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January 2019

MARKET NEWS



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About Sino Silliker

Notice of Sino Silliker Sample Testing Arrangement during 2019 CNY

Dear Customers:

Sino Silliker will be off for bank holiday from 4th Feb. to 10th Feb. 2019 according to the holiday arrangement from Office of the State Council. To reduce the impact on report issuance, Sino Silliker has made the following arrangement for sample testing during this long holiday period:

- Samples arrive at the lab before 12:00 on 30th Jan. will be tested by normal process and report will be issued before 4th Feb.; for samples arrive after 12:00 on 30th Jan., the testing period will be started from 11th Feb. and reports will be issued after actual working days;
- For some special testing items like commercial sterility, considering the cultivation period and positive results, if you would like to get your report before the new year holidays, please make sure the samples can arrive at the lab before 23rd Jan.; or the testing report will be issued after CNY.
- Any expedited serviced is required, please notify your sales representatives one week in advance to make arrangement.

Our kind reminder to our customers, please plan your sample submission in advance to ensure you can get your report on time. Please call our hotline 400-627-8088 or call your sales representatives for more information. Sorry for any inconvenience caused!

Sino Silliker Testing Services Co. Ltd.

Focus on China



2019 Comparison of Food Safety Supervision & Sampling Plan

On 25 December, 2018, State Administration for Marketing Regulation (SAMR) solicited public opinions on 2019 Food Safety Supervision & Sampling Plan.

Global Foodmate recently compared 2019 Food Safety Supervision & Sampling Plan (hereafter referred to as '2019 VERSION') with 2018 Food Safety Supervision & Sampling Plan (hereafter referred to as '2018 VERSION'), and now briefly introduces the changes in food categories and sampling items.

Revision of food categories:

2019 VERSION shows a more detailed classification of food categories, which includes 181 food categories and 14 more than that in 2018 VERSION (167 food categories).

Changes of food categories are as follows:

a. Revising names of 2 food categories:

'Deeply processed aquatic products' is revised as 'Other aquatic products', 'Bottled (barreled) of drinking water' is revised as 'Packaged drinking water'.

b. Adding 2 food categories:

'Food supplements for pregnant and lactating women' and 'Salt'.

c. Elaborating 2 food categories:

'Other edible oils (semi-refined, fully refined)' is classified into 'Rapeseed oil',

'Soybean oil', 'Edible plant blending oil' and 'Other edible oils (semi-refined, fully refined)').

'Sugar (white granulated sugar, white soft sugar, brown granulated sugar, rock sugar, cube sugar, golden slab sugar, etc.)' is classified into 'White granulated sugar', 'White soft sugar', 'Brown granulated sugar', 'Brown sugar', 'Rock sugar', 'Cube sugar', 'Golden slab sugar' and 'Other sugars'.

The sampling items of the elaborated food categories are also clearly specified.

Revision of sampling items:

- a. Increasing sampling items of 51 food categories
- b. Decreasing sampling items of 99 food categories
- c. Revising sampling items of 13 food categories

China strengthens slaughter regulations to combat African swine fever

China's agriculture ministry said on Wednesday that slaughterhouses will need run African swine fever virus test for pig products before selling them to the market, in a



move to control spread of the highly contagious disease.

Slaughterhouses must slaughter the pigs from different origins separately, and can only sell the products if blood of the same batch of pigs is tested negative for African swine fever virus, according to a new regulation published on the website

of the Ministry of Agriculture and Rural Affairs.

If an African swine fever outbreak is found, slaughterhouses must cull all pigs to be slaughtered and suspend operations for at least 48 hours, according to the regulation, which will go into effect from Feb. 1.

The new government move came as China reported on Wednesday a new outbreak of African swine fever on a farm with 73,000 pigs in Heilongjiang province, the largest farm yet to report a case of the deadly disease, further highlighting the increasing severity of the outbreak.

The case in Suihua city in the northeastern province infected 4,686 pigs and killed 3,766 animals, the agriculture ministry said in a separate statement on its website.

"The African swine fever situation is only getting worse. Small farms, big farms, slaughterhouses, feed - the whole production chain basically all got hit," said Yao Guiling, an analyst with consultancy China-America Commodity Data Analytics.

