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MARKET NEWS



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Focus on China



Food safety lock guidelines released



One year after creating the food safety lock, which has become popular nationwide, the Xuhui district Market Regulation Administration in Shanghai recently introduced guidelines on its use and manufacture.

Similar to a luggage tag and secured around a carrying bag, it has to be broken to be unlocked. The disposable lock is intended to guarantee that food is not tampered with during delivery from the restaurant to the customer.

"It's like putting a safety belt on the meal box," said Zhai Hengyao, an official with the district administration.

"But the problem is that the safety belt has been so popular that we have seen an increasing number of food business operators improvising with their own versions. So we think it's time to introduce guidelines and eliminate confusion."

After the administration introduced the food safety lock last June, with 50,000 free samples distributed to restaurants in its region, food delivery giant Meituan adopted it and has since had millions of its orders "locked" with the device.

The new guidelines require the locks to be made from recyclable plastic complying with the country's food safety regulations. They also suggest the locks be waterproof and be opened with an amount of force equivalent to that needed to unscrew a plastic water bottle cap, Zhai said.

The administration also said a recent internet market regulation proposal by eight central government departments, including the State Administration for Market Regulation and the Ministry of Industry and Information Technology, should be followed.

It calls for further regulation of the food delivery business and encourages the use of safety seals or locks.

"The whole nation has been investing so much to guarantee food safety from farms, to factories, to restaurants. Now it is important that the fruit of so much effort remains intact during the last kilometer to consumers' dining tables," Zhai said.

Tao Leijun, head of Shanghai-based Meituan delivery business, said "the lock can protect the rights of both consumers and delivery guys".

The company says consumers who find locks have been tampered with can reject

orders.

Aside from the locks, the company has also given away 78 million pieces of tape to more than 1,000 companies.

As China's food delivery service increases in popularity, conflicts between consumers and deliverymen are rising.

In 2017, a deliveryman in Guangdong province was caught on a security camera in an elevator taking bites from a meal then spitting them back into the delivery box. He handed the meal to the customer as if nothing had happened.

Hog industry gets help amid deadly outbreaks

China will intensify efforts to make its hog farming sector safer and ensure stable supplies after the industry has been seriously affected by African swine fever outbreaks, the Ministry of Agriculture and Rural Affairs said on Thursday.

"We will place equal importance on disease prevention and control and on pork output to stabilize hog production and try to guarantee market supplies," Vice-Minister of Agriculture and Rural Affairs Yu Kangzhen said at a news conference organized by the State Council Information Office.

Yu was elaborating on a guideline released by the State Council on Wednesday regarding intensifying prevention and control of African swine fever.

Outbreaks of the fever have been effectively contained in China in recent months following strict controls and prevention efforts taken since early August after the first domestic outbreak of the disease was reported. But the country still faces severe challenges in the disease's prevention and control, and sustained efforts are needed, he said.

Yang Zhenhai, chief of the ministry's Animal Husbandry and Veterinary Medicine Bureau, said monitoring has shown the number of live hogs in China fell by nearly 23 percent year-on-year in May due to the outbreaks.

The ministry will work with related authorities to urge local governments to implement policies and measures designed to support hog raising, including offering preferable loans to hog farmers and cash subsidies to those whose animals were slaughtered due to swine fever prevention and control measures, he said.

The authorities will encourage hog farmers to replenish stock and organize technicians to help them solve problems in hog raising. Meanwhile, the ministry will guide local authorities to help hog farms improve waste treatment facilities, and prevent them from closing farms at will, he said.

The ministry will also support cross-regional transport of pork to replace transport of live pigs—which is still common practice in many places—to reduce the chance of the spread of disease, Yang said.

As of Wednesday, Yu said, 143 swine fever outbreaks had been reported in China, 44 of them this year. To prevent it spreading, nearly 1.2 million hogs were slaughtered. Quarantine measures have been lifted in 25 provincial areas, he added.



"In general, the frequency of swine fever outbreaks has noticeably decreased, and hog

production, transport and distribution are gradually being restored," Yu said.

Zhu Zengyong, a researcher at the Chinese Academy of Agricultural Sciences, said that with sharp declines in the supply of pork in China, domestic pork consumption has declined since the second half of last year.

Zhu predicted a further decline in production and consumption this year, and a gap of 5 to 10 percent between supply and demand.

"As an alternative to pork, poultry will see a noticeable increase in supply in the next two years, which will ease shortages in pork supplies," he said.

Pