NEWSMONTH

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MARKET NEWS

CONTENTS

Focus on China

The Ministry of Agriculture decided to take administration measures on five pesticides as endosulfan, methyl bromide, acephate, carbosulfan and dimethoate

The Ministry of Agriculture issued announcement No. 2552, the announcement decided that since July 1, 2018, the pesticide registration certificate of product containing endosulfan shall be revoked; since March 26, 2019, product containing endosulfan shall not be allowed to be used in agriculture. Since January 1, 2019, the use scope of pesticide registration of product containing methyl bromide shall be changed to "Quarantine fumigation treatment", product containing methyl bromide shall not be allowed to be used in agriculture. Since August 1, 2017, the pesticide registration of acephate, carbosulfan and dimethoate (including the single dosage and compounded preparations containing the above three kinds of pesticide active ingredients) used in vegetables, fruits, tea, fungi and Chinese herbal medicine crops shall be revoked, and pesticide registration application of acephate, carbosulfan and dimethoate used in vegetables, fruits, tea, fungi and Chinese herbal medicine crops shall be not accepted and approved; Since August 1, 2019, the use of acephate, carbosulfan and dimethoate in vegetables, fruits, tea, fungi and Chinese herbal medicine crops shall be prohibited.

Notice of 9 departments as Food Safety Office under State Council about printing and distributing the remediation plan of fraud and misleading propaganda of food and health food

In order to comprehensively implement the "Food Safety Law of the People's Republic of China", further strengthen supervision on the food and health food production and management (import), and strengthen law-abiding and credit awareness of enterprises, severely crack down on illegal acts, and effectively protect the legitimate rights and interests of consumers and consumption safety, the Food Safety Office under State Council in conjunction with the relevant departments developed the "Remediation plan of fraud and misleading propaganda of food and health food".

General Office of the State Council printed and distributed "National nutrition plan (2017-2030)"

In order to implement the "Layout plan of 'Healthy China 2030'", raise the level of health level of nationals, the General Office of the State Council printed and distributed "National nutrition plan (2017-2030)", the plan proposed that by 2020, the standard system of nutrition regulations shall be basically improved; the nutrition working system shall be basically sound; the provincial, municipal and county nutrition system shall be gradually improved; the grassroots nutrition work shall be strengthened; food nutrition and health industries shall develop rapidly, traditional health preserving with food shall become increasingly abundant; the nutrition and health informationalized level shall be gradually improved; the nutritional defective conditions of emphatic crowds shall be improved significantly, healthy life style of balanced eating & exercise shall be further popularized, residents nutrition and health literacy shall be significantly improved. By 2030, the standard system of nutrition regulations shall be more sound, the nutrition working system shall be more perfect, the food nutrition and health industries shall continue to develop healthily, traditional health preserving with food shall become more abundant, the "Internet + nutrition and health" intelligent application shall be generally popular, residents nutrition and health literacy shall be further improved,

nutrition and health status shall improve significantly.

Notice of the General Office of the Ministry of Commerce about printing and distributing the "Key work arrangements for food safety in circulation area in 2017"

According to the "Notice of the General Office of the State Council about printing and distributing the key work arrangements for food safety in 2017" (No. 28, 2017 of General Office of the State Council), the Ministry of Commerce, in conjunction with the actual work, formulated and issued the key work arrangements for food safety in circulation in 2017 with the focus on improving the food safety management system of circulation link, innovating the management methods, improving the guarantee level of food safety, and creating a relieved, safe and honest food safety consumption environment.

International News

Europe Attempts to Set Limits on Acrylamide in Food… Again

The European Commission (EC) has drafted a new proposal on setting mandatory benchmark levels for acrylamide within the food industry.

Acrylamide is a chemical that naturally forms in starchy food products during every-day high-temperature cooking. It is most commonly associated with potato chips, coffee, crispy and soft breads and other foods via cooking methods like frying, baking, roasting or otherwise browning. In June 2015, the European Food Safety Authority published its scientific opinion on acrylamide, stating that its presence in food is in fact linked to cancer in consumers of all ages.

