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MARKET NEWS



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More farm imports 'necessary'

Experts said a moderate increase in agricultural imports from around the world is essential to meet rising domestic demand in China.

The country imported \$32 billion in agricultural products in the first quarter of this year, up by 10.4 percent year-on-year, according to the Ministry of Agriculture and Rural Affairs.

The value of China's total agricultural trade reached \$50 billion in the first three months, an increase of 10 percent year-on-year, the ministry said this week. The agricultural trade deficit in the first quarter amounted to \$14.1 billion, up by 12 percent year-on-year.

"Population growth in China and upgraded demand for consumption will lead to sustained increase in domestic demand for agricultural products," said Song Juguo, deputy director of the ministry's Agricultural Trade Promotion Center.

"Meanwhile, agricultural production in China faces increasing constraints including limited resources and environmental pollution. It is necessary to expand agricultural imports," he said.

China is now the world's biggest importer of agricultural products, with its total value accounting for 10 percent of the global trade of agricultural products, the ministry said.

The country's trade deficit in agricultural products has been increasing since 2004, and it reached \$40 to \$50 billion every year in recent years, the ministry said. Last year,

China imported agricultural products worth \$111.6 billion, an increase of 16 percent year-on-year. Major imports included grains, cotton, edible oil, sugar, meat and dairy products.

While it is necessary to expand such imports to meet increasing demand, Song also said the increase should not be too fast.

"Agriculture is a matter of national food security and the livelihood of hundreds of millions of farmers in China," he said. "Imports should be balanced with the pace of China's industrialization and urbanization."

Some areas should be put on the priority list for increased imports, Song said, such as high quality seeds and sprouts, as well as pesticides and fertilizers, to increase yields and reduce pollution caused by production to promote green agricultural development.

The importation of high-end farm machinery and equipment should be encouraged to reduce labor costs and improve efficiency, Song said.

Imports of agricultural products that have seen a rapid rise in demand, like high-quality aquatic products and exotic fruits and nuts, should also be increased, he added.

Li Wei, an associate professor of international relations at Renmin University of China, said the United States is the biggest exporter of agricultural products in the world, and China-US agricultural trade has great potential to increase, especially in the trade of meat.



China is the net importer in China-US agricultural trade due to differences in resources between the two countries and China's increasing demand, he said.

"China lags behind the US in efficiency in much agricultural production," he said. "A proper increase in importation of agricultural products from the US is in the interest of China."

Song also suggested China diversify its sources, including countries involved in the Belt and Road Initiative.

China helps fight farm pests naturally



China will promote agricultural pest control technologies in more developing countries involved in the Belt and Road Initiative to help them fight threats and increase farm yields in an environmentally friendly way, the Chinese Academy of Agricultural

Sciences said.

The academy is planning to build joint technology transfer centers and laboratories focused on agricultural cooperation along with these countries to facilitate cooperation with China, Wan Fanghao, chief scientist at the academy's Institute of Plant Protection, said on Monday.

"We will transfer our technologies, including fighting pests with their natural enemies, to these countries. Together with local researchers, we will develop leading

technologies, such as green bio-protection products and bio-pesticides, that are in line with local agricultural development," Wan said on the sidelines of the First International Congress of Biological Control, hosted by the academy in Beijing. The congress opened on Monday.

More than 1,000 scientists from more than 40 countries and regions participated in the conference, which was designed to promote the "green" control of agricultural pests for sustainable development.

China is a leading country in biological control technology, with various techniques applied in agriculture for pest control, including the use of pesticides sourced from plants, insects' natural enemies and artificial hormones that interfere with feeding and reproduction, said Qiu Dewen, deputy chief of the institute.

Chen Julian, chief of international cooperation at the academy, said that through an international alliance, Chinese researchers have been cooperating with their counterparts in some Southeast Asian countries to use the trichogramma wasp - commonly used in China - for pest control.

The academy has helped build seven labs for breeding the wasp in Myanmar, and another five in Laos. Chinese experts have been sent there to guide the program, she said.

Wan, who is also in charge of the Belt and Road International Alliance for Plant Protection, said the trichogramma wasp - an egg-destroying insect that kills many pests that eat rice and corn - is greatly needed in some Southeast Asian countries where rice is a primary crop.

"It does not pollute the environment and is cheaper than using synthetic pesticides," he said. "We will work with Vietnam and Cambodia to promote the technology, too."

Since 2015, when the alliance was established, about 100 research institutes from 27 countries and regions involved with the Belt and Road Initiative have joined for cooperation in research in biosafety and technology transfers in areas such as biological control, Wan said.

