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October 2017

MARKET NEWS



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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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Date: November 8th ~10th 2017

Place: NO.63 Shanghe RD, Qingdao

Price: 4000 RMB / person

Training Schedule

Nov.8th	
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

Nov.9th

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

Nov.10th

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



China to complete product quality traceability system by 2020

China will complete its product quality traceability system by 2020.

A recent guideline, jointly issued by the Ministry of Commerce (MOC) and nine other central departments, said the traceability system would target key products, including farm produce, food, medicine, special equipment, dangerous materials and rare earth.

By 2020, a standard and coordinated product quality traceability system will be implemented and social awareness on quality traceability will be increased, according to the guideline.

The traceability system will provide information regarding sources, destinations and accountable persons to reinforce product quality and safety.

The product quality traceability system will raise quality management, encourage innovative quality supervision and ensure the safety of consumer goods, the guideline said.

In recent years, China has pushed the use of information technology, including the Internet of Things and cloud computing, in establishing traceability systems for key products.

China lowers forecast for corn output, consumption to rise

China on Thursday lowered forecasts for corn output to 210 million tonnes in the

2017/18 crop year, down 2.37 million tonnes from the predictions last month.



A committee from the Ministry of Agriculture (MOA) also raised forecasts on industrial consumption of corn by 1.05 million tonnes to 61.3 million tonnes as a recent government plan to encourage the use of bioethanol gasoline will increase demand.

Years of support for corn farmers have left China with a substantial stockpile. The country's corn output stood at around 220 million tonnes last year, while stocks amounted to 230 million tonnes.

To help make use of the excess stock, China announced last month a plan for nationwide use of bioethanol gasoline by 2020.

The country launched corn-to-ethanol pilot programs in 2004 as part of the efforts to cut emissions and advance new energy. The country is the world's third-largest bioethanol producer, using nearly 2.6 million tonnes a year.

According to government estimates, the latest plan will help China's corn market to gradually restore to a supply-demand balance in three to five years.

Meanwhile, the MOA raised forecasts on China's soybean production to 14.94 million tonnes in the 2017/18 crop year and cotton output to 5.35 million tonnes.

China: Increased spending power drives up produce exports to Russia

According to an announcement from the Quarantine and Inspection Bureau of

Heilongjiang, the increased exchange rate of the rouble has resulted in greater buying power of the Russians. Thus during the first three quarters of 2017, 57,500 tonnes of produce were exported to Russia from the busiest port between Russia and China Heihekou Port, up by 40% compared to the prior last year.

According to published data, by the end of September, a total of 2,797 batches of fresh produce with a weight of 57,500 tonnes and a value of \$24,28 million were exported to Russia from Heihekou. The increase in volume reached 39.56%. Data also showed that potatoes, onions and cabbages have the highest demand and, in fruit, the same is true of apples, oranges and grapes.

There are two reasons for such an increase, the first being the higher exchange rate, which meant a bigger buying power of the public. Secondly, prices of produce from China have gone down and their quality has improved. The cooperation between the authorities from both countries also enhanced the competitiveness of Chinese produce.

International News

FDA Proposes to Extend Compliance Dates for Nutrition Facts Label Final Rules

The U.S. Food and Drug Administration is proposing to extend the compliance dates for the Nutrition Facts and Supplement Facts label final rule and the Serving Size final rule from July 26, 2018, to Jan. 1, 2020, for manufacturers with \$10 million or more in annual food sales. Manufacturers with less than \$10 million in annual food sales would receive an extra year to comply—until Jan. 1, 2021.



The FDA is committed to making sure that consumers have the facts they need to make informed decisions about their diet and the foods they feed their families. The proposed rule only addresses the compliance dates. The FDA is not proposing any other changes to the

Nutrition Facts Label and Serving Size final rules.

The agency is proposing to extend the compliance dates in response to the continued concern that companies and trade associations have shared with us regarding the time needed for implementation of the final rules. These stakeholders expressed concerns about their ability to update all products by the original compliance dates and the importance of obtaining clarification from the FDA on a number of technical issues relating to the final rules.

Pending completion of this rulemaking, we intend to exercise enforcement discretion with respect to the current July 26, 2018, and July 26, 2019, compliance dates.

Written or electronic comments on the extension of the compliance dates are being accepted for 30 days, beginning on October 2, 2017. The FDA is only accepting comments on the extension of the compliance dates.

US potato value grew by 4% in 2016

The USDA-NASS has published an overview of their estimates regarding last year's potato crop in Potatoes 2016 Summary (September 2017) which show

slight growth in total production compared to the year prior.