Specifically, the EC is asking food producers to find ways to reduce acrylamide levels in food products such a cereals, breads, crackers and biscuits. Factors that may affect acrylamide limits include geographic conditions, product characteristics, production needs and safety requirements. If set benchmark levels are exceeded, food producers would then be required to review their methods and make processing adjustments to follow going forward.

The EC is currently discussing their draft proposal with Member States. A vote on the matter is expected this month after previous attempts to set acrylamide limits in 2016 failed.

Packing pouches to protect produce from pathogens

The U.S. Department of Agriculture is helping scientists at the Agricultural Research Service (ARS) in Fort Pierce, FL, develop a small plastic pouch to make food safer.

Sanitizers are often used to kill microbes on produce. Food processors in the U.S. add chlorine to wash water in produce packing operations as a preventative measure, and in Europe, chlorine dioxide is sometimes pumped into storage rooms to sanitize produce. However, chlorine dioxide packaged in a pouch is a new approach.

Chlorine dioxide gas kills harmful pathogens such as E. coli, which nests on the surfaces of fruits and vegetables.

Jinhe Bai, a plant pathologist at ARS's research laboratory in Florida stated that E.

coli and other pathogens on the surface of produce can cause illness if the produce isn't thoroughly washed or cooked. Bai's research at the U.S. Horticultural Research Laboratory aims to reduce pathogen contamination of produce.

On a global scale, Bai said more than 25 percent of the fruits and vegetables produced are lost after harvest because of spoilage from microbial contamination.

Bai and colleagues have been working with Worrell Water Technologies to manufacture the produce pathogen packets.

In preliminary research, ARS found that chlorine dioxide gas could be released too quickly, causing chemical burns on produce. The pouch was redesigned with a semi-permeable membrane that vents the gas at a slower rate. The pouches are smaller than a credit card in size, and can be packed into shipping containers. The pouches cost a few cents, and only one to three are needed per crate or carton, according to information from ARS. The manufacturer plans to market the pouches to produce packers and wholesalers in the U.S. and overseas.

When Bai and his colleagues put the pouches into cartons of grapefruit using typical packing, shipping and storage conditions, they found 10 times fewer bacterial and fungal pathogens than on grapefruit stored without pouches, according to research. A panel of ARS volunteers in Fort Pierce found that the treatments didn't change the appearance or taste of the grapefruit.

Other laboratory tests showed a 100,000-fold reduction in E. coli levels in inoculated grape tomatoes stored with the pouches, according to Bai.

The future of the food biz: Preventing food safety crises

Food safety concerns are at an all-time high and the global food industry is facing a raft of new regulations, including more frequent inspections and possibly higher compliance costs. The U.S. Centers for Disease Control and Prevention estimates that one out of every six people is sickened by a foodborne illness every year. So it is more important than ever for food manufacturers and retailers to have a stringent and industry compliant food manufacturing process in place to ensure proper food safety.

The Food Safety Modernization Act (FSMA) is focused on preventing contamination to ensure food safety. The most successful companies are typically those that view the FSMA regulations as an opportunity to develop systems and practices to improve their processes and quality, while gathering better insight into the data capture necessary for regulatory reporting. Food safety begins with having visibility of your suppliers and their manufacturing and supply chain processes. To do so, retailers need a strong compliance program that makes it easy to track suppliers' and manufacturers' adherence to FSMA regulations.

A strong compliance plan

Despite the importance of food safety to a retailer's brand and bottom line,

many retailers are failing to comply with regulations. Although most retailers have a compliance program in place, many may be unaware if their suppliers are compliant, which can lead to food safety failures.