With China making efforts to reduce the use of chemical pesticides for sustainable agricultural development in recent years, research and applications in biological control have made rapid progress in China, said Tang Huajun, president of the science academy. The number of biological pesticide producers in China has exceeded 260, accounting for 10 percent of the total number of pesticide producers in the country, he said.

International News

FDA Extends Nutrition Facts Label Compliance Dates



The U.S. Food and Drug Administration has issued a final rule to extend the compliance dates for updating Nutrition Facts and Supplement Facts labels, from July 26, 2018, to January 1, 2020, for manufacturers with \$10 million or more in annual

food sales. Manufacturers with less than \$10 million in annual food sales will receive an extra year to comply – until January 1, 2021. The agency published a proposed rule to extend the compliance date in September 2017, and this rule

finalizes that extension.

After considering a range of stakeholder comments, the FDA recognizes the need for manufacturers to have additional time to make required changes. The approximately 18-month extension accomplishes this goal and will provide sufficient time to transition to the new version of the Nutrition Facts label.

The FDA is also committed to ensuring that all manufacturers have guidance to help implement the required label changes by the upcoming compliance dates. A full list of Nutrition Facts-related guidance documents is available on the FDA website.

USDA Seeks Comments on Proposed Rule for National Bioengineered Food Disclosure Standard

The U.S. Department of Agriculture today invited public comment on the proposed rule to establish the National Bioengineered Food Disclosure Standard mandated by Congress in 2016. The standard will provide a uniform way to offer meaningful disclosure for consumers who want more information about their food and avoid a patchwork system of state or private labels that could be confusing for consumers and would likely drive up food costs.

“This rulemaking presents several possible ways to determine what foods will be covered by the final rule and what the disclosure will include and look like,” said Agriculture Secretary Sonny Perdue. “We are looking for public input on a number of these key decisions before a final rule is issued later this year.”

The proposed rule is open for comment for 60 days. Due to the Congressionally mandated timeline for this rulemaking, the comment period will not be extended, so it is important that anyone interested file comments in a timely

manner.

Comments may be submitted online through the Federal eRulemaking portal www.regulations.gov beginning Friday May 4. Comments may also be filed with the Docket Clerk, 1400 Independence Ave., SW, Room 4543-South, Washington, DC 20250; Fax: (202) 690-0338.

The deadline for comments is July 3, 2018.

The National Bioengineered Food Disclosure Standard Law was enacted by Congress on July 29, 2016. The proposed rule previewed in the May 3, Federal Register.

Fipronil: results of follow-up monitoring published



EFSA has published its analysis of food data collected following the widespread detection of fipronil residues in eggs last summer.

Member States submitted to EFSA the results of more than 5,000 samples of eggs and chicken collected between 1 September and 30 November 2017.

The samples were analysed for fipronil and other active substances specified by the European Commission. The analysis showed that 742 of the samples contained residues in quantities exceeding legal limits, almost all related to

fipronil.

The majority of exceedances were found in suspect samples – those derived from products or producers where illegal use was known or assumed.

Products with exceedances of legal limits originated from eight Member States – the Netherlands, Italy, Germany, Poland, Hungary, France, Slovenia, and Greece.

The food products affected were mainly unprocessed chicken eggs and fat of laying hens. Some exceedances were reported for muscle of laying hens and egg powder.

The report has been shared with risk managers at EU and Member State level.

IFN 03-18 – Country of Origin Labelling from 1 July 2018

Purpose

The purpose of this notice is to advise food importers that the new requirements for declaring the country of origin on food labelling will be verified during border inspections from 1 July 2018.

What has changed?

The two year transition period for the food industry to migrate from the country of origin labelling requirements contained within the Australia New Zealand Food Standards Code to the Country of Origin Food Labelling Information Standard 2016 comes to an end on 30 June 2018.

All food packaged up to the 30 June 2018 will be assessed as compliant if it complies with either the Information Standard or the Food Standards Code.

All food packaged from 1 July 2018 must comply with the Country of Origin Food

Labelling Information Standard 2016.

The department will be regulating food imported to Australia for compliance with the Country of Origin Food Labelling Information Standard 2016 from 1 July 2018. The Imported Food Control Act 1992 has been amended to provide the legislative basis for the department to assess imported food for compliance.

The Australian Competition and Consumer Commission has published a range of tools to assist the food industry in complying with the new labelling requirements. The following publications are available for download:

- ✧ Country of Origin Food Labelling guide
- ✧ Country of Origin Food Labelling factsheet
- ✧ Information on country of origin claims
- ✧ General information on the new requirements
- ✧ Style guide video to explain the labelling

Department inspection activity

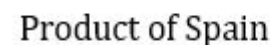
The department will assess food imported to Australia for compliance with the new Information Standard where the food was packaged from 1 July 2018.

If the imported product was packaged before 1 July 2018 and complied with the Food Standard Code, a manufacturer declaration or a statutory declaration by the importer must be supplied to the food inspection officer at the time of the food inspection.

The department will include the following in their assessment of the food labelling:

- Importers are required to ensure that the food labelling contains a country of origin claim within a box for ‘priority’ food so that this information can be easily found by consumers.

For example:



Product of Spain

- Non priority food also requires a country of origin labelling claim but this does not need to be in a box.

The classification of “priority” and “non- priority “ food can be found in the Country of Origin Food Labelling guide on the Australian Competition and Consumer Commission (ACCC) website.

- The food labelling may also show the percentage of Australian-produced content in the imported food.

For example:



Made in Vietnam from
at least 40%
Australian ingredients

The Information Standard, which contains many examples of the new labelling for imported foods, is available from the Federal Register of Legislation.

Food that is non-compliant

Where food labelling is non-compliant, the products may be either re-labelled, exported or destroyed.

MARKET NEWS

Focussed assessment of certain existing MRLs of concern for acetamiprid

In compliance with Article 43 of Regulation (EC) No 396/2005, EFSA received from the European Commission a mandate to provide its reasoned opinion on the existing maximum residue levels (MRLs) for acetamiprid which might lead to consumers intake concerns on the basis of the new toxicological reference values agreed upon by Member States (MSs) in October 2017.

In order to identify the MRLs of potential concern that require a more detailed assessment, EFSA performed a preliminary risk assessment, identifying a risk for consumers for 12 commodities. Measures for reduction of the consumer exposure were assessed by EFSA and should be considered by risk managers. Furthermore, in accordance with Article 6 of Regulation (EC) No 396/2005, ADAMA Makhteshim Ltd submitted two requests to modify the existing MRL for acetamiprid in table olives, olives for oil production, barley and oats. The data submitted in support of the requests were found to be sufficient to derive MRL proposals for all crops under assessment. Based on the risk assessment results, EFSA concluded that the short-term and long-term intake of residues resulting from the use of acetamiprid according to the intended agricultural practices on table olives, olives for oil production, barley and oats is unlikely to present a risk to consumer health.

Safety Alerts

Date	Brand Name	Product Description	Reason/ Problem	Company
05/23/2018	Private	Frozen Broccoli	Listeria	Giant Food,

	Brand	Cuts	monocytogenes	LLC
05/23/2018	Private Brand	Frozen Broccoli Cuts	Listeria monocytogenes	Stop & Shop
05/23/2018	Private Brand	Frozen Broccoli Cuts	Listeria monocytogenes	Giant Food Stores, LLC
05/22/2018	Golden International brand or none	Farm Raised Frozen whole tilapia fish IQF	Stolen and may be contaminated with Salmonella	Golden International Corporation
05/22/2018	Ethanol Extraction/Lake Michigan Distilling Company, LLC	95% Ethyl Alcohol product	possible contamination with methanol	Lake Michigan Distilling Company, LLC dba Ethanol Extraction
05/18/2018	Ziyad	Tahini	Salmonella	Ziyad Brothers Importing
05/18/2018	Melanie	Liubitelskie Cookies	Undeclared peanuts	Melanie Wholesale Inc.
05/18/2018	Snak Club	Tropical Trail Mix	Undeclared Milk, Soy, Wheat or Cashews	Century Snacks LLC
05/17/2018	Priano	Rosso Pesto Sauce	May contain undeclared milk and egg	BLM Products U. Vertriebsges
05/11/2018	Sugarfina	Sugar Cookies Products	Undeclared Egg	Sugarfina, Inc.

05/10/2018	Hickory Harvest, Heinens, and Liberty Snacks	ISLAND MIX ORGANIC FRUIT AND NUT MIX PRODUCTS	Potential Listeria monocytogenes	Hickory Harvest Foods
05/03/2018	Van's	Waffles	Product may contain gluten and undeclared milk	Van's Foods
05/01/2018	Gerard Dominique	Wild Smoked Salmon	Potential Clostridium botulinum contamination	Seabear Company
05/01/2018	Dragon Kratom	Dietary Supplements	Potential Salmonella contamination	Maya Distribution, LLC
04/30/2018	Stonewall Kitchen	Basil Pesto	Undeclared Egg	Stonewall Kitchen
04/26/2018	Bombay Kitchen	Bhavnagri Mix	Undeclared peanuts	Ethnic Foods Inc.
04/25/2018	Greenbelt Microgreens	Microgreen Mix	Listeria monocytogenes	Greenbelt Greenhouse LTD
04/24/2018	Labrada	"LeanPro8" Protein Powder	Undeclared Egg	Labrada Nutrition

Enterprise News

US recalls more than 200 million eggs over salmonella fears



Nearly 207 million eggs from a farm in North Carolina are being recalled from nine U.S. states after 22 people fell ill, the federal Food and Drug Administration has said.

It is the largest recall of eggs in the United States since 2010, the Food Safety News website reported.

The eggs may have been contaminated with salmonella braenderup, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems, the FDA said on Friday in a statement.

The eggs were recalled by producer Rose Acre Farms of Seymour, Indiana "through an abundance of caution," the FDA's statement said.

The eggs were distributed from a farm in Hyde County, North Carolina, which, Food Safety News said, produces 2.3 million eggs per day from 3 million laying hens.

The eggs reached consumers in Florida, New York, Pennsylvania, North Carolina, New Jersey, Virginia, Colorado, South Carolina, and West Virginia.

Van's Foods recalls waffles for packaging mistake

Van's Foods is recalling more than 1,500 cases of its frozen Waffles because they contain undeclared gluten and milk.

Consumers should look for packages marked with a lot code date of #A640234710-WL2, BEST BY AUG 22, 2018, and the UPC number 8994730206.

The products were distributed to food retailers in 11 states including Arkansas, California, Colorado, Georgia, Illinois, Michigan, New Jersey, New York, Pennsylvania, Texas, and Wisconsin.

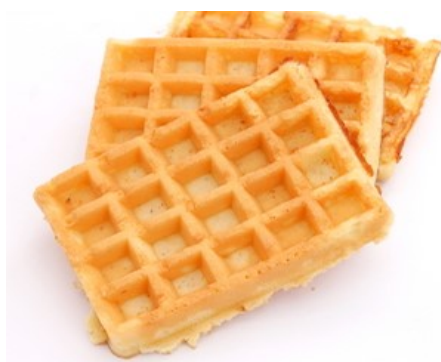
The products are being recalled because a limited number of the wrong packaging were used during the production of Van's Belgian Waffles. The product inadvertently packaged in the Van's Gluten Free Waffle box contains gluten and undeclared milk.

People who have an allergy or severe sensitivity to milk or gluten run the risk of serious or life-threatening allergic reaction if they consume these products.

To date, Van's Foods has received no reports of illnesses or adverse reactions associated with the affected products, which was ordered and shipped to retail

customers as Van's Belgian HS WF, Item number 30201, Product Lot #A640234710-WL2, BEST BY AUG 22, 2018.

The affected retail packages are labeled as Van's Gluten Free Original, Item number 30206, Product Lot #A640234710-WL2, BEST BY AUG 22, 2018. No other Van's branded products are affected by this



voluntary recall.

Golden International Corporation Issues Public Safety Warning

Golden International Corporation of Renton, WA is issuing a public safety notice for 405 cartons of stolen frozen tilapia, because it has the potential to be contaminated with Salmonella, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with Salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis.

Golden International Corporation also warns consumers, food distributors, grocery stores, and food processors not to consume or sell certain cartons of stolen tilapia.

A container of frozen tilapia ready for re-export to Taiwan was stolen from Golden International Corporations container yard in Renton, WA, and was recovered in Everett, WA. Product is likely to have been sold in the surrounding area by the thieves, however is not limited to only Everett. Container was stolen around 4:40pm on Sunday April 29, 2018 and was not recovered until May 9, 2018. The container may not have been refrigerated properly and tilapia may be subject to temperature abuse.

The container underwent routine sampling by Michelson Laboratories to determine health safety and Salmonella was detected. With this knowledge, the entire shipment could be compromised and was loaded for re-export. However, local trucking was unable to deliver it to the port before the weekend. It was

therefore left in the lot at Golden International and subsequently carried off using a stolen truck.

The master case label of stolen tilapia is read “***FROZEN TILAPIA FISH IQF*** (FARM RAISED) *** **MANUFACTURER NO.: 7F3001***PACKED FOR GOLDEN INTERNATIONAL ***PRODUCT OF TAIWAN*** NET WEIGHT 40 LBS***” 。

Of 405 stolen cartons, 336 cartons contain frozen whole & round tilapia and each fish weighs over 1500 grams (3.3 lbs.) and remaining 69 cartons contain frozen whole & round tilapia and each fish weighs over 800 grams (1.76 lbs.) 。

No illnesses have been reported to date. This notice is being made with the knowledge of the U.S. Food and Drug Administration (FDA) 。

Consumers who have purchased stolen tilapia in surrounding areas and in Everett, WA since April 29, 2018 are urged to destroy it. If the product was used to make other foods, consider recalling it and contact the FDA Recall Coordinator. Consumers with questions may contact Golden International Corporation at 206-722-2888 between Monday-Friday, 9am-5:30pm PST

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