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MARKET NEWS

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Focus on China

GB28050 Interpretation—7 Situations of Exemption from Nutrition Label

Reference to the international nutrition label practice, GB 28050 National Food Safety Standard for Nutrition Label Rules of Pre-packaged Food stipulates some food fields which could be exempted from nutrition labelling, totally including 7 situations as follow:

1.Fresh food

Pre-packaged raw meat, raw fish, raw vegetables and fruits, etc which are uncooked and without adding other ingredients, such as packaged fresh/frozen shrimp, meat, fish or fish pieces, meat pieces, meat fillings, etc. In addition, the dried food products without adding other ingredients also belongs to this situation of fresh food, such as dried mushroom, fungus, dried fruits, dried vegetables and fresh eggs, etc. The pre-packaged frozen rice products and frozen conditioning food is not belong to this situation, such as frozen dumplings, steam buns and shrimp balls, etc.

2.Alcoholic drinks with no less than 0.5% acholol content

Mainly including fermented wine, distilled wine and its preparation and other wine （such as cooking wine）

3.The pre-packaged foods whose packing total surface is no more than 100 cm^2 or the maximum surface area is no more than 20 cm^2

4.Foods on the spot

Mainly for the instant foods which are made and sold on the spot.

5.Packaged drinking water

Refers to natural mineral drinking water, pure drinking water and other drinking water.

6.The pre-packaged foods with no more than 10g or 10 ml of daily intake

Refers to the foods which are low intake and make a little contribution for the nutrients intake of human body or the foods with only one kind of seasoning，that includes the following: 1. Food seasoning, 2.Sweeteners; 3.Spices, 4.The foods with small edible proportion (such as gum candy, cafe bean, ground cafe powder, etc.), 5.Ethers (yeast, edible starch, etc.). But it shall be labelling nutrition table for the foods which have single nutrient with high content and make a great influence on the nutrients daily intake such as beancurd, pickles, soy sauce, sauce (mayonnaise, meat sauce, chilli sauce, etc.) and compound seasoning and so on.

7.Others stipulated by laws and regulations in China.

Analysis of Unqualified Infant Food Supplements in the National Inspection

On November 13th, the State Administration of Market Regulation （SAMR）issued a sampling notice. The General Administration of the People's Republic of China recently conducted random inspections on 11 batches of special dietary foods from 6 enterprises in 4 provinces. One batch of infant food supplements failed to pass the sampling test, and the others were all qualified.

Unqualified product situation:

A batch of fruit and wheat flour infant food supplements with the trademark "momo", the origin of the product in Taiwan, China, the sodium detection value in the sampling is

lower than the labeled amount “80% of the value” indicated on the product packaging label.

Unqualified analysis:

According to GB10769 National food safety standard Cereal-based complementary foods for infants and young children: sodium content ≤ 24.0mg/100kJ, the label value in this product is 6.09mg/10kJ, in line with product standards.

In the actual sampling process, the actual detection value of sodium for the product is 3.09mg/100kJ, which is lower than the labeled amount 80% of the product label value, which violates the GB13432 (National Food Safety Standard Prepackaged Special Dietary Food Label) section 4.3. 3 The actual content of energy and nutrients should not be less than 80% of the indicated value and should meet the requirements of the corresponding product standards.

Sampling inspection of unqualified products:

The food production enterprises and importers are enforced to trace their flow of products, recall unqualified products, analyze the reasons for rectification, and immediately take measures such as taking off the shelves and stopping sales to control the risks.

How Is Health Food Managed in China?

Health food refers to food products which are claimed to have certain specific health functions or can supplement certain vitamins and/or minerals and have been legitimately licensed for the same. In other words, the foods are suitable for certain people to help them improve body functions without the purpose of therapy, and will bring no acute, sub-acute or chronic harm to human body.

By definition, we can see that health foods are different from medicines for the purpose of treating diseases, and normal foods for the purpose of providing nutrition. How is such a special product managed by China?

In China, health food is mainly regulated by the market supervision and management department. Its supervision of health foods is “wider than medicine and stricter than food”, which mainly includes three parts:

Pre-production approval： Before the production of health food, the enterprise must first register or record the health food and obtain the health food production license. The former is to check whether the product formula is safe and effective, and the latter is to check whether the enterprise has the production conditions of health food.

Production process supervision： In the process of health food products, the market supervision department will conduct random production inspections for health food enterprises and correct the problems found in time.

Post-marketing supervision： After the health food is listed, the market supervision department will conduct random inspections of the health foods on the market, and notify and investigate the problem products.

As what we can see from the above, China implements “full-scale supervision” on health foods, covering all aspects of pre-production, production process and sales. Judging from the results of the sampling test in the past two years, the pass rate of sampling of health foods is usually higher than the average level of food, indicating that China attaches great importance to the supervision of health foods, and the supervision has achieved good results.

International News

From January 1, 2019, Both China and Australia Are Going to Exempt Customs Duties.

On November 8th, State Councilor and Foreign Minister Wang Yi held the fifth round of China-Australia diplomatic and strategic dialogue with Australian Foreign Minister Payne in Beijing.

According to the China-Australia Free Trade Agreement, since 2015, China and Australia have carried out four tariff reductions, and imports of goods tariffs from Australia have begun to gradually reduce. A considerable number of commodities will achieve zero tariffs within five years. China and Australia will carry out the fifth round of tariff concessions on New Year's Day in 2019. By then, almost all goods in bilateral trade will enjoy zero tariffs.

At present, China is Australia's largest trading partner and the largest export destination country. Australia is China's sixth largest export destination. In 2017, the bilateral trade volume between China and Australia was US$136.26 billion, increased by 25.9% compared to the year-on-year data.

Australian Minister of Trade, Tourism and Investment Simon Birmingham said: "From January 1th, 2019, after 8 weeks, all Chinese goods entering Australia will be exempt from customs duties. China will also cancel the import product customs tariffs on a range of Australian products, including wine, infant formula and hone that have been exhibited on the CIIE".

In addition, Chinese and Australian companies signed 11 agreements which will effect for 5 years with a total value of nearly 15 billion Australian dollars (about 75.8 billion yuan). Covers a range of industries including travel, resources, infrastructure, e-commerce, and logistics services.

FDA Asks for Input on Sesame Allergies and Food Labeling

The U.S. Food and Drug Administration is issuing a request for information on the prevalence and severity of sesame allergies in the United States to inform possible regulatory action that would require sesame to be labeled as an allergen on packaged foods. Currently, sesame is not required to be disclosed as an allergen, and in some circumstances, sesame may be exempt from being listed by name in the ingredient statement on food packages.

The Federal Food, Drug, and Cosmetic Act (FD&C Act) requires that a food containing a major food allergen declare the source of the allergen. The Act defines a major food allergen as one of the following: milk, eggs, fish (e.g., bass, flounder, or cod), crustacean shellfish (e.g., crab, lobster, or shrimp), tree nuts (e.g., almonds, pecans, or walnuts), wheat, peanuts and soybeans. In addition to requiring the disclosure of these eight major food allergens, the FD&C Act gives the FDA the authority to issue regulations requiring the disclosure of spices, flavorings, colorings and incidental additives that are, or contain, allergens other than the eight major food allergens, and FDA is not restricted from requiring

labeling regarding other food allergens.

In the case of food allergens other than the eight major food allergens, it can be difficult, in some cases, for consumers who have allergies to avoid them because they may not always be specifically listed in the ingredient statement or identified by allergen labeling. An ingredient that contains a food that is not a major food allergen may only be listed by its common or usual name and not always declare the name of the food source. In the case of an ingredient list declaring "tahini," the source of the ingredient, sesame, is not included as part of the name listed in the ingredient statement. In addition, spice mixes, flavors, and colors used as ingredients can be labeled generically without stating individual ingredients. Incidental additives derived from foods that are not major food allergens that are present in food at insignificant levels and do not have any technical or functional effect in that food can be exempt from labeling requirements. An example is vegetable oil transferred from food production equipment.

As part of the RFI, the FDA is also asking for input on the prevalence of sesame-containing foods sold in the U.S. that are not required by law to disclose sesame in the ingredient list on food packages. The agency also wants to know about possible costs of any future regulatory action FDA might take regarding sesame disclosure for foods.

In addition to issuing this request for information, the FDA will continue to monitor the scientific literature and consumer complaint databases to identify emerging food allergen concerns and continues to evaluate whether other food allergens pose a risk to U.S. consumers, thus warranting possible agency action.

The comment period opens October 30, 2018 and will remain open for 60 days.

FDA Finalizes Guidance on Mandatory Recall Authority

The U.S. Food and Drug Administration has released a final guidance regarding the agency's mandatory recall authority under the FDA Food Safety Modernization Act (FSMA).

The 2011 food safety law gave FDA mandatory recall authority for foods if there is a reasonable probability that the food is adulterated or misbranded under certain FDA authorities, and that the food could cause serious illnesses or death. FDA must give the responsible party an opportunity to conduct a voluntary recall before ordering a mandatory recall. Prior to the enactment of FSMA, FDA could only rely on manufacturers to voluntarily recall certain potentially harmful food products.

This final guidance follows a draft which was made available for public comment in 2015, and provides additional clarity including some modifications based on comments received. The guidance provides questions and answers on FDA's mandatory recall process, explains what FDA considers when moving forward with a mandatory recall, and more.

FDA has issued a mandatory recall order of a food product only once. In April 2018, FDA issued a mandatory recall order for all food products containing powdered kratom manufactured,

processed, packed, or held by Triangle Pharmanaturals LLC, after several products were found to contain Salmonella. In two other instances, FDA started down the path of using its mandatory recall authority under FSMA until the companies ultimately chose to voluntarily recall their product.

While FDA's mandatory recall authority plays an important role in ensuring that potentially dangerous food products are removed from the marketplace, the agency remains committed to working with firms to facilitate the orderly and prompt voluntary removal of potentially dangerous products from the food supply. FDA Recall Coordinators are available to assist firms during the recall process.

EFSA Expands Simplified Food Safety Management System

The European Food Safety Authority (EFSA) has expanded coverage of a "simpler" food safety management approach to help small retailers and food donations.

The approach uses flow diagrams to summarize the stages of production and tables to take retailers through the food safety management process from hazard identification to control measures, in line with regulations.

Under European hygiene legislation, food businesses develop and implement food safety management systems (FSMS), usually based on prerequisite program (PRP) activities and hazard analysis and critical control point (HACCP) principles. This can be challenging for small food retail sites, where a lack of expertise and resources may limit development and implementation of an effective FSMS.

In an opinion last year, a simplified approach to food safety management was developed by EFSA for a butcher, grocery, bakery, fish and ice cream shop. The new opinion develops similar FSMSs for small enterprises including retail distribution centers, supermarkets, restaurants (including pubs and other caterers) and food donation operations.

The simplified system means retailers do not need to have detailed knowledge of specific hazards and ranking them was not required. For example, they may know there may be a biological hazard associated with raw meat without identifying it as Salmonella.

Relevant retail personnel only need to know whether or not a biological, chemical or physical hazard or allergen might occur at each stage and that a failure to undertake key control activities, such as correct chilled storage or separation of raw from ready-to-eat (RTE)/cooked products could contribute to increased risk of illness for consumers.

The classical approach involves ranking and prioritizing hazards before decisions on control measures can be taken.

Four new PRPs including "shelf-life control," "handling returned foods," "evaluation for food donations and allocation of remaining shelf-life" and

"freezing food intended for donation" were developed and the "temperature control" PRP was modified. PRPs were based on those described by the European Commission in 2016.