For a successful program, compliance should focus on reporting and visibility. However, many retailers use spreadsheets and PDFs, which are often out of date. These tools are not sufficiently suited to track compliance, and record keeping alone is not enough. Retailers must understand the impact compliance has on ensuring customer safety. For example, without a proper program in place, a retailer could be shipping from facilities that aren't approved or compliant. Fail safes should be built into the compliance system to prevent events like this from happening.

A strong compliance plan is necessary to ensure communication amongst all parties completing compliance activities, including suppliers and third-party auditors or testers. A minimum of three to four assessments should be completed in a year. These can include testing manufacturing equipment for contamination or checking that gloves are being worn in all required job functions. All compliance activity should be planned properly so everyone knows what needs to be done and when.

Once the compliance plan is in place, retailers should assess their suppliers. This includes determining which facilities are in compliance, and which ones are not. This information should be available in a central location which will allow quality assurance teams, as well as a Global Food Safety Initiative (GFSI) auditor, to upload assessment results. Most importantly, individuals like the product and quality managers will also have access to the information and can make decisions based upon the results. They may then choose to identify certain risks at a facility and monitor them closely.

Having assessment and product information available in a central location allows retailers to quickly determine the potential impact of a facility's compliance status change. For example, a retailer may identify an issue with a supplier and realize that 20 products need to be pulled off the shelf immediately.

Legislative landscape

Public health legislation will be a focus in 2017, including a reduction in sodium initiative and a foreign supplier verification program, which will require an audit of product at the port of arrival to ensure that safe manufacturing products were used and that the product is not contaminated.

Additionally, the FSMA Preventive Controls for Human Food rule became final in September 2016. It includes new requirements for maintaining and implementing a written food safety plan that includes preventive controls and corrective actions. Every facility must have a corrective and preventive action plan — a series of steps that need to be taken to collect and analyze information, identify and investigate product and quality problems, and take appropriate and effective corrective and/or preventive action to prevent their recurrence.

Plans should include:

Establishing data sources and criteria, including internal and external, such as test/inspection data, device history records and internal audits.

Measuring and analysis of data sources: Analyze processes, work operations, concessions, quality audit reports, quality records, service records, complaints, returned product, and other sources of quality data to identify existing and potential causes of nonconforming product, or other quality problems.1 Then, use a risk-based approach to rank areas and select items with major impact, i.e. product related or process related.

Improvement plans that identify which action needs to be taken, including correction, corrective action or preventive action.

Input to management.

Seeing a plan in action

In 2015, Blue Bell ice cream had to halt production and issue a massive recall for all its products due to a listeria outbreak that was linked to its products. The outbreak could have been the result of bad ingredients or contamination with manufacturing equipment that wasn't cleaned properly.

Regardless, it's important to note that this was a voluntary recall and possibly part of the company's corrective and preventive action plan. Because Blue Bell acted in a socially responsible way, the damage caused by the recall could be repaired.

Centralization is crucial

With multiple sources updating many documents or spreadsheets, retailers are relying on the heroics of people spotting something to take action. The centralization of information improves efficiency and ensures things don't slip through the cracks. Assessment and compliance plans help retailers identify issues early on. A corrective and preventive action plan guides organizations on how to deal with issues once they're identified. A corrective and preventive action plan will not only protect a retailers' brand, but more importantly — its customers.

Seafood, tortilla, juice, acidified food firms get FDA warnings

A seafood facility, tortilla company, juice manufacturer and acidified food processor are all on notice from the Food and Drug Administration for violations of the federal Food, Drug and Cosmetic Act.

The FDA warned one company in May, and the other three in June of 2017. The warning letters were just recently posted for public view. The FDA allows companies 15 working days to respond to warning letters. If companies fail to properly correct violations, legal action can result in seizure of products and injunctions stopping operations.

Pulido Associates, Inc.

