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MARKET NEWS



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Focus on China



Higher standards set for local baby formula



The quality of domestic baby formula is expected to keep improving to meet the demand from domestic consumers, according to a plan released on Monday by seven central government departments including the National Development and Reform Commission.

Authorities will adopt strict standards to supervise the sector, and will urge producers to adopt even higher standards than the minimums, the plan said.

Meanwhile, enterprises and institutes will be encouraged to work together on the research and development of new baby formula products to meet market demand, it said.

Increased competitiveness in the industry will help in the promotion of large scale and automated production, the merger of small companies, and encourage domestic companies to buy or develop farms overseas to reduce costs, for example for improved technology or land.

Authorities will also encourage foreign enterprises to set up ventures in China to help increase supply to the domestic market.

With the adoption of the plan, baby formula produced domestically is expected to account for more than 60 percent of the total supply, and consumers' confidence in domestic products will be significantly improved, the plan said.

Public faith in domestic dairy brands slumped in 2008, after a major domestic producer of baby formula was found to have adulterated milk with melamine, an industrial plastic, which made the products appear to have more protein. It led to the deaths of several babies, and tens of thousands of others became sick.

Following the incident, the government intensified supervision over the sector, including inspecting every batch of baby formula before they could be sold. About 99.8 percent of baby formula available on the domestic market meets national standards, according to a survey conducted last year by the State Administration for Market Regulation.

Song Liang, a senior dairy analyst based in Beijing, said that despite the improving quality of domestic products, public faith in domestically produced baby formula has still not fully recovered. Last year, domestically produced baby formula only accounted for about 40 percent of the products sold in terms of weight, he said.

"With highly strict supervision over the past 10 years, quality problems in domestic baby formula have become history," he said. "There is no difference in terms of quality and safety of baby formula products between domestic and overseas brands."

Chinese enterprises need to do more to improve public trust over domestic products, including improving public education, he said.

China launches campaign to promote food safety

Chinese authorities have launched a national campaign to call for joint efforts to enhance food safety.

The China Food Safety Publicity Week is an annual event initiated in 2011. The campaign will last from June 18 to 30 this year and highlights making people's life better via enhanced food safety.

Over 50 activities such as exhibitions and training will be organized during the campaign.

Supervision will be tightened with more random checks, and increased efforts will be made to ensure food safety in areas including baby formula, meals and food supplied on campus, and health-promoting products, said Xiao Yaqing, head of the State Administration for Market Regulation.

China has pledged unwavering efforts in developing standards, conducting regulation, imposing penalties and seeking accountability to ensure food safety.

A guideline was released in May to enhance the country's food safety with a phased plan to build a modern governance mechanism in the field.

More than 97 percent of the country's major produce should pass quality and food safety tests by 2020, while over 98 percent of food should pass spot checks, the

guideline said.

By 2035, China should have a set of world-leading food safety standards, a marked drop in illegal practices and globally advanced risk control capabilities.

Vice premier calls for utmost efforts to ensure food safety

Chinese Vice Premier Han Zheng Thursday stressed that utmost efforts should be made in developing standards, conducting regulation, imposing penalties and seeking accountability to ensure food safety.

Progress in food safety should be made by constantly identifying related problems and solving them, Han, who also heads the State Council's food safety committee, made the remarks at a committee seminar.

Related administrative approval system should be reformed while efforts will be made to improve the social credit system, Han said.

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By 2035, China should have a set of world-leading food safety standards, a marked drop in illegal practices and globally advanced risk control capabilities.

The guideline called for joint contribution from all stakeholders including governments, enterprises and consumers.

International News

China, France, India and USA are more alike than different when it comes to food safety



The first World Food Safety Day, observed on June 7, was an opportunity to check on public opinion around the world. And the survey, say the sponsors,

draws attention to the fact that food safety is crucial across geographies, and is everyone's concern.

At 96 percent, residents of China are the most confident about the safety of the food they consume. Food safety confidence was also high in India, at 93 percent, and the United States at 90 percent. In France, however, 52 percent said they did not feel sufficiently informed to be confident about food safety.

Two world-class companies, Merieux Nutrisciences, and bioMerieux, conducted international consumer research to understand perceptions and behaviors involving food safety in four countries: the United States, China, France and India.

“Even if food safety seems to be a growing concern for these four countries, the results highlight different perceptions and expectations from one country to another,” according to a statement from the two companies.

The survey found best-before dates are most important in India where 66 percent of those asked said they use them, and the United States where 61 percent use them. Only 33 percent of the French consider the best-by dates a guarantee. Scoring higher in France was traceability at 71 percent of respondents; product composition at 63 percent; and quality labeling at 41 percent.

Product brands are not seen as an essential guarantee of food safety in France with only 11 percent relying on them, but rated higher in China and India with 42 percent and 43 percent of respondents, respectively, relying on brand names as indicators for safety.

“As a leader in microbiological food control, we are committed to protecting the health of consumers and the survey we have co-funded reveals that the criteria all four nations agree on as being a concern, is the presence of bacteria in

food, rated in the Top 3 by Americans, Chinese, Indians and French people. This illustrates the importance of the microbiological quality of food and beverage for consumers from these four countries.” said Nicolas Cartier, executive vice president for the industrial microbiology unit at bioMérieux.

For issues such as chemicals, food fraud, pathogens and allergens, the international survey found Americans less worried, coming in at 64 percent, than the French at 78 percent, Indians at 81 percent and Chinese at 89 percent.

“When looking at the future, guaranteeing that a product does not present any bacteriological or poisoning risks remains instrumental. It will also become important to ensure that the product is free of preservatives, not carcinogenic, organic and with an acceptable carbon footprint,” said Philippe Sans, president and CEO of Mérieux NutriSciences.

The survey results imply major behavioral changes in many countries, according to the companies. Regarding packaging, 92 percent of French respondents, 72 percent of Chinese, 87 percent of Indians, and 83 percent of Americans are predominantly willing to accept the evolution of less individual packaging, less plastic and more returnable glass. However, a minority of 45 percent of respondents in France and 49 percent in America would accept paying more for healthier and safer food. In India 72 percent would be willing to pay more. In China 73 would pay more.

BVL informs about illness risk from raw milk

A German agency informed the public about the risks of drinking raw milk ahead of World Milk Day on June 1.

The Federal Office of Consumer Protection and Food Safety (BVL)

announcement covered the different forms of supply and associated bacterial contamination.

It advised vulnerable groups of people to refrain from having raw and certified raw milk (Vorzugsmilch) due to the potential microbial load. Since raw milk is not subjected to heat treatment like pasteurized drinking milk, disease-causing germs are not killed and can cause illness.

Consumers can buy milk in the supermarket but milk “filling stations” or dispensers, also referred to as vending machines, are increasingly popular in the country.

Unpasteurized, raw milk may contain zoonotic agents which originate from the animal or are introduced via the milking process. Salmonella, Campylobacter or Listeria can be transmitted from animals to humans and trigger disease.

The Federal Institute for Risk Assessment (BfR) recommends that sensitive groups of the population, such as children, pregnant women or the elderly and

immunocompromised, should not consume unboiled raw milk.

The agency added there is a risk for healthy adults of infection when drinking raw milk that has not been boiled, which can



lead to mild or severe illnesses, depending on the pathogen.

The Food and Agriculture Organization of the United Nations (FAO) selected

June 1 as World Milk Day from 2001.

Raw milk product testing

Food authorities in federal states ran tests on raw milk offered at filling stations on 2016. Samples were tested for pathogens as part of zoonosis monitoring and the federal surveillance plan coordinated by BVL.

Raw milk may only be delivered to consumers directly in the dairy farm where the following is visible: “raw milk, boil before consumption” (“milk from the farm”).

Up to 4 percent of raw milk samples intended for further processing as well as milk from farm dispensing machines were contaminated with Campylobacter spp., Listeria monocytogenes and Shiga toxin producing E. coli (STEC).

Results of the investigations on the “milk from the farm” for hygiene indicators such as E. coli and coagulase-positive staphylococci also showed that raw milk delivered directly to the consumer showed issues with hygiene.

A total of 18 outbreaks were reported to the BVL in 2017 caused by consumption of raw milk that was not boiled. A total of 221 people were infected with Campylobacter, while others fell ill with Enterohaemorrhagic E. coli (EHEC) and the tick borne encephalitis (TBE) virus.

BVL officials said results confirm that raw milk may pose a risk of infection and should always be heated before consumption.

Certified milk is packaged raw milk from certain previously approved and controlled dairy farms. The animals, farm and certified milk are subject to special hygiene measures. In samples of certified milk no pathogens were detected in the monitoring programs, so the high hygienic requirements mitigate

contamination.

However, the BVL advises vulnerable consumers not to drink certified milk as it is intended for direct consumption and occurrence of pathogens cannot be completely ruled out.

A health hazard can also come from products such as raw milk cheese as results from zoonotic monitoring in 2014 and 2015 found.

Up to 1.6 percent of raw milk cheese samples were positive for Salmonella spp., STEC and Listeria monocytogenes.

Rise in UK chickens positive for top levels of Campylobacter

The percentage of chickens positive at the highest level of Campylobacter contamination in the United Kingdom has increased, according to the latest figures.

For the top nine retailers, 3.5 percent of fresh whole chicken samples tested from January to March 2019 carried more than 1,000 colony forming units per gram (cfu/g) of Campylobacter.

The figure for previous results from October to December 2018 was 3.1 percent, for July to September it was 3.5 percent while for April to June it was 3.7 percent.

Campylobacter is the most common cause of food poisoning in the U.K. with an estimated 280,000 cases annually. The infectious dose can be as low as a few hundred cells.

Percentage and levels of contamination

Latest rates show 15.8 percent of birds were positive in the 100-1,000 cfu/g

category compared to 11.4 percent from October to December 2018, 11 percent from July to September and 12.5 percent from April to June.

The cfu/g 10-99 category had 25.3 percent of chickens positive for *Campylobacter* compared to 22.3 percent in October to December 2018, 26.7 percent in July to September and 23.3 percent in April to June.

In the lowest category, cfu/g less than 10, 55.4 percent of chickens were positive, compared to 63.1 in the last set of results, 58.8 percent from July to September and 60.6 percent in April to June.

Comparing January to March 2019 against the same period in 2018 shows birds positive at the highest level declined slightly while rates in the other three cfu/g brackets increased.

Rebecca Sudworth, director of policy at the Food Standards Agency, said the rate at the highest contamination level are better than the agency's targets.



“ *Campylobacter* levels have remained steady and are below our target of 7 percent at the highest level of

contamination. Nevertheless, we will continue to work closely with retailers to bring levels down to as low as reasonably achievable. Our advice to consumers remains the same: take care when handling raw chicken, do not wash it, and

ensure it is cooked thoroughly before serving.”

Decline for Co-op, Lidl and Waitrose

Marks and Spencer recorded 6 percent in the highest category in January and 2 percent in both February and March based on samples from 278 chickens. That compared to 4 percent in October; 2 percent in November; and 1 percent in December, based on 335 samples. Tesco data showed the percentage at this level doubled to 6 percent of 362 samples versus previous results based on 524 samples.

Aldi reported 5 percent of birds in the more than 1,000 cfu/g category from January to March 2019, doubling the percentage in this range based on the last set of results. Asda had 5.5 percent in this bracket which was higher than the 5.1 percent figure of previous results.

Morrisons results from January to March are 5.4 percent of 111 chickens at the highest level of contamination compared to 1.8 percent from a sample of 113 in the previous results. Sainsbury's results stayed the same as the last quarter with 1 percent of chicken samples at the highest level.

Co-op results for Q1 2019 showed 0.9 percent of chickens sampled had contamination at levels greater than 1,000 cfu/g compared to 2.7 percent in Q4 2018. Lidl recorded 1.5 percent which was down from the previous 5 percent figure.

For the first quarter of the year, 2 percent of Waitrose and partners chickens tested positive for *Campylobacter* at more than 1,000 cfu/g compared to 5 percent in the previous results.

A Waitrose and partners spokesperson said data gathering and analysis included

surveying chicken at the factory and on supermarket shelves.

“We are delighted that our results remain well below the FSA target of 7 percent or fewer samples testing more than 1,000 cfu/g. Our testing regime is rigorous and because we know the prevalence of *Campylobacter* is reduced over a product’s shelf life we have ensured our sampling is random and adhered to the FSA testing protocol throughout the survey.”

Researchers develop screening method to find mycotoxins in raw wheat

Scientists have developed a method to detect two types of mycotoxins in wheat products.

Researchers from the European Commission’s Joint Research Centre (JRC) and CNR-National Council of Italy developed the method based on infrared spectroscopy to find Deoxynivalenol (DON) in wheat bran and Ochratoxin A (OTA) in durum wheat. Research on DON was published in the *Journal of the Science of Food and Agriculture*. The work on OTA is published in the *Food Chemistry* journal.

Wheat is the most consumed cereal worldwide and Europeans are among the highest per-capita consumers. It can be found in bread, pasta, breakfast cereals, biscuits, cookies, pie crusts and cakes. Some mycotoxins are deactivated by cooking, others are not, according to information from the U.S. National Institutes for Health. For example, previous reviews by other researchers on DON showed only 50 percent of samples were susceptible to heat. Another study showed cooking or heat treatment had almost no impact on DON.

Scale and effect of DON and OTA

Wheat and cereals are susceptible to fungal colonization in the field and during

storage. This can lead to contamination of grains with mycotoxins, which are natural toxins produced by certain molds that can cause food poisoning.

Deoxynivalenol can trigger vomiting, reduced weight gain, diarrhea, skin lesions, growth depression and immunosuppression to humans and animals. Ochratoxin A has been classified as a possible human carcinogen by the International Agency for Research on Cancer.

DON is the most common mycotoxin in wheat, maize, barley, oats and rye, from phytopathogenic *Fusarium* species. Wheat bran is the part of the grain with the highest concentration. OTA is produced by several species of the genera *Aspergillus* and *Penicillium* and often found in cereals.

