing assets in North American by purchasing Swift in 2007, the Smithfield Beef Group and Five Rivers Cattle Feeding in 2008, and Pilgrim’s Pride in 2009.

A DOJ investigation of its U.S. activities would add to the JBS management, financial, and image crisis that’s been boiling over for the last month since former JBS Chairman Joesley Batista turned a tape recording over to authorities that sounded as if Brazil’s President Michel Temer was endorsing the payment of bribes and hush money to inspectors and others.

Batista resigned as JBS Chairman and from its Board of Directors. Temer remains as President of Brazil after the nation’s top electoral court Friday dismissed his removal from office by a 4-3 vote.

Also on Friday, JBS Corp. announced the sale of its operations in Argentina, Uruguay and Paraguay to South American rival Minera Corp. for \$300 million. The transaction is expected to close next month.

The sale was likely in reaction to pressure by creditor banks on JBS, which has a net debt of around \$14.6 billion. JBS USA assets, including Pilgrim’s Pride, are other potential sources of cash. Pilgrim’s Pride has about a 20 percent share of the U.S. poultry market.

Also on Friday, Brazil’s Federal Police conducted a search and seizure operation at the headquarters of JBS S.A. and an associated company. Four unnamed people were detained for questioning about potential insider trading.

Both JBS Corp. and J&F Investments, owned by the Batista brothers, previously entered into so-called leniency agreements with federal prosecutors. JBS agreed to pay a fine of \$183.8 million, while J&F agreed to pay \$3.2 billion over 25 years. The J&F “leniency” fine is said to be the largest in Brazil’s history and represents bribes and kickbacks to 1,829 Brazilian politicians.

The fines between JBS and J&F were structured to protect JBS minority shareholders. The Batista brothers admitted bribing nearly 1,900 politicians, including Temer and his two predecessors.

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