In a May 8 warning letter to company owner and president Roberts Pulido Sr., the FDA described violations observed during an inspection from Dec. 14 through Dec. 16, 2016, at the company's facility where they manufacture acidified food products. The Benbrook, TX, commercial processing facility engages in the thermal processing of acidified foods, according to the warning letter. Acidified food processors are required by federal law to comply with Current Good Manufacturing Practices in Manufacturing, Packing, or Holding Human Food, which includes taking effective measures to keep conditions sanitary.

The firm had no measurement instruments to control or prevent the growth of microorganisms, and had no records of pH meter calibration to conduct finished equilibrium pH testing, according to the warning letter. The firm also failed to apply manufacturing codes for their "Tomatillo Salsa" and "Salsa Fesca" 16-ounce bottles.

The inspector also noted that, "Specifically, you have a ripped and worn fabric covering over the chute of your corn dispenser. This worn fabric covering can introduce foreign materials and other contaminants into your acidified food product. Furthermore, you have a rubber mat on the outlet of the corn grinder, a

food contact surface, with observed filth build up that may be introduced into finished product."

Pressure Safe

In a June 7 warning letter to company president Michael Morasch, the FDA reported serious violations of the current juice Hazard Analysis and Critical Control Point (HACCP) regulation. According to the warning letter, the juices were prepared, packaged or held under unsanitary conditions.

The Feb. 23 inspection in Portland, OR, showed that the company failed to provide HACCP plan control measures that will consistently produce, at a minimum, a 5-log reduction of the pertinent microorganism, for a period at least as long as the shelf life of the product when stored under normal and moderate abuse conditions, according to the warning letter. A 5-log reduction equates to a 100,000-fold reduction.

Along with multiple other violations in measuring and monitoring processes, the FDA noted that the company also failed to record a hand written "HPP Monitoring HACCP Log."

"The studies all conclude that the HPP processing conditions from the study result in at least a 5-log reduction and can be applied to juice with a pH equal to or less than the juice(s) studied. However, no scientific support was provided to substantiate such conclusion. As stated above, FDA is not aware of any broad HPP validation study that covers juice products with varying compositions, characteristics, pertinent microorganisms, etc.," according to the warning letter.

"In addition, details of many potentially important product and processing conditions during validation are unknown, such as product water activity, percent solids, Brix, product temperature, and pressurization fluid temperature. For each validation study, it appears that only one HPP process run with multiple samples was evaluated and there was no true replication of the HPP process to understand process variability."

Lopez Tortilla Foods Inc.

In a June 14 warning letter to owner Armando J. Lopez, the FDA reported serious health violations of Good Manufacturing Practices (GMPs) for human and animal food products. According to the warning letter, human food products were being prepared, packed, or held under insanitary conditions whereby they may have become contaminated with filth, or rendered injurious to health.

The Jan. 24-27 inspection in Dallas, TX, showed that the company failed to take effective measures to exclude pests from the processing areas and to protect against contamination of food on the premises by pests.

"Rodent excreta pellets were observed on top of final product packaging of three finished products in your distribution warehouse. Also, a cat was observed entering a storage area used to house ingredients," according to the warning letter.

"Four of the roll up bay doors in your receiving and distribution area were found to be in disrepair with holes ranging from approximately 1 to 8 inches. A similar observation was also brought to your firm's attention at the close out of inspections in 2014, 2009 and 2011."

Several other concerns come from the following significant violations:

The company failed to store finished food under conditions that will protect the food against physical, chemical, and microbial contamination, as well as, against deterioration of the food and the container.

The company failed to clean and sanitize utensils and equipment in a manner that protects against contamination of food, food contact surfaces, or food-packaging materials.

The company failed to adequately drain areas that may contribute contamination to food by seepage, foot-borne filth, or providing a breeding place for pests.

The company failed to require personnel to wash their hands thoroughly in an adequate hand-washing facility before starting work, after each absence from the work station, and at any other time when hands may have become soiled or contaminated.

"Bare hands (were used) to prepare packaging materials such as cardboard boxes and tape guns. These same employees were then observed using bare hands to handle ready to eat, finished product, tortillas and tortilla corn chips without first washing their hands," the warning letter stated.

The report noted that the rounder divider for tortilla dough was soiled with dark rings throughout the surface of the conveyor. Also, standing water was observed under the corn cooking system, proving a harborage for pathogenic organisms.

Goff Seafood

In a June 19 warning letter to Herbert Goff, owner of Goff Seafood in Dry Prong, LA, the FDA described the company's serious violations of the Current Good Manufacturing Practices (CGMPs).

Insanitary conditions were observed in the facility at the time of inspection, leaving the products contaminated or at risk for contamination from filth, rendering them injurious to human health.

The FDA noted that during the inspection, rain water was observed leaking from the roof of the pole barn style storage facility, and being blown into the storage area. This directly accumulated on 10 freezers which contained product, that were being stored outside, under the pole barn.

"The exterior and interior of the freezers containing bulk and finished product had exposed rust and chipping paint. No fewer than eight of the freezers had exposed insulation. No fewer than five of the freezers lids did not fit securely. A beetle type insect was observed in the exposed insulation of one freezer located under the pole barn style storage facility," according to the warning letter.

Also, raw shrimp freezers did not have thermometers to indicate temperature measurement, or temperature recording, according to FDA.

Sanitary toilet facilities were not adequate and readily accessible, as the inspector noted an outhouse with apparent fecal matter in the toilet bowl. Additionally, convenient hand-washing facilities are an FDA requirement that were not present.

2016 Salmonella outbreak revealed by CDC, FDA

Federal officials this week released the first reports on a Salmonella outbreak in 2016 that sickened more than 30 people across nine states and was traced to fresh hot peppers.

The outbreak hit people from Texas to Minnesota, causing the hospitalization of at least eight out of 32 confirmed victims, according to a report in the "Morbidity and Mortality Weekly Report" from the Centers for Disease Control and Prevention.

"This is the first report of this outbreak," a CDC spokeswoman told Food Safety News on Thursday.

"Investigators could not determine what specific type of hot pepper was causing illness, or which farm was producing the peppers. Due to the short shelf-life of fresh peppers, the contaminated peppers were most likely no longer being sold or served when investigators suspected peppers as the outbreak source."

The Food and Drug Administration had similar reasons for not alerting the public during the 2016 outbreak, which stretched from May 6 through July 9.

"The FDA worked with CDC on this outbreak, however the traceback investigation was unable to uncover a common source for the peppers at the time and therefore we did not have any actionable information to share with consumers," a spokesman from the Food and Drug Administration told Food Safety News Thursday afternoon.

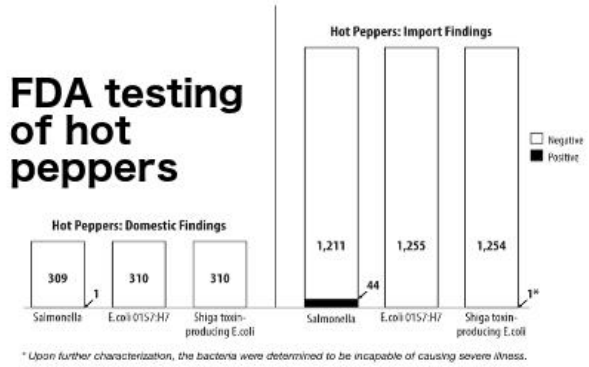
Coincidentally, the FDA issued an Import Alert on June 21, 2016, for fresh Anaheim peppers from produce consolidator Elias Gerardo Gonzalez Valdez in Nuevo León, Mexico. The alert allowed for Anaheim peppers from Valdez to be held at the U.S. border without inspection. But the alert was not related to the outbreak.

"The import alert was issued because of a positive sample collected during our micro-surveillance sampling of hot peppers," the FDA spokesman said Thursday.