"The policies are good, but the increasing outbreaks show that there might be some problem with execution at the local government level," said Yao.

Beijing has banned feeding kitchen waste to pigs, and restricted transport of live pigs and products from infected areas, among other measures, to control spread of the disease.

But the deadly virus has raged on, and hit 23 provinces and municipalities across China, since the first outbreak was reported in early August last year.

China has reported more than 90 cases of the incurable disease so far, leading to the culling of more than 200,000 pigs.

The disease is deadly for pigs but does not harm humans.

Notice of the General Office of the National Health Commission on the Public Offering of the 2019 National Food Safety Standards Recommendation

On January 8, 2019, the General Office of the National Health Commission issued a notice on the public bidding for the 2019 National Food Safety Standards Recommendation (National Health Office Food Letter [2019] No. 7). The deadline for comments is January 31, 2019. day.

According to the provisions of Article 26 of the Food Safety Law, there are 9 categories of standards to be formulated and revised, mainly including:

1. Limits of organic pollutants in food;
2. Hygienic requirements for food production and management;
3. Food Safety inspection method;
4. Pesticide residue limit in food and its test method;
5. Residue limit of veterinary drug in food and its test method;
6. Inspection procedure and test method for slaughtering livestock and poultry;
7. Nutritional composition of main and auxiliary food for specific population Requirements and test method standards and food nutrition standards and norms required by the National Nutrition Plan (2017-2030);
8. Quality specifications for food nutrition enhancers;
9. Others have a food safety risk assessment basis and need to be developed Matters governed by national standards for food safety.

International News

FDA Continues Investigation into Source of E. coli O157:H7 Outbreak Linked to Romaine Lettuce Grown in CA; CDC Reports End to Associated Illnesses



The FDA, along with CDC, state and local agencies, continues its investigation into the potential source of a multistate outbreak of E. coli O157:H7 illnesses linked to romaine lettuce grown in California this fall.

As of January 9, 2019, the CDC reports that the outbreak appears to be over. Contaminated romaine that made people sick in this outbreak should no longer be available on the market. FDA will continue its investigation into potential sources and contributing factors that led to the outbreak in order to inform future prevention efforts.

The Public Health Agency of Canada (PHAC) and Canadian Food Inspection Agency (CFIA) also coordinated with U.S. agencies as they investigated a similar outbreak in Canada. On December 24, PHAC reported that the outbreak in Canada had ended.

Recommendation:

Consumers: Contaminated romaine that made people sick in this outbreak should no longer be available on the market, consumers need not avoid romaine

Salmonella traced to Polish eggs accounted for more than 500 reported cases.

The Commission will look at the correct implementation of Salmonella control programs for poultry populations in member states including audits to Greece and Spain.

A special focus in 2019 will be on countries with important horse meat production or imports and those with a high number of Salmonella outbreaks. Two audits will follow up on the short series on tuna and related foodborne outbreaks.

Belgium, Ireland, Poland and Romania are part of the work on horse meat, France for products from mammals and poultry, Poland and Czech Republic for items from poultry, tuna in Italy and Spain will be looked at as well as fishery products in Cyprus, Denmark and Malta.

Projects on tuna imports from outside the EU and tuna from the EU, ready-to-eat (RTE) food and food improvement agents package will conclude this year. Food additives, enzymes and flavorings are known as food improvement agents.

Belgium and Spain will be subject to audits on RTE food and an overview report will be published to support the Commission's policy of reducing foodborne outbreaks caused by this category. A pilot fact-finding mission was organized at the end of 2017 and a short audit series took place in 2018.

Audits of official controls for microbiological risks of food of non-animal origin, such as fresh fruit and vegetables eaten raw, and soft berries, including frozen produce and seeds for sprouting are planned for Egypt, Serbia and the United States as well as Hungary, Lithuania and Poland.

For controls of contaminants in food, audits will go to Argentina, Iran and the

U.S. and heavy metals will be covered in the work on tuna (Italy and Spain) and fishery products (Cyprus, Denmark and Malta).

Trips to Bulgaria, Greece and Italy and an overview report on food improvement agents are planned this year after a pilot mission in 2017 and four audits in 2018.