Food donation presents several challenges because donations may be nearing the end of shelf-life and several parties, some on a voluntary basis, are involved in the chain with limited resources, each reliant on each other to assure food safety.

In 2015, members of the European Federation of Food Banks (FEBA) distributed 532,000 tons of food to 5.7 million people, which represents only a small fraction of the estimated volume of food waste generated annually in the EU (88 million tons).

Member states and stakeholders have identified legal and operational barriers, for donors and recipients, regarding the safe redistribution of food in the EU.

In 2017, the European Commission issued guidance on food donation (Commission notice (2017)/C 361/01) to clarify provisions in EU legislation and help lift barriers to food redistribution within the regulatory framework.

The term "small retail establishment" applies to a restaurant, pub or catering business or supermarket that has less than 50 employees and an annual turnover or balance sheet total of €10 million ($11.4 million) or less and includes "micro businesses" with less than 10 employees with an annual turnover or balance sheet total of €2 million ($2.3 million) or less.

Although hazards encountered in small and larger retail establishments may be similar, fewer people are potentially affected since small businesses supply a limited and often local population.

EFSA added it was important that individual establishments identify the specific stages/activities used in their establishment and tailor the FSMS to control all hazards that may occur at each stage.

It also recommended authorities in each member state monitor implementation of the "simplified" FSMS and give feedback to the European Commission on how the approach may work in practice.

Canada will formally implement the Canadian Food Safety Ordinance two months later

According to the Canadian Food Inspection Agency (CFIA), on November 15, 2018, the Canadian Food Inspection Agency announced that the Canadian Food Safety Regulations will be implemented in two months.

Yesterday, at a food safety forum in Gatino, Quebec, Jean-Claude Poissant, Parliamentary Secretary of the Minister of Agriculture and Agricultural Food, stressed that the new regulations would come into force within two months.

In his speech, Mr. Jean-Claude Poissant stressed that the Canadian Food Safety Regulations would harmonize and replace 14 Canadian food regulations to reduce unnecessary administrative burdens on enterprises and help maintain and increase market access in the Canadian agricultural food and agricultural sectors.

Some of the original reports are as follows:

Businesses that require a licence will have to attest that they have preventive controls in place （such as sanitation and pest control measures） and businesses with $100K or more in annual sales will have to prepare a written prevention control plan. Businesses are encouraged to enrol now in My CFIA and be prepared to apply for their licence when it becomes available. My CFIA is a convenient and secure way to do business with the Canadian Food Inspection Agency （CFIA）.Businesses can manage and track service requests online, including permissions such as licences, permits, registrations and export certificates. Those who submit SFCR licence applications by email or fax will be redirected to apply using the My CFIA portal.The CFIA is sharing information with industry in face-to-face sessions across the country as well as through webinars. More webinars will be offered over the coming weeks. Details will be posted to the CFIA website as they become available.

EFSA updates tolerable intake level for dioxins and environmental pollutants

The European Food Safety Authority (EFSA) has confirmed previous assessments that dietary exposure to dioxins and dioxin-like Polychlorinated Biphenyls (PCBs) – environmental pollutants present at low levels in food and feed – is a health concern. Data from European countries indicate an exceedance of EFSA's new tolerable intake level across all age groups with the main contributors to average dietary exposure for most age groups in European countries being fish (in particular fatty fish), cheese and livestock meat.

EFSA's Expert Panel on Contaminants in the Food Chain (CONTAM) has completed the Authority's first comprehensive review of the risks to human and animal health from these substances in food and feed. The European Commission asked EFSA for this risk assessment following its 2015 review of differences between tolerable intake levels set by various scientific advisory bodies.

Dioxins and dioxin-like PCBs are toxic chemicals that persist in the environment for years and accumulate at low levels in the food chain, usually in the fatty tissues of animals. Their presence in food and feed has declined in the last 30 years thanks to the efforts of public authorities and industry, reports EFSA.