"We had begun this sampling assignment to fill some data gaps in our knowledge about hot peppers and to learn more about potential rates of contamination in these products. We received the results for this pepper right about the same time that we were becoming aware of the outbreak."

Peppers among the usual suspects

Potential pathogen problems associated with fresh peppers spurred the FDA to initiate a special 18-month testing assignment program for the commodity in late 2015. The agency cited outbreaks, deaths and recalls related to fresh hot peppers when it announced it would be conducting the "micro-surveillance."



Another contributing factor to the FDA decision to conduct the special testing of hot peppers is the fact that there are numerous opportunities for the commodity to be contaminated because peppers frequently come into contact with contaminated water, soil or equipment during growing, harvesting, and/or post-harvest activities.

"In 2008, fresh hot peppers were associated with an outbreak that caused 1,500 illnesses, 308 hospitalizations and two deaths. Additionally, since 2010, Salmonella spp. has been responsible for eight product recalls involving fresh hot peppers, which can be a 'stealth component' in multi-ingredient dishes," according to FDA's information page on the pepper testing program.

"As a result of these incidents, the FDA is seeking information on the prevalence of Salmonella spp., E. coli, and Shiga toxin–producing E. coli in fresh hot peppers."

FDA's plans called for the collection and testing of 1,600 hot pepper samples —

320 domestic, and 1,280 of international origin. As of April 1, the agency had collected 310 domestic samples and 1,255 import samples. Of those, FDA tested 309 of the domestic samples for Salmonella, with only one returning positive results. That's about 0.3 percent with positive results.

Of the import samples collected, FDA tested 1,211 for Salmonella and found 44 of them — 3.6 percent — positive for the pathogen.

"As the testing is still underway, no conclusions can be drawn at this time," according to the most recent update, which FDA posted on April 1.

Connecting the dots

Neither the FDA nor CDC could definitively connect the 2016 outbreak victims to a specific type of hot pepper or a specific grower or packer. However, a sample of Anaheim pepper from the Nuevo León produce consolidator that FDA tested in April 2016 turned out to be a genetic match for Salmonella Anatum isolated from victims.

The big picture didn't come into focus, though, until months later.

In June 2016, the CDC's PulseNet database identified a cluster of 16 people from four states who had Salmonella Anatum infections with an indistinguishable pulsed-field gel electrophoresis (PFGE) pattern, indicating a common source.

"This rare PFGE pattern had been seen only 24 times previously in the PulseNet database, compared with common PFGE patterns for this serotype which have been seen in the database hundreds of times," according to the CDC report published this week.

Standard outbreak interview and investigation techniques did not yield many clues, so the CDC and state investigators in Minnesota started having open-ended interviews with outbreak victims. Among 18 patients interviewed, 14 reported eating or possibly eating fresh hot peppers, or reported eating an item containing fresh hot peppers before becoming sick.

"Nine patients reported eating peppers at restaurants, two reported eating peppers both at restaurants and at home, and three did not specify a location," the CDC reported.

Investigators started looking at restaurants where victims reported consuming peppers. They collected recipes for reported menu items, including salsa, and reviewed invoices to identify common ingredients.

The FDA conducted traceback on peppers served at three restaurants in Minnesota and Texas. Two of those restaurants received peppers from the Nuevo León produce consolidator named in the FDA import alert. The third restaurant received peppers from multiple firms in Mexico, including Valdez in Nuevo León.

"FDA collected seven additional samples of hot peppers, including serrano, habanero, jalapeño, and bell peppers, from (the consolidator) as part of the outbreak investigation; none yielded Salmonella," according to the CDC report.

"On June 21, 2016, before the epidemiologic investigation began, FDA placed (the consolidator) on import alert for Anaheim peppers because they could be contaminated with Salmonella. …There were only two outbreak-associated illnesses reported after the import alert was issued."

An estimated 1 million people in the U.S. are sickened with Salmonella infections every year, according to the CDC. Of those, about 400 people die.