Overall potato production

Potato production in 2016 totalled 441 million cwt, up slightly from the estimate in the Crop Production 2016 Summary and the 2015 crop. Harvested area, at 1.02 million acres, was down 3 percent from 2015. The average yield of 433 cwt per acre was up 15 cwt from the previous year.

The value of all potatoes sold in 2016, at \$3.74 billion, increased 4 percent from the previous year. The average price, at \$9.08 per cwt, was up \$0.32 from 2015.

Potato production by season

Spring potato final production for 2016 totaled 15.2 million cwt, 27 percent below the previous year. Harvested area, at 48,000 acres, decreased 34 percent from 2015. The average yield for spring potatoes was 316 cwt per acre, up 30 cwt from 2015.

Beginning in 2016, spring potato estimates were discontinued in Arizona. In addition, North Carolina estimates were moved to the summer potato program.

Summer potato production was 19.6 million cwt for 2016, a 25 percent increase from 2015. Harvested area, at 60,700 acres, was up 29 percent from 2015. The average yield of 323 cwt per acre was down 11 cwt from 2015.

Beginning in 2016, summer potato estimates were discontinued in Delaware. Estimates began in 2016 for North Carolina.

Fall potato production was estimated at 407 million cwt for 2016, up slightly from the 2015 crop. Area harvested in 2016 was 909,600 acres, 3 percent below the previous year. The average fall potato yield, at 447 cwt per acre, was up 14

cwt from 2015.

Beginning in 2016, fall potato estimates were discontinued in Massachusetts, Nevada, New Mexico, Ohio, Pennsylvania, and Rhode Island.

Use for processing

U.S. potatoes used for processing totalled 286 million cwt, up 3 percent from 2015. Potatoes used for chips and shoestrings totalled 60.3 million cwt, up 6 percent from the previous year. Frozen french fries and other frozen products utilised 170 million cwt of raw potatoes, up 2 percent from 2015. Potatoes used for dehydrating totalled 48.0 million cwt, virtually unchanged from 2015.

Canning use, at 1.93 million cwt, was up 13 percent from the previous year. Other products made from potatoes utilised 6.00 million cwt of potatoes, a 7 percent decrease from 2015.

Global apple sales hit \$7.2 billion in 2016

Global apple sales hit \$7.2 billion in 2016. Overall, the value of apples exports were down by an average -0.4% for all exporting countries since 2012 when apples shipments were valued at \$7.2 billion.



Year over year, the value of global apples exports appreciated by 3.1% from 2015 to 2016.

Among continents, European countries accounted for the highest dollar worth

of apples exports during 2016 with shipments valued at \$2.8 billion or 38.7% of the global total.

In second place were Asian exporters at 25% while 13.6% of worldwide apples shipments originated from North America. Latin America (excluding Mexico) and the Caribbean furnished 10.6% worth of goods, 7% came from Oceania countries (principally Australia, New Zealand) and 5.1% originated from African suppliers.

Top 15 apple exporting countries by dollar value in 2016:

China: US\$1.5 billion (20.2% of total apples exports)

United States: \$936.4 million (13%)

Italy: \$917.2 million (12.8%)

Chile: \$663.6 million (9.2%)

France: \$591.3 million (8.2%)

New Zealand: \$494.7 million (6.9%)

South Africa: \$358.7 million (5%)

Poland: \$313.1 million (4.4%)

Netherlands: \$208.3 million (2.9%)

Belgium: \$134.1 million (1.9%)

Serbia: \$126.8 million (1.8%)

Japan: \$122.5 million (1.7%)

Spain: \$113 million (1.6%)

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Argentina: \$73.7 million (1%)

Austria: \$63.6 million (0.9%)

The listed 15 countries shipped 91.4% of global exports in 2016 by value.

Among the above countries, the fastest-growing apples exporters since 2012 were: Serbia (up 205.8%), Japan (up 195.2%), New Zealand (up 67.8%) and China (up 51.5%).

Safety Alerts

Date	Brand Name	Product Description	Reason/ Problem	Company
10/23/2017	Pacific Coast Fruit Company	Bagged Processed Salads	Listeria monocytogenes, Mann2017	Pacific Coast Fruit Company
10/23/2017	Just Cut	Broccoli Florets	Listeria monocytogenes, Mann2017	Paragon Wholesale Foods Corp.
10/23/2017	Tres Latin Foods	Pupusas	Undeclared milk	Tres Latin Foods
10/23/2017	King Soopers, City Market	Deli broccoli salads and coleslaw	Listeria monocytogenes, Mann2017	King Soopers
10/22/2017	Toma Celena	Cheese	Listeria monocytogenes	Cooperstown Cheese Company
10/21/2017	Ready.Chef. Go!	Seafood meal bags	Listeria monocytogenes,	Randalls, Tom and