EU control laboratories check food for these substances, but applied methods are time-consuming and expensive. The method are expected to help official controls to ensure wheat products are safe for consumption.

Christoph von Holst, a JRC scientist, said legal limits have been set for both mycotoxins in cereal-based food products to protect consumers in the European Union.

“ We need to further improve the efficiency of this monitoring. There is a need for rapid detection methods. This alternative technique is fast, not expensive and easy to use. It can further

improve the efficiency of the control activities.”



The EU legal limit for DON in cereals is 750 µg/kg and 5 µg/kg for unprocessed cereals, 3 µg/kg for products from unprocessed cereals and 0.5 µg/kg for processed cereals based foods.

Mycotoxin reference material

Meanwhile, scientists at the National Institute of Standards and Technology (NIST) have developed a reference material that can be used to identify toxins in corn products.

Known as Standard Reference Material (SRM) 1565, it will be sold from July and can be used by labs who need to measure corn for compounds produced by mold, known as mycotoxins. The SRM can identify 12 mycotoxins that occur in corn crops and products. The work was published in the Journal of AOAC International

Researchers said it addresses the increasing needs of labs moving toward liquid chromatography- mass spectrometry (LC-MS)-based multi-mycotoxin analysis. Reference materials for mycotoxins are already available from a variety of producers but they mainly address a single mycotoxin or group of mycotoxins. Melissa Phillips, team leader, said as the reference material can be used to check for different types of mycotoxins, labs can do more testing in a shorter time.

“In all economies, people want to be able to examine the crops they’ve grown. People want to be confident in the safety of their food.”

To make the material, Phillips and her team, including the U.S. Food and Drug Administration, gathered corn products from sources including regional labs and grocery stores. They blended together contaminated samples with uncontaminated products to produce a powdered SRM that has levels of mycotoxins equal to regulatory limits already in place. The food safety research

team at NIST plan to develop SRMs for mycotoxins in other products.

New Executive Order to fast track agricultural technology applications

The reaction was somewhat muted to the new “regulatory framework” for agricultural biotechnology products announced last week by the White House and USDA.

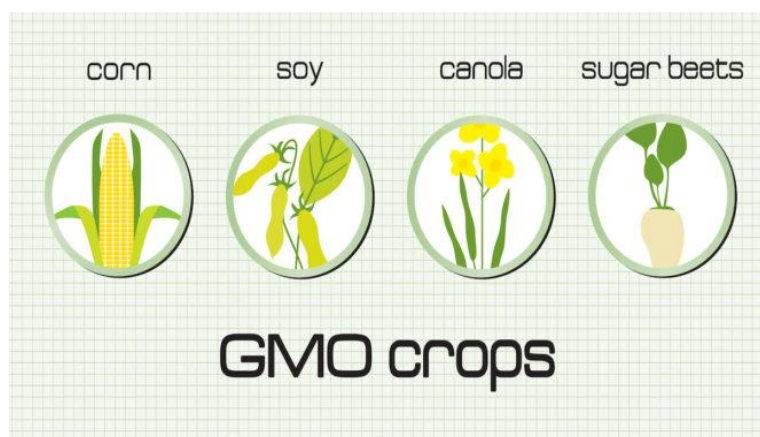
The big agriculture organizations and biotech industry did, of course, quickly praise President Trump’s new executive order. For something that streamlines the regulation of genetically modified organisms, however, push back probably won’t be long in coming.

“Our current regulatory framework has impeded innovation instead of facilitating it,” said Secretary of Agriculture Sonny Perdue after the president issued an executive order.

With this Executive Order, President Trump says he is once again putting America first and setting the country on a course to modernize its regulatory framework so it will work for farmers, ranchers and consumers.

“We need all the tools in the toolbox to meet the challenge of feeding everyone now and into the future – if we do not put these safe biotechnology advances to work here at home, our competitors in other nations will,” Secretary Perdue said.

“Science-based advances in biotechnology have great promise to enhance rural prosperity and improve the quality of life across America’s heartland and around the globe. I applaud President Trump for signing this important Executive Order that will help America’s farmers do what we aspire to do at USDA: Do right and feed everyone.”



According to USDA, the executive order calls for “regulatory streamlining” to encourage innovation in agricultural biotechnology

through market efficiency, consistency, and safety. This is to occur under a predictable, consistent, transparent, and science-based regulatory framework.

Perdue said the United States-Mexico-Canada (USMCA) Trade Agreement sets unprecedented standards for agricultural biotechnology.