There were four fresh pepper recalls because of Salmonella during the outbreak

period in the U.S. and Canada:

Habanero peppers from Montero Farms in McAllen, TX;

Chili peppers from Canada Herb;

Veg-Pak Produce Ltd. Hot Peppers – Red Thai in Canada; and

Serrano peppers from Warren Produce in Edinburg, TX.

Safety Alerts

Date	Brand Name	Product Description	Reason/Problem	Company
07/25/2017	Caribena	Yellow Maradol Papayas	Salmonella	Grande Produce
07/25/2017	Cantrell Drug Company	All unexpired sterile drug syringes and IV bags	Lack of sterility assurance	Cantrell Drug Company
07/24/2017	LaBri's Body Health	Dietary Supplement	Unapproved new drug	EZ Weight Loss TX
07/21/2017	Bhu Foods	Protein Bars	Listeria monocytogenes	Hudson Valley Foods, Inc.
07/21/2017	Oakdell, So Delicious, Bongard's, Signature Café	Coconut Beverage, Broccoli Cheddar Soup, Eggs, and Cheese Product	Potential spoilage bacteria	The Idaho Foodbank
07/21/2017	Super Panther 7K	Dietary Supplement	Unapproved new drug	Ultra Shop Supplement
07/18/2017	Woodstock	Matcha Vanilla Oats	Listeria monocytogenes	Garden of Light, Inc. dba
				Gluten Free Solutions
07/14/2017	Silver Star	Chipotle Queso Dip	Undeclared cheese, milk, eggs	Texas Legend Foods
07/13/2017	New of Kopi Jantan Tradisional	Natural Herbs Coffee Dietary Supplement	Unapproved new drug, Undeclared Milk Allergen	Bestherbs Coffee LLC
07/12/2017	Whole Foods Market	PB&J Greek Yogurt Parfaits	Undeclared Almond and Coconut	Sunneen Health Foods
07/11/2017	Andropharm	Sten Z and M1 Alphas capsules	Unapproved drug	Andropharm
07/10/2017	Coborn's and Cash Wise	Chocolate chip cookie bars	Undeclared Milk	Coborn's Inc
07/07/2017	Biohealth	Precision Blend Time Release Protein Cookies and Cream	Undeclared wheat	Biohealth Nutrition
07/06/2017	ATAR	Extension cable	Cable may separate from the connector at the proximal end	Oscor, Inc.
07/05/2017	CLIF	Snack Bars	Undeclared peanut and some tree nuts	Undeclared peanut and some tree nuts
07/05/2017	NovoPen Echo	Insulin delivery device	Device may crack or break if exposed to certain chemicals	Novo Nordisk
07/05/2017	Anarkali	Naan (bread)	Undeclared milk	Raja Foods
06/30/2017	Dierbergs Kitchen	Deli Products	Undeclared Milk and Fish (Anchovy)	Dierbergs Markets
06/29/2017	Ultra-Sten, D-Zine	Marketed as a dietary supplement	Presence of anabolic steroids	Hardcore Formulations

06/27/2017	Lam Sheng Kee	Frozen Fish Tofu, Frozen Fried Fish Ball and Frozen White Fish Ball	Undeclared Egg	Global Lamsheng Kee Inc.
06/26/2017	PharMEDium	Potassium Phosphate and Succinylcholine Chloride Intravia Bags	Lack of Sterility Assurance	PharMEDium Services

Enterprise News

McCormick buys Reckitt Benckiser food business for $4.2bn

The US owner of Schwartz herbs and spices has won the battle to acquire Reckitt Benckiser's food business in a deal worth $4.2bn (£3.2bn).

McCormick & Co saw off competition from consumer giant Unilever and Hormel Foods, the US owner of Spam, to buy the division.

It includes French's mustard as well as Franks' RedHot and Cattlemen's sauces.

The deal will help Reckitt Benckiser pay off debt after buying baby formula maker Mead Johnson for $17.9bn.

The chief executive of Reckitt Benckiser, Rakesh Kapoor, said: "Following the acquisition of Mead Johnson Nutrition, this transaction marks another step towards transforming RB into a global leader in consumer health and hygiene."

Reckitt Benckiser's share price rose by 1.62% to £79.39.

The acquisition will cement McCormick's position in the US sauce and condiments market, which is worth around $21bn a year according to research by IBISWorld.

Lawrence Kurzius, chief executive at McCormick said the deal enables his business "to become a one-stop shop for condiment, spice and seasoning needs."

Last year, McCormick attempted to buy Premier Foods, the maker of Mr Kipling cakes and Bisto gravy. However, it walked away after being unable to offer a high enough price for the business.

BASF and Kaiima announce collaboration to identify novel herbicide resistance traits using the EP™ Technology Platform

BASF, the world's leading chemical company, and Kaiima Bio-Agritech, a genetics and breeding technology company, today announced their collaboration for the discovery of novel herbicide resistance traits to develop new weed control systems to improve farmer productivity.

This multi-year project will leverage Kaiima's proprietary EP™ technology platform, a non-GMO breeding tool that enhances plant performance by inducing novel diversity within the genome, using the plant's own DNA. EP™ can create forms of genetic modifications, such as gene duplications and translocations, which are largely unattainable through other mutagenesis approaches. The technology works with all major crops and plant species. Kaiima will also utilize its genomics expertise to identify modifications responsible for the new trait.

BASF, which has a broad and diverse herbicide portfolio, will provide its extensive knowledge in herbicide application and formulation, as well as

precision testing capabilities. The company will also work closely with Kaiima on discovery validation.

"The ability to make specific edits to targeted genes has sparked industry-wide interest in implementing gene editing techniques to create novel traits," explained Kevin Cook, CTO of Kaiima. "However, often the gene systems that regulate targeted traits are unknown. EP™ is a unique technology platform for addressing these cases because it is unconstrained by a need for specific biochemical pathway knowledge to create desired traits."

"Having already commercialized advanced weed control systems such as Clearfield®, BASF is an ideal partner," said Rick Greubel, CEO of Kaiima. "BASF also possesses a leading portfolio of seed technologies that boost product efficacy and amplify production efficiency, which creates a potential pipeline of future collaboration projects."

"We are constantly looking for technologies to complement our vast agronomic expertise. Kaiima has unique capabilities that will help us to identify new non-GM herbicide traits and broaden our portfolio of weed management solutions," added Harald Rang, Senior Vice President, Global Research and Development Crop Protection, BASF. "We see our strategic partnership with Kaiima as a great opportunity to develop new herbicide solutions, helping farmers increase yield and crop quality."

7 Million Pounds of Meat Products Recalled After Consumers Find Bone Pieces

More than 7 million pounds of beef and pork hot dogs and sausages have been recalled by a Bronx, New York-based meat processor. The recall comes after numerous consumer complaints about small bone pieces found in the meat products, including at least one report of a "minor oral injury."

Most of the recalled hot dogs and sausages produced by Marathon Enterprises, Inc. bear the Sabrett brand name. The products were distributed and sold across the U.S. to both retailers and institutions. Sabrett brand hot dogs are very well-known in New York City as they are sold by many street vendors. Other brands named in the recall include Papaya King and Western Beef.

A statement released by Marathon Enterprises in part reads,

"As a fourth-generation, family-owned company, Sabrett takes its responsibility to provide safe foods very seriously with a robust internal food safety program. Sabrett deeply regrets any concern or inconvenience this has caused its loyal customers."

The affected hot dog and sausage products were produced between March 17, 2017, and July 4, 2017, and are stamped with "EST. 8854" inside the U.S. Department of Agriculture's mark of inspection. Consumers are urged to discard these products or return them to the location of purchase.

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