			Mann2017	Albertsons
10/21/2017	Meijer	Various packaged produce items	Listeria Monocytogenes, Mann2017	Meijer
10/21/2017	Giant Eagle	Breaded Shrimp	Undeclared egg	Giant Eagle
10/21/2017	Earthbound Farm LLC	Chopped Asian Style Salad Kit	Undeclared milk and egg	Earthbound Farm LLC
10/21/2017	CP Fresh	Salad kits and stir fry mixes	Listeria monocytogenes, Mann2017	Triple B Corporation
10/21/2017	Charlie's Produce, Alaska Carrot	Salad kits and stir fry mixes	Listeria monocytogenes, Mann2017	Triple B Corporation
10/20/2017	BrightFarms	Salad and Basil products	E. coli	BrightFarms
10/20/2017	Albertsons, Safeway Vons, and Pak'N Save	Fresh vegetable trays and cups	Listeria monocytogenes, Mann2017	Albertsons, Safeway Vons, and Pak'N Save
10/20/2017	Whole Foods Market	Salads sold by the pound at salad bar	Listeria Monocytogenes	Whole Foods Market
10/20/2017	H-E-B	Soup	Listeria monocytogenes, Mann2017	H-E-B
10/19/2017	Newport	Tuna Loins	Salmonella	Relish Foods Inc.

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10/18/2017	Thanlwin	Fried Bean Snack	Undeclared Peanuts	Myanmar Wholesale		Enza's Choice	Sandwiches, and Seafood Stuffing		
10/17/2017	American Accent	Shredded Imitation Mozzarella Cheese	Undeclared milk	Great Lakes Cheese Co. Inc.	10/11/2017	La Terra Fina	Spinach Artichoke & Parmesan Dip & Spread	Undeclared Egg	La Terra Fina
10/17/2017	Kenny's	Buckeye Pie	Undeclared wheat	Kenny's Great Pies, Inc.	10/09/2017	Cascadian Farm	Organic Cinnamon Raisin Granola	Undeclared Almonds	General Mills
10/17/2017	weis	Bacon, Lettuce and Tomato (BLT) sandwiches	Undeclared Egg	Weis Markets	10/06/2017	Great American Deli	Chicken Salad Wheatberry Sandwich	Undeclared Eggs and Soy	Great American Deli
10/17/2017	O'Soy	Strawberry Soy Yogurt	Undeclared Milk	Stonyfield	10/06/2017	Whole Foods Market 365	Organic Raisin Bran	Undeclared Peanuts	Whole Food Markets
10/16/2017	Spicely Organics	Organic Tarragon	Salmonella	Organic Spices, Inc. dba Spicely Organics	10/05/2017	A1	Dietary Supplement A1 Slim	Unapproved new drug; tainted with sibutramine, phenolphthalein and N-Desmethyl sibutramine	Kiriko, LLC
10/16/2017	Aunt Beth's	Cookies	Undeclared peanut and other tree nuts	Aunt Beth's Cookies	10/04/2017	Rhino 7, Papa Zen, Fifty Shades, and Grand X	Dietary Supplement	Unapproved new drug	Gadget Island, Inc. dba Gear Isle
10/13/2017	Taste of Inspirations	Classic Red Skin Potato Salad	Undeclared egg	A.S.K. Foods, Inc.	10/03/2017	Jansal Valley®	Dried Chili De Arbol Peppers	Undeclared Peanuts	Sid Wainer & Son®
10/13/2017	Merkts	Port Wine Cheese Spread	Presence of small pieces of plastic	BEL BRANDS USA, INC	10/02/2017	Tampico®	Tropical Punch	Undeclared Milk	Dean Dairy
10/13/2017	Whole Foods Market	Apple Cinnamon Hand Pies	Undeclared Milk	Whole Foods Market					
10/12/2017	Hannaford, Nice!, Fresh Selects,	Egg Salad Sandwiches, Ham Salad	Listeria monocytogenes	Greencore USA, LLC					

09/29/2017	Hannaford, Nice!, Fresh Selects, Enza's Choice	Egg Salad Sandwiches, Ham Salad Sandwiches, and Seafood Stuffing	Listeria monocytogenes	Greencore USA, LLC
09/28/2017	WAKE-UP	Instant Coffee	Undeclared Milk	Hong Lee Trading Inc.
09/27/2017	King Soopers	Deli Chicken Salad Sandwich	Listeria monocytogenes	King Soopers
Date	Brand Name	Product Description	Reason/ Problem	Company
09/25/2017	Chun Yen Trading Co.	Reishi Coffee	Undeclared milk	Chun Yen Trading Co.

Enterprise News

UK: Branston installs a £6 million grading system

Branston has announced the completion of a GBP6 million investment at its Lincoln site, in the UK, installing a state-of-the-art grading system and WarmStor system.

Designed to improve the efficiency of grading and sizing the 2,500 tons of potatoes packed each week, a high tech optical grader unit has been installed at the site.

Additionally, the newly installed WarmStor is a low-energy system to adjust the temperature of the potatoes to the optimum level for prepacking, significantly

improves the way crops are handled through the packing process, enhancing the end quality and reducing waste.

John Griffin, general manager at Branston's Lincoln site, said: "We have to continually modernise and adapt to the ever-changing food industry in order to have a sustainable business. By installing cutting-edge technology into our ways of working, we are ensuring that we remain at the forefront of an evolving industry."

This investment follows major redevelopment work at the company's Perthshire site as well as complementing Branston's recent prepared foods factory extension in Lincoln, both of which form part of the company's strategy to meet increased customer demand and reduce its environmental impact and food wastage.

In July 2016, Branston's Perthshire site successfully trialed a fully integrated grading, washing and sizing line worth GBP1.7m. The all-in-one process is designed to reduce the manual handling of crop, grade the potatoes to remove quality defects and then sort into much more accurate size bands ready for packing.

Griffin added: "Ongoing investment in our systems is vital to not only Branston as a business but also to our customers. This new technology means that they can be confident that we are doing all we can to put only the best products on the plates of their customers."

FDA Complaint Filed Against Michel Cordon Bleu for Adulterated Seafood



The United States filed a civil complaint against Michel Cordon Bleu Inc. of Los Angeles, California to prevent the distribution of adulterated seafood products on Tuesday, October 3, 2017. This complaint was filed in the US. District Court for the Central District of California. The Court was asked for a permanent injunction to shut down the facility which is located at 3625 South Western Avenue in Los Angeles.

That company prepares, processed, packs, holds, and distributes vacuum-packed, ready-to-eat cold and hot smoked fish and fishery products.

The complaint alleges that Michel Cordon Bleu and Michel G. Blanchet adulterated seafood products by “preparing, packing, or holding them under insanitary conditions whereby the seafood may have become contaminated with filth or may have been rendered injurious to health.” The complaint was filed on behalf of the FDA.

Acting Assistant Attorney General Chad A. Readler of the Justice Department’s Civil Division said in a statement, “The Department of Justice is committed to ensuring that seafood processors comply with laws designed to protect consumers. The Department of Justice will continue to work aggressively with the FDA to ensure that consumers are protected from potentially unsafe food.”

The complaint states that the FDA inspected Michel Cordon Bleu’s facility on many occasions, including twice in 2016. The complaint alleges that the defendants filed to comply with the seafood Hazard Analysis and Critical Control Point (HACCP) regulations by, among other deficiencies, failing to adequately control the risk of *Listeria monocytogenes* and *Clostridium botulinum* toxin formation in their vacuum-packed fish or fishery products.

FDA’s testing of environmental samples revealed *Listeria monocytogenes* in multiple locations throughout the facility. Those samples were collected in January 2016 and in July 2016. The FDA alleges that the defendants did not manufactured, package, and store goods under conditions necessary to minimize the potential for growth of pathogenic bacteria. The defendants allegedly also did not monitor sanitation conditions and practices to make sure they were in conformance with current good manufacturing practices. They also supposedly failed to take corrective action that made sure that the product was not introduced into commerce.

Melinda K. Plaisier, FDA Associate Commissioner for Regulatory Affairs said in a statement, “When we find contaminants that can harm public health at a food manufacturing facility, we must take action to protect consumers. When necessary, we will seek legal action to ensure that manufacturers take steps to comply with food safety laws and regulations.”

Recall of RI Wang Sausage Products for Allergens Expanded

free to contact us on the following email address: sales.china@mxns.com



The USDA is expanding the recall of RI Wang Food Group sausage products for misbranding and undeclared allergens. About 63,823 pounds of heat treated but not fully cooked not shelf stable pork sausage and beef products are being recalled. The product contains milk, one of the major

food allergens, that is not declared on the label.

The recall has been expanded to include an additional 9,850 pounds of products that were produced from January 5, 2017 to June 29, 2017. The products are 25-pound institutional packs of “Beef Balls,” “Pork Patty Balls,” and “Beef Tendon Balls,” with many different lot codes and package dates. You can see those codes and dates at the USDA web site. The products have the establishment number “EST. 40200” inside the USDA mark of inspection. They were distributed for institutional use in New York.

There have been no confirmed reports of adverse reactions due to the consumption of these products. If you bought these products and cannot eat milk, don't eat them. Throw them away or return them to the place of purchase for a refund.

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If you have any views or comments on the articles in the marketing news please feel