Dioxins are unwanted by-products generated by thermal and industrial processes. PCBs had numerous industrial applications before being banned in the EU in the 1980s.

The risk assessment considered effects seen in humans and used data from animal testing as supportive evidence. EFSA discussed its scientific approach, including the use of human (epidemiological) studies, with national partners in European countries to support further understanding of the methods and data used.

"The Panel has set a new tolerable weekly intake (TWI) for dioxins and dioxin-like PCBs in food of 2 picograms (one trillionth (or 10–12) of a gram) per kilogram of body weight," says Dr. Ron Hoogenboom of the CONTAM Panel and Chair of the Dioxins Working Group.

The new TWI is seven-times lower than the previous EU tolerable intake set by

the European Commission's former Scientific Committee on Food in 2001.

" The main reasons for the decrease were the availability of new epidemiological and experimental animal data on the toxicity of these substances and more refined modeling techniques for predicting levels in the human body over time."

"The new TWI is protective against effects on semen quality, the adverse health effect was seen at the lowest levels of these contaminants in human blood," adds Dr. Hoogenboom.

The TWI is also protective against other effects observed in studies with human subjects: lower sex ratio of sons to daughters, higher levels of thyroid-stimulating hormone in newborns and developmental enamel defects on teeth.

Exposure for all ages exceeds TWI

"Average and high exposures were, respectively, up to five and 15 times the new TWI in adolescents, adults and the elderly. Toddlers and other children up to 10 years of age had a similar range of exceedance of the TWI," adds Dr.Hoogenboom.

"These exceedances are a health concern, but the toxicity of the most harmful dioxin-like PCB may be overestimated. When calculating the toxicity of substances like these, we use internationally-agreed values known as 'toxicity equivalency factors' (TEFs). The Panel would support a review of the TEFs for both dioxins and dioxin-like PCBs in light of new scientific data. If confirmed to be less toxic, this would reduce the concern for consumers."

The European Commission and member states will discuss risk management measures following EFSA's scientific advice to ensure a high level of consumer protection.

FDA initiates investigation on E coli outbreak linked to romaine lettuce

The US Food and Drug Administration (USFDA) and the Centers for Disease Control and Prevention (CDC) have initiated an investigation on the multistate outbreak of E coli O157: H7, likely linked to romaine lettuce.

Federal health officials are gathering information to determine the source of contamination.

The US agencies are coordinating with the Public Health Agency of Canada (PHAC), which is engaged in the investigation of a similar outbreak in Canada.

At this time, the FDA has advised people not to consume or serve romaine lettuce and to discard any product until further notice.

The FDA has been working closely with the leafy greens industry, as well as state and federal partners to implement safety practices that can help further reduce the risk of these types of outbreaks.

FDA Commissioner Scott Gottlieb said: "The quick and aggressive steps we're taking today are aimed at making sure we get ahead of this emerging outbreak, to reduce risk to consumers and to help people protect themselves and their

families from this foodborne illness outbreak.

"While we've made progress, it's still early in this investigation and work remains to pinpoint the source of contamination that contributed to this outbreak and allow us to employ more targeted measures to reduce future risk."

The federal authority advised consumers to immediately approach a health care professional if they experience symptoms of an E. coli O157: H7 infection.