Audits are planned to countries outside the EU which requested approval to export various commodities. These cover live bivalve mollusks from South Korea, products from mammals in Australia, Canada, Paraguay and Serbia, items from poultry in Thailand and Ukraine and fishery products from Brazil, Ghana, Mauritania, Namibia, Russia and Tunisia.

In 2017, the Commission did 199 audits and fact-finding missions in food safety and quality, animal health and welfare and plant health, compared to 208 audits, fact-finding missions and study visits in 2016. A total of 77 (39 percent) of audits covered food safety in 2017.

Fact-finding missions included fipronil contamination of eggs and egg products and synergies of official controls with food business operators' own checks.

EU tightens import rules for some fruits, vegetables, nuts

The European Commission has updated the list of imported products subject to official controls including the frequency of checks.

Black pepper from Brazil and crushed or ground Capsicum from China are among the items added to the legislation, which is updated every six months and already applicable. Reasons for increased official controls on certain imports of feed and food of non-animal origin include Salmonella and pesticide residues.

Occurrence and relevance of incidents noted through the Rapid Alert System for Food and Feed (RASFF), information on official controls by member states on

feed and food of non-animal origin as well as biannual reports on consignments of such products submitted by EU countries to the Commission indicated the list should be amended, according to the European Commission.

For consignments of aubergines from the Dominican Republic, beans from Kenya, and non-sweet peppers from Uganda, information indicates the emergence of new risks to human health due to possible pesticide residue contamination, requiring an increased level of official control.

Aubergines from the Dominican Republic and peppers from Uganda are subject to a checking frequency of 20 percent, while the figure is 5 percent for beans from Kenya.

For black pepper from Brazil, sweet peppers from China, and sesamum seeds from Ethiopia, data indicates new risks to health due to possible Salmonella contamination requiring introduction of more stringent controls. Sesamum seeds from Ethiopia are subject to a checking frequency of 50 percent while the figure is 20 percent for black pepper from Brazil and sweet peppers from China.



Pineapples from Benin had been subject to increased controls due to pesticides but have been removed from the latest list due to a satisfactory degree of compliance with the relevant safety

requirements.

All peppers from Egypt, non-sweet peppers from India and Pakistan, all peppers from Sri Lanka, and hazelnuts from Georgia have had the frequency of identity and physical checks increased. The existing entry on hazelnuts from Georgia has been changed to include flour, meal and powder of hazelnuts and hazelnuts, otherwise prepared or preserved.

Peppers from Egypt and non-sweet peppers from India and Pakistan, will be subject to a checking frequency for pesticide residues of 20 percent, which is up from 10 percent. Peppers from Sri Lanka have had the checking frequency for aflatoxin increased from 20 percent to 50 percent.

The products from Georgia will be subject to an increased checking frequency for aflatoxin of 50 percent, up from 20 percent.

A common entry document (CED) will need to be submitted on the Trade Control and Expert System (TRACES) for all consignments and sampling will be done in accordance with published frequencies.

Of commodities already on the list, pistachios in shell, shelled or roasted from the United States are checked at a frequency of 10 percent for aflatoxin and frozen raspberries from Serbia are checked for norovirus at the same frequency.

Coriander leaves, basil, mint, parsley, okra and non-sweet peppers from Vietnam are checked at a frequency of 50 percent for pesticide residues. Sweet peppers, pomegranates and lemons from Turkey are checked for pesticide residues, dried grapes for ochratoxin A and dried apricots for sulfites.

Palm oil from Ghana is checked for Sudan dyes at a frequency of 50 percent and turnips from Lebanon for Rhodamine B at the same frequency.

EU considers limit for Salmonella levels in reptile meat



The European Commission has proposed a limit for Salmonella in reptile meat.

The EC said considering the potential significant health risk posed by

the possible presence of Salmonella in reptile meat, food safety criteria should be set for the products.

Currently, regulation (EC) No 2073/2005, which sets such criteria to define the acceptability of a product placed on the market, does not cover reptile meat. The draft regulation states Salmonella must not be detected in a 25 gram sample and it applies to products placed on the market during shelf-life.

Reptile meat refers to the edible parts from farmed reptiles, either unprocessed or processed, belonging to the species American alligator, freshwater crocodile, Nile crocodile, saltwater crocodile, ocellated lizard, reticulated python, Burmese python and Chinese softshell turtle.

The food safety criterion should oblige businesses to take measures at stages of reptile meat production to reduce the presence of all serotypes of Salmonella with public health significance, according to draft regulation.

Production of reptile meat in the European Union is limited, but data from Eurostat's database for statistics on international trade in goods shows imports

from third countries of fresh, chilled or frozen meat and edible offal of reptiles have shown an upward trend in the past decade with an increase of more than 50 percent in the quantity imported during 2007 to 2017 and an average yearly import into the EU of nearly 100 tons.

In 2007, a European Food Safety Authority (EFSA) scientific opinion on public health risks due to consumption of reptile meat found reptiles are well-known reservoirs for Salmonella species. The opinion concludes Salmonella is the most relevant bacterial hazard that may occur and it constitutes a significant public health risk, given the high contamination rate in fresh and frozen crocodilian meat.

The EN/ISO 6579-1 standard is the horizontal method for detection of Salmonella in food and will be the analytical reference method to verify compliance of a Salmonella in reptile meat food safety criterion.

A study published in 2009 in the International Journal of Food Microbiology found the microbiological risk from eating reptile meat comes from the presence of pathogenic bacteria, especially Salmonella, and also Shigella, E. coli, Yersinia enterocolitica, Campylobacter, Clostridium and Staphylococcus aureus.

People in some countries use turtles, crocodiles, snakes and lizards as a source of protein. Imports can come from South Africa, the United States and Zimbabwe and go primarily to Belgium, France, Germany, Netherlands and the United Kingdom.

Many reptiles, including those kept as pets, also carry Salmonella in their gut without showing signs of infection and shed the bacteria in their feces. People can become infected by handling reptiles.

From 2006 to 2014, the U.S. Centers for Disease Control and Prevention

investigated 15 multistate Salmonella outbreaks linked to turtles; 921 people were sickened, 156 hospitalized, and an infant died.

Canada's new Safe Food law takes effect next week



D-Day for Canada's Safe Food for Canadians Act (SFCA) and the Safe Food for Canadians Regulations (SFCR) is just one week away. Long in the works, the new Safe Food law and regulations will replace 14 sets of regulations on Jan. 15, 2019.

Canada's food safety focus will shift to prevention of foodborne illnesses "by focusing on prevention through more rigorous risk management and increasing the focus on traceability," according to the Canadian Food Inspection Agency (CFIA).

The federal food safety agency says while Canada is already credited with having "one of the strongest food safety systems in the world," the speed, volume, and complexity of modern food production mean "significant new risks and

challenges" must be met by regulators.

CFIA says the new regulations "will provide clear and consistent rules for food commodities so consumers can be confident that food on grocery shelves is safer to eat, whether it is produced in Canada or abroad."

In the new law, Canada is recognizing "new threats to food safety, changing consumer preferences and prevention-focused international standards.

"Responding to these challenges is critical to maintaining Canada's reputation as a world leader in food safety and to help Canada's food businesses remain trusted both at home and abroad," CFIA adds.

The agency says the Safe Food for Canadians Regulations "will make our food system even safer by focusing on prevention and allowing for faster removal of unsafe food from the marketplace."

The Safe Food law will reduce the unnecessary administrative burden on businesses by replacing 14 sets of regulations with one and will help maintain and grow market access for Canada's agri-food and agricultural sector.

The new consolidated regulations will require food businesses that import or prepare food for export or to be sent across provincial or territorial borders to have licenses, as well as preventive controls that outline steps to address potential risks to food safety. The new law is also expected to reduce the time it takes to remove unsafe food from the marketplace by requiring businesses to trace their food back to their supplier and forward to whom they sold their products.

CFIA has an instructional section on its website, providing specific information on the license application a Getting Started Toolkit for businesses, and a host of

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interactive tools and resources on the new requirements for businesses.