“For the first time, the agreement specifically addresses agricultural biotechnology to support 21st century innovations in agriculture,” the secretary said. “The text covers all biotechnologies, including new technologies such as genome editing, whereas the Trans-Pacific Partnership text covered only traditional rDNA technology. Specifically, the United States, Mexico and Canada have agreed to provisions to enhance information exchange and cooperation on agricultural biotechnology trade-related matters.”

The Environmental Protection Agency, the Food and Drug Administration and USDA share federal regulatory authority for products involving food and agriculture technology.

EPA is charged with overseeing the sale, distribution, and testing of pesticides to

protect both human health and the natural environment. FDA sees to the safety of foods and feeds, while USDA is responsible for plant health.

Two years ago, the White House assigned 22 federal agencies to the Interagency Task Force on Agriculture and Rural Prosperity. It is chaired by Perdue. One of its mandates is “to ensure the informed exercise of regulatory authority that impacts agriculture and rural communities.”

The further purpose of the task force was “to advance the adoption of innovations and technology for agricultural production and long-term, sustainable rural development... improve food safety... [and] encourage the production, export, and use of domestically produced agricultural products.”

In his plant breeding announcement March 28, Perdue said USDA does not now regulate nor does it have any plans to regulate plants that could otherwise have been developed through traditional breeding techniques. This includes a set of new techniques that are increasingly being used by plant breeders to produce new plant varieties that are indistinguishable from those developed through traditional breeding methods.

The task force reported to Trump in January with four significant recommendations:

1. Speed the safe commercialization of novel biotechnology products;
2. Improve the navigability of the regulatory system for small and mid-sized innovators;
3. Promote understanding of how a risk- and science-based regulatory approach effectively protects consumers; and
4. Remove unjustified trade barriers and expand markets for American products.

The task force said USDA, EPA, and FDA need “better coordination” with regulations on the genetic modification of crops and livestock to “reduce barriers to commercialization of safe, beneficial and improved genetically engineered entities.

The June 11 executive order lines up with the Task Force recommendations. Among its objectives, it calls for a science and risk-based regulatory approach with trading partners, a risk-based decision-making process, and public involvement in guidance and regulation development.

It calls for transparency, quickly reviewing agricultural technology products and regulatory decisions based on consistency in the law, economics, and science.

Histamine outbreaks could increase in Europe

The risk of histamine food poisoning — also known as scombroid fish poisoning — could increase in Europe in the future if trading trends continue, according to researchers.

The scientists made the remark in the journal *Eurosurveillance* during an investigation into a 2017 outbreak in France linked to tuna.

Histamine contamination generally occurs because of inadequate refrigeration of fish, and can occur at any stage of the food chain. Once formed, it is not destroyed by cooking, smoking or freezing.

The risk of histamine food poisoning (HFP) could increase in the coming years, the researchers predict, because European fresh tuna imports went up by 5 percent per year on average between 2011 and 2015. If the trend continues, the incidence of poisoning will likely follow it.

According to the European Food Safety Authority (EFSA) and European Centre

for Disease Prevention and Control (ECDC), 599 HFP outbreaks were reported in the European Union during 2010 to 2017. HFP peaked in 2017, with 117 outbreaks involving 572 patients, mainly reported by France and Spain.

Italy has made the last 10 alerts for scombroid poisoning in fish from Spain, Sri Lanka or India since 2010 in the RASFF portal with the most recent this month. Ten notifications this year have mentioned histamine.

National surveillance in France shows HFP accounted for 3.6 percent, or 263 out of 7,346, of foodborne outbreaks reported between 2010 and 2016. Of these, only 62 were confirmed in the laboratory, which underlines the difficulties of investigation.

Histamine food poisoning is an allergy-like reaction caused by eating fish or fermented foods containing a high concentration of histamine. Scombroid fish such as tuna and mackerel, as well as some non-scombroid fish such as mahi-mahi, sardines, pilchards, herring, are commonly implicated.

French histamine outbreak



In April 2017, an outbreak of histamine poisoning occurred in a French military unit near Paris. A total of 40 cases were identified among the 241 people who had eaten at the catering facility.

The median age of cases was 38 years, with an overall range of 18 to 58 years old. Sixty-eight percent, of 21 of 31, were men. Common symptoms were headache, hot flushes, rash, nausea, palpitations and diarrhea. Six patients were

hospitalized, all for less than a few hours.

“In this outbreak, the initial onset of symptoms in two food handlers could have alerted staff early on; however, their symptoms were, to them, unexpected for a foodborne outbreak and therefore were not immediately associated with the tuna,” said researchers.

Researchers conducted a case-control study on 31 cases and 63 control subjects. Among cases, 30 had consumed tuna, whereas only 12 of 63 control subjects had.

Multivariate analysis pointed to cooked yellowfin tuna fillets as the likely source of food poisoning. HFP was quickly suspected because of the allergy-like symptoms of the patients, rapid onset after a meal, and consumption of the tuna. As soon as it was suspected, the remaining uncooked tuna was withdrawn from the military catering facility.

Fresh yellowfin tuna was from Reunion Island and was supplied vacuum-sealed and packed with ice at the principal food market of Paris. No cold chain issues could be established in the upstream and downstream supply chains.

Trace back investigation

One screening test by the local supplier in Reunion before transport to France found the histamine concentration to be less than 200 milligrams per kilogram.

Histamine concentration was found to be 1,720 mg/kg in leftover raw tuna, and 3,720 mg/kg in control samples of cooked tuna, well above the threshold limit values defined by European regulations of 200 mg/kg.

Presence of *Klebsiella variicola* and *Pantoea agglomerans*, microorganisms of the Enterobacterales order reported to produce histamine, was confirmed in

leftover raw tuna.

“Concentration may vary in the flesh of one tuna or between different fish in one batch. This could explain why not all people who ate the tuna became sick and why the analysis by the local supplier in Reunion was normal,” wrote researchers.

Recorded temperature values could be traced from the fishing boat to the self-catering military facility; they complied with the regulatory requirements of between 0 degrees C and + 2 Celsius for raw fishery products.

Assessment of the catering process and facilities did not highlight deviation from food storage and hygiene practices. No abnormal odors or changes in appearance of the tuna were observed by the cooks.

Researchers assumed that contamination may have occurred early in the fishing phase, including time spent in the water after death, or during initial preparation of the fish, such as cutting and evisceration.

Listeria deaths in France linked to raw milk cheese brand

One woman has died and another has lost her baby due to listeriosis after eating raw milk cheese, according to French media reports.

The raw milk cheese was produced by Fromagere de la Brie, the company was ordered to stop production and recall raw and pasteurized dairy products in April. Epidemiological, environmental and food traceability investigations were conducted to identify the origin of contamination.

The Hauts de France public health agency confirmed a pregnant woman, who lived in Pas-de-Calais, lost her child and it was reported that she had eaten a cheese made by Fromagere de la Brie. An enquiry has been opened to determine

the cause of death.

Earlier this month, a 64 year old woman died in l'Yonne after being hospitalized for two months and she is also believed to have eaten cheese made by the same company.

In April, a spokeswoman for Santé publique France told Food Safety News that two cases of listeriosis occurred in early March and both women were seriously ill.

“Investigations into two cases of listeriosis that occurred in March 2019 made it possible to identify the consumption of cheeses produced by Société Fromagère



de la Brie as a source of contamination for these cases,” she said.

There are about 300 cases of listeriosis in France every year, according to the French Agency for Food, Environmental and Occupational Health & Safety (ANSES).

Since the decision to suspend operations at Fromagere de la Brie, the company has had to put about 60 employees in partial unemployment for an unknown duration. A petition on Change.org claims several tons of cheese has been thrown away. Almost 2,500 people have signed the petition to support employees.

The United States was one of more than 30 countries that received the cheese from France potentially contaminated with *Listeria*. No illnesses have been reported from any other country.

Cheese was sent to Australia, Austria, Belgium, Denmark, Germany, Hong Kong, Ireland, Italy, Japan, Jersey, Luxembourg, Macao, Mauritius, Myanmar, Netherlands, Norway, Oman, Philippines, Poland, Romania, Senegal, Singapore, South Africa, Spain, Sweden, Switzerland, Taiwan, Thailand, United Arab Emirates and United Kingdom.

Listeriosis is a serious infection caused by *Listeria monocytogenes*. It can lead to sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems as well as miscarriages and stillbirths among pregnant women.

Symptoms include fever, muscle aches, and sometimes nausea or diarrhea. If infection spreads to the nervous system, headache, stiff neck, confusion, loss of balance and convulsions may occur. The incubation period is usually one to two weeks but can vary between a few and up to 90 days.

MARKET NEWS

Safety Alerts

Date	Brand Name(s)	Product Description	Product Type	Recall Reason Description	Company Name
06/21/2019	Brand Castle and Sisters Gourmet	Cookie and brownie mixes	Food & Beverages, Human Food Safety	May be contaminated with pathogenic E. coli	Brand Castle, LLC
06/21/2019	Penafiel	Unflavored Mineral Spring Water	Food & Beverages, Bottled Water	Presence of Arsenic	Keurig Dr. Pepper
06/21/2019	Lactaid, Kraft, and more	Various Perishable items	Food & Beverages,	Products were not held at appropriate temperature during transportation due to mechanical malfunction.	C&S Wholesale Grocers, Inc
06/21/2019	Parent's Choice	Advantage Infant Formula Milk Based Powder with Iron	Food & Beverages, Infant Formula & Foods	Potential presence of metal foreign material	Perrigo Company plc
06/20/2019	Great Value and Tipton	Frozen Blackberries and Frozen	Food & Beverages,	Norovirus	Alma Pak