Safety Alerts

Date	Brand Name	Product Description	Reason/ Problem	Company
11/23/2018	Ottogi	Jin Ramen	Undeclared egg	Ottogi America, Inc.
11/20/2018	No brand name; "PACKED BY FIRST SOURCE" printed on back label.	Chocolate and Nut Tray	Undeclared pecan and cashew	First Source
11/16/2018	Cap'n Crunch's	Peanut Butter Crunch Cereal	Salmonella potential contamination	The Quaker Oats Company
11/16/2018	Chukar Cherries	Amaretto Rainier Chocolate Cherries	Undeclared Milk	Chukar Cherries
11/16/2018	Green Cedar	Ackawi Cheese	Listeria monocytogenesp otential contamination	Green Cedar Dairy
11/16/2018	Jay Robb	Egg White Protein	Undeclared Milk	Jay Robb Enterprises
11/13/2018	Pictsweet Farms	Asparagus Spears	Potential Listeria monocytogenes c ontamination	The Pictsweet Company
11/06/2018	Margie	Cheese 1 lb wheel	Listeria monocytogenes	Sprout Creek Farm
11/02/2018	Smartfood Delight	Sea Salt Flavored popcorn	undeclared milk	Frito-Lay
10/29/2018	Fit & Active	Southwest Veggie Stuffed Sandwiches	Listeria monocytogenes and Salmonella	J&J Snack Foods Handheld Corp.
10/25/2018	Baraka	Curry powder	Lead	UBC Food Distributors, Inc
10/24/2018	Weis	Chocolate Whoopie Pie	Undeclared peanut	Shirley's Cookie Company
10/24/2018	Corrado, Orlando Imports, Nouri's, more	Curry powder	Lead	Sirob Imports, Inc.

Enterprise News

PepsiCo Announces Acquisition of Health Warrior, Expanding Presence in On-Trend Plant-Based Space

PepsiCo, Inc. (NASDAQ: PEP) today announced it has acquired Health Warrior, Inc., a U.S.-based nutrition-forward company that makes plant-based products including nutrition bars and on-trend offerings. The transaction will further expand the company's nutrition portfolio to offer consumers additional options in an exciting growth category.

"We're thrilled to welcome the innovative Health Warrior brand to the PepsiCo family," said Al Carey, chief executive officer of PepsiCo North America. "We continue to position ourselves at the forefront of changing consumer preferences and trends. This acquisition helps us increase our presence in the nutrition bar category, which is an attractive growth space."

Health Warrior was founded in 2011 by a group of college friends, Dan Gluck, Nick Morris and current Chief Executive Officer Shane Emmett, who wanted to make nutrient-dense foods more accessible to more Americans. It makes products that contain plant-based superfood ingredients and are lower in sugar. Health Warrior products are made from nutrient-dense, non-GMO and gluten-free ingredients. Its current offerings include nutrition bars made with chia and pumpkin seeds, and other plant-based protein offerings like mug muffins and protein powder.

"We're fired up to join PepsiCo and continue to put nutritious options within reach of significantly more people," said Emmett. "With a shared mission to help create healthy relationships between people and food, PepsiCo is the ideal partner to bring our nutrient-dense, plant-forward offerings to even more consumers and considerably accelerate Health Warrior's growth. This is the whole reason we started the company."

While Emmett will continue to lead the business from its current headquarters in Richmond, Va., this is PepsiCo's first investment that will dock into The PepsiCo HIVE, a newly-created entity within the company focused on growing emerging, smaller brands.

"This will enable us to continue building the Health Warrior brand at a deliberate and sustainable pace and to leverage its entrepreneurial expertise and talent to benefit our broader portfolio," said Seth Kaufman, president of PepsiCo North America Nutrition, who oversees The HIVE. "Health Warrior is a nutrition-forward trailblazer that can provide great insight into high value categories and consumers while benefitting from our expertise and resources to bring plant-based nutrition to more people."

Starbucks plans corporate shake-up and layoffs, starting with senior execs

Girding for continued change in the retail landscape, Starbucks plans job cuts this fall at its Seattle headquarters, including eliminating some top executives, as it reorganizes in a bid to make quicker decisions and reignite sales growth.

The restructuring is the latest bump in a turbulent year for the coffee giant, which has seen high-profile departures, an embarrassing turn in the national spotlight after a racially charged arrest and lackluster sales growth in important markets.

Chief Executive Kevin Johnson, a veteran of several corporate shake-ups while at Microsoft, told employees in a memo this past week that while the company is making progress on its priorities, including faster growth in the United States and China and increased returns to shareholders, more needs to be done.

The memo, with the subject line "Building our future together," goes on for six paragraphs before delivering the jobs news that "starting next week and into mid-November there will be leadership shifts and non-retail partner impacts as we evolve the direction of teams across the organization in size, scope and goals."

The impacts will include job losses and shifts, though the total number has not been determined, a Starbucks spokeswoman said. The company is starting at the vice-president and senior vice-president levels and doing a function-by-function review, she said.

Starbucks has about 5,000 employees at its corporate headquarters in Sodo.

Johnson said headquarters employees in meetings over the past two years have described ways the company can "better prioritize and move faster."

The layoffs and restructuring are not expected to land on employees in the company's stores.

The changes come about three months after Starbucks executives outlined steps to improve sales growth, including plans to close up to 150 underperforming stores in the coming fiscal year, even as the company continues to open new stores.

While the scope of the job losses is unclear, this reorganization appears to be nothing like the steps the company took a decade ago, when it closed 5 percent of its stores in the midst of the Great Recession, cutting thousands of jobs in the process.

McCain Foods Recalls All Products for Salmonella and Listeria Monocytogenes

McCain Foods has recalled all of their products for possible Listeria monocytogenes and Salmonella contamination. Their facility in Colton, California is the source for these vegetables. There have been 13 secondary recalls issued for foods made with these recalled products. No illnesses have been reported in connection with this issue.

McCain Foods recalled these products on October 14, 2018, but only issued the recall notice to the companies they supply. While some of the secondary recalls have been for foods that are cooked before eating, many are ready-to-eat foods. There is zero tolerance for any Listeria monocytogenes contamination in those foods. More product recalls may be issued in the next few days.

And unfortunately, many of the recalled products are already past their expiration dates, so many of them have probably already been eaten. And since it can take up to 70 days for the symptoms of listeriosis to appear, many people

now have to wait to see if they are going to get sick.

If you did purchase any of the recalled products and stored them in your refrigerator or freezer, you should clean that appliance because Listeria can grow at refrigerator temperatures. Use a solution of 1 tablespoon liquid chlorine bleach to 1 gallon of warm water. We have information about the best way to clean your refrigerator after discarding recalled products.

The symptoms of a Salmonella infection include fever, nausea, abdominal cramps, nausea, and vomiting. Those symptoms usually start within a few hours or days after infection. The symptoms of Listeria monocytogenes food poisoning include headache, fever, stiff neck, nausea, and diarrhea.

Pregnant women may only be ill with what seems to be the flu, but this illness can cause miscarriage, stillbirth, premature labor, and infection in the newborn baby. If you do feel sick, see your doctor and tell her you ate one of these recalled products.

The Quaker Oats Company Issues Voluntary Recall of a Small Quantity of Cap'n Crunch's Peanut Butter

The Quaker Oats Company, a subsidiary of PepsiCo, Inc., today announced a voluntary recall of a small quantity of Cap'n Crunch's Peanut Butter Crunch cereal due to the potential presence of Salmonella. While the potentially affected product only reached five specific Target stores and is limited to 21 boxes of one variety with two Best Before Dates, Quaker is initiating the voluntary recall to protect public health.

The recall was initiated as the result of a routine sampling program by the company, which revealed the finished product may contain bacteria. Salmonella is an organism that 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.

The product being recalled was **distributed in limited quantities only to the five Target stores listed below. This recall only includes 21 outstanding boxes purchased after Nov 5:**

17.1 ounce boxes of Cap'n Crunch's Peanut Butter Crunch cereal with UPC code 0 30000 6211 1 and Best Before Dates of JUL 30 19 or JUL 31 19 purchased at the following Target stores:

Super Target	4001 N 132nd St	Omaha	NE	68164
P-Fresh	4250 Rusty Rd	Saint Louis	MO	63128
Super Target	10800 E 21st St N	Wichita	KS	67206
Super Target	8201 S 40th St.	Lincoln	NE	68516
P-Fresh	1040 NE Coronado	Blue Springs	MO	64014

MARKET NEWS - REPLY

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