Safety Alerts

Date	Brand Name	Product Description	Reason/ Problem	Company
01/23/2019	Satur Farms	Baby Spinach and Mesclun	Product potentially contaminated with Salmonella	Satur Farms
01/23/2019	Simple Truth Organic	Fruit Puree with Nonfat Greek Yogurt pouch	Undeclared Milk	Perrigo Company
01/18/2019	Mrs. Grissom's Select	Old Fashioned Pimento Cheese	Undeclared Milk	Mrs. Grissom's Salads
01/17/2019	Ottogi	Various noodle products	Undeclared egg	Ottogi America, Inc.
01/07/2019	Lunch Box	Italian Sub and Ham & Cheese Sandwiches and Ham & Swiss Croissants	Potential to be contaminated with Listeria Monocytogenes	Grand Strand Sandwich Company
01/04/2019	Shamrock Farms	2% Reduced Fat Vanilla Half Gallon Milk	Undeclared almond	Shamrock Farms
01/04/2019	Clancy's	Wavy Potato Chips	Undeclared milk	Olde York Potato Chips

01/02/2019	Oskri, Thrive	Organic Sunflower Butter	Potential Listeria monocytogenes contamination	Oskri Organics Corporation
12/26/2018	Eat Smart	Salad Shake Ups several flavors	Listeria monocytogenes potential contamination	Apio Inc.

Enterprise News

EU imports of US soybeans up by 112 percent

Imports of US soybeans by the European Union (EU) have increased by 112 percent in the second half of 2018 (July-December 2018), compared to the same period in the previous year. With a share of 75 percent of EU soybeans imports, the US is Europe's number one supplier, according to new statistics released by the European Commission yesterday (January 7).

Conversely, Europe remains by far the top destination of US soybeans exports (28 percent), followed by Argentina (10 percent) and Mexico (9 percent), as the impact of a trade dispute between the US and China heats up.

The EU imports about 14 million tons of soybeans per year as a source of protein to feed animals, including chicken, pigs and cattle, as well as for milk production. Soybeans from the US are a desirable feed option for European importers and users, thanks to their competitive prices.

The data included in the report published yesterday on soybeans comes from the Crops Market Observatory which the European Commission launched in July

2017 to share market data and short-term analysis to ensure more transparency.

Last year reported that when the trade conflict between the US and China first began to bite, the US soybean industry was bracing itself for severe losses as China slapped tariffs on the legumes as part of a retaliation package. While the industry continues to advocate for an end to the tariff war and long-term solutions to the loss of export markets, figures revealed that the US had overtaken Brazil as the leading soybean supplier to the European Union with a 52 percent market share.

Chinese importers made their third largest soybean purchase from the US in the last month on Monday, January 7, as officials from both countries met this week for the first face-to-face talks since agreeing to a 90-day trade war truce on December 1, according to reports.

The current trade war truce agreed between China's Xi Jinping and US President Donald Trump expires on March 1.

Part of the implementation of the Joint Statement agreed between EU President Juncker and US President Trump in July 2018 notes that the two sides agreed to

increase trade in several areas and products, notably soybeans. As a result, the European Commission now regularly publishes figures on EU imports.

These latest significant developments in the



second half of 2018 contribute to cementing the US's leading position in supplying the EU with soybeans for the entire calendar year, well ahead of Brazil, Europe's traditional main supplier. For the full 2018 calendar year, 50 percent of Europe's imports originated in the US and 36 percent in Brazil (37 percent in 2017).

European imports of US soybeans are bound to increase even further, following the decision by the European Commission to launch the process for authorizing the use of US soybeans for biofuels.

The report shows that:

Compared to the first 27 weeks of the 2018 marketing year (July-December), EU imports of soybeans from the US are up by 112 percent at 5,181,833 tons;

In terms of the EU's total imports of soybeans, the US share is now at 74.5 percent, compared to 39 percent in the same period last year. This puts the US well ahead of Brazil (19 percent), the EU's second main supplier, followed by Canada (2 percent), Ukraine (1.6 percent) and Paraguay (1 percent).

In December 2018, the European Commission launched a public consultation on the decision to authorize the use of US soybeans for biofuels in Europe. According to the Commission's assessment, the "US Soybean Sustainability Assurance Protocol" submitted by US soy exporters meets the mandatory sustainability requirements of EU legislation for their use in biofuels.

The draft implementing decision has been published for feedback until January 16 on the Better Regulation website and should be adopted in the coming weeks, allowing US exporters to diversify their European markets further while contributing to the EU's objectives in the field of renewable energy.

Japan drops ban and opens market to British beef and lamb

Japan has opened its market to imports of UK lamb and beef in a deal worth almost £130 million over the first five years.

The agreement, signed during Prime Minister Shinzo Abe's recent visit to the UK, sees Japan lift its twenty-year ban on imports of beef and lamb imposed during the BSE crisis.

Exports are now being welcome to help meet growing domestic demand for beef and lamb.

The market opening for lamb is poised to be especially advantageous for farmers in Wales, where lamb accounts for a third of total food and drink exports.

According to Alun Cairns, Secretary of State for Wales, the deal "brings even greater opportunities for Welsh farmers to market their produce around the world".

The lifting of the ban is the fruit of a long labour which included visits and negotiations between UK and Japanese officials.

This culminated in an inspection of UK beef and lamb production systems in 2018 and paved the way for this new deal.

Japan is well-known for its stringent food safety and import controls regime with UK Government saying that the opening of this market will send "positive signals" to other counties regarding the safety of UK exports.

"The opening of the Japanese market is an excellent result for beef and lamb producers across the UK and demonstrates confidence in our high standards of

food and drink," said Food Minister George Eustice.

"As we enter a new era as a global exporter, unlocking this market marks a major step for future trading relationships and signals our commitment to supporting our food and drink industry to export more British food."

The deal follows a year of global successes for UK exporters, which included China lifting its ban on UK beef, Taiwan opening its market to pork and India preparing to import UK sheep meat.

Ginger from China short on supply

Chinese ginger is short and volumes are expected to be slim for awhile longer.

"It's going to be like this for a little bit. China is coming with a new crop but in between the change of crops, the containers have been delayed. So there's a lot of shortage in garlic and ginger right now," says Juan Pablo Lozano of Miami, FL-based Garland, LLC.

Along with the changeover of crop that's causing delays, Chinese New Year also factors into how little volume is being imported into North America right now. "We're coming into Chinese New Year and the factories shut in China and stop shipping a few weeks before that and then they won't reopen until a few weeks after," says Lozano. "My best guess is the ginger market will be this way until the end



of March.”

Annual shortage

Generally, ginger supplies from China are low around this time of year - Lozano says he normally receives one to two containers a week of ginger. Right now, it's almost one every month. “And the containers from the old season have a bit of a problem with quality. There was a lot of bad ginger,” he adds.

In terms of sourcing from other countries, China is the preferred country for ginger for many consumers. However, Lozano adds some ginger is arriving from Brazil, although it too is at the end of its crop and has quality issues such as dehydration. Costa Rica and Honduras are also shipping but the quality isn't as strong as China's and the volumes aren't high. Organic ginger from Peru is being shipped but at premium pricing.

Given that demand for ginger and its many uses and associations with healthy living continues to grow, this dynamic makes for a steady, but higher priced market. “Right now it's going for about \$24 but it may push into the higher \$20s,” says Lozano. “I think it will be like this until the end of March.”

US shutdown could delay plans to stop fake organic imports

The US government shutdown is stalling plans to block fraudulent imports of organic produce. The 2018 farm bill instructed the US Department of Agriculture to develop and implement regulations to reduce the amount of fake organic food being imported. The decision came after The Washington Post reported that millions of pounds of imported grains were being unjustly marked and sold as ‘organic’ last year.

Part of the reason this was able to happen is the laws regulating organic imports

were written in 2000, before organics had blossomed into a global market, said Laura Batcha, the executive director of the Organic Trade Association. Those laws do not allow for the utilization of the latest technology for tracking imports, nor do they give the USDA the right to directly oversee other countries' third-party organic certifiers.

According to upi.com, those rules are supposed to be in place by the end of 2019, but a prolonged government shutdown would make that unlikely. The shutdown reached its 27th day Thursday, making it the longest government shutdown in history.

Fortunately, current organic inspections are done by third-party organizations, not the federal government, Batcha said. That means those inspections continue unfettered.

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