	Grove	Mixed Berries			
06/19/2019	Woodstock	Organic Grilled Red Peppers	Food & Beverages,	Potential for Listeria monocytogenes	UNFI
06/18/2019	Signature Select	Avocado Chunks	Food & Beverages,	Listeria monocytogenes	Nature's Touch Frozen Foods West Inc.
06/17/2019	Sprouts Farmers Market	Frozen Cut Leaf Spinach	Food & Beverages, Produce, Vegetable Products	Listeria monocytogenes	Sprouts Farmers Market
06/17/2019	Mai sushi my way	Spicy shrimp tempura crunch roll, Spicy shrimp tempura roll	Food & Beverages, Seafood/Seafood Product, Shellfish	Undeclared eggs	Mai Cuisine Inc.
06/14/2019	Lay's	Potato Chips	Food & Beverages, Snack Food Item	Reason/Problem Undeclared Milk	Frito-Lay North America
06/14/2019	Parivar	Dry Dates	Food & Beverages, Fruit/Fruit Product	High Sulfite Content	SHIVAM DISTRIBUTORS
06/14/2019	WinCo Foods	Frozen Red Raspberries	Food & Beverages, Fruit/Fruit Product	Norovirus	WinCo Foods, LLC

06/14/2019	Pillsbury BEST	Flour	Food & Beverages, Bakery Product/Mix	E.coli	Hometown Food Company
06/13/2019	King Arthur Flour	Unbleached All-Purpose Flour	Food & Beverages, Bakery Product/Mix	Presence of Escherichia coli bacteria (E. coli).	King Arthur Flour, Inc.
06/11/2019	Kirkland Signature	Three Berry Blend	Food & Beverages,	Hepatitis A	Townsend Farms, Inc.
06/10/2019	Karawan & SoCo	Tahini	Food & Beverages,	Salmonella	Brodt Zenatti Holding LLC
06/07/2019	Private Selection	Frozen Triple Berry Medley	Food & Beverages, Fruit/Fruit Product	Possible Hepatitis A Contamination	The Kroger Co.
06/05/2019	Whole Foods Market	Specialty Pestos	Food & Beverages, Allergens, Gravy/Sauces, Labeling	Undeclared Milk, Pine Nuts, Walnuts	North Atlantic Whole Foods Market
05/30/2019	Undeclared Sulfites	Deep Golden Raisins	Food & Beverages, Snack Food Item	Undeclared Sulfites	Deep Foods Inc.
05/28/2019	Baker's Corner	All Purpose Flour	Food & Beverages,	Potential presence of E.coli	ADM Milling Co.
05/24/2019	Karawan	Tahini	Food & Beverages, Seeds	Potential for Salmonella	Brodt Zenatti Holding LLC

Enterprise News

Tyson seeks waiver from FSIS to modernize Kansas beef plant

The USDA's Food Safety and Inspection Service (FSIS) is learning that if you want something, you should ask for it. FSIS wants a beef plant to explore modernization through a waiver process, and Tyson Foods has offered its Holcomb, KS, beef operation as a candidate.



While FSIS reportedly has been working "at a high level" on beef slaughter modernization, there is no 25-year history of pilot projects in beef as there was with poultry and swine.

According to the North American Meat Institute (NAMI), FSIS leadership and the beef industry want to take knives away from inspectors, reduce overall inspection staffing, and support freedom for innovation and flexibility by "letting HACCP work."

Tyson Foods has submitted a waiver request that involves evaluating slaughter inspection based on its Hazard Analysis and Critical Control Point (HACCP) plan for the Holcomb production plant.

FSIS is reviewing the waiver request. It cannot adversely affect the safety of the

product, FSIS personnel, interfere with inspection procedures, or conflict with the Federal Meat Inspection Act or its associated regulations.

Tyson's letter to FSIS mentions the lack of a HACCP-based Inspection Models Project (HIMP) for beef. If granted the waiver, Tyson said its employees could take over postmortem, pre-sort activities, including identifying and trimming out isolated defects and identifying conditions for additional review by a public health veterinarian.

Opponents of these efforts say it amounts to privatizing some of the inspection process. The FSIS insists its personnel are the only people doing inspections required by law.

The FSIS had two roundtable meetings in May 2018 to collect feedback on how the agency could modernize beef inspection. With its final rule on poultry modernization adopted and its swine modernization final rule pending, beef is next up on the agency's list of tasks.

Air France warning after Listeria detected in sandwich



Air France has issued a warning after Listeria was detected in tuna sandwiches served on certain flights in May. Servair, the supplier of the airline's on-board catering service, reported the pathogen was found in the sandwiches from

self-service on-board buffets.

It was revealed during quality check procedures on foodstuffs distributed aboard Air France flights.

The sandwich was available in the economy and premium economy cabins of nine long-haul flights departing Paris Orly and Paris Charles de Gaulle between May 21 and 24.

Servair withdrew all products, provided by Air Food, from the services on board Air France flights.

Air France and Servair have as yet not been informed of any cases of illness. Servair, a Gategroup subsidiary, is active at 31 airports in 19 countries and has 10,500 employees.

Air France apologized to those affected in a statement and said its customer services teams can offer information and support.

“Air France reminds that food safety is a priority and is subject to strict and daily controls, certified by the ISO 22000 standard,” said the company.

“As a precautionary measure and only if they develop a fever, whether isolated or accompanied by a headache, Air France recommends that any customers who were aboard the flights in question and who believe they ate that sandwich should inform their doctor of the situation.

“In particular, pregnant women, older people and those suffering from an immunodeficiency should look out for those symptoms, which could indicate listeriosis, a disease with an incubation period of up to eight weeks.”

Air France and Servair have made a helpline available to customers on the flights

at 0800 091 091 from France (+33 1 44 18 06 92 from abroad); it is open 8 a.m. to 10 p.m. Paris time.

List of flights:

- May 21: AF662 from Paris-Charles de Gaulle to Dubai AF642 from Paris-Orly to La Réunion AF584 from Paris-Charles de Gaulle to Accra
- May 22: AF878 from Paris-Charles de Gaulle to Ndjamena AF520 from Paris-Charles de Gaulle to Bamako AF642 from Paris-Orly to La Réunion
- May 23: AF662 from Paris-Charles de Gaulle to Dubai
- May 24: AF662 from Paris-Charles de Gaulle to Dubai AF818 from Paris-Charles de Gaulle to Abuja

Chicago company recalls quiche because of undeclared allergens



Taylor Farms Illinois Inc. is recalling cheese and bacon quiche in seven states because it contains eggs, a known allergen, which are not declared properly on the product label.

The Chicago-based food company distributed the “Jarlsberg & Bacon Quiche” to retailers in Arkansas, Georgia, Kentucky, Mississippi, Ohio, Tennessee and West Virginia, according to the recall notice posted by the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS).

The unbranded quiche is packaged in 10-ounce plastic containers with the lot code TFIL156A001 and a use-by date of “06/11/19” printed on the label. The recalled quiche also has the establishment number “EST. 21794” printed inside the USDA mark of inspection on the label.

“FSIS is concerned that some product may be in consumers’ refrigerators. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase,” according to the recall notice.

“The problem was discovered on June 8 when Taylor Farms Illinois Inc. notified FSIS that the incorrect bottom package label had been applied to the product.”

Whole Foods Market recalls pesto after consumer reports allergic reaction

A consumer has reported an allergic reaction to “made-in-house” pesto sauce sold in Whole Foods Market stores in North America. The grocery chain has recalled two products in five states as a result.

The chain is recalling “specialty made-in-house basil pesto” and “specialty made-in-house sundried tomato pesto” because the products may contain

undeclared milk and tree nuts, specifically walnuts and pine nuts. The company's recall notice has been posted by the Food and Drug Administration. Consumers are urged to check their homes for the implicated sauces.

“People who have an allergy or severe sensitivity to these allergens run the risk of a serious or life-threatening allergic reaction if they consume these products,” the recall states. “Customers who purchased this product at Whole Foods Market can bring a valid receipt into stores for a full refund.”

Anyone who has Whole Foods made-in-house basil or sundried tomato pesto in their homes that is no longer in the original container should exercise caution if they cannot determine if it is subject to the recall.

To identify the recalled pesto, which was available in clear plastic containers and on antipasti bars, consumers should look for the following label information:

- ✧ Sell-by dates from June 7, 2019 – June 26, 2019;
- ✧ Sold by the pound;
- ✧ Basil pesto with PLU code beginning with 255926; and
- ✧ Sundried tomato pesto with PLU code beginning with 256009.

Both sell-by dates and PLU codes are printed on the product scale labels. All affected products have been removed from store shelves, according to the Whole Foods company recall notice.

“One allergic reaction has been reported to date. The issue was discovered after a customer alerted the store,” the recall states.

The implicated pesto products were sold between May 17, 2019 – June 4, 2019, at 41 Whole Foods Market stores in Connecticut, Whole Foods Market Bishops

Corner, Whole Foods Market Glastonbury, and Whole Foods Market West Hartford. The products were also sold in Maine, Massachusetts, New Hampshire, and Rhode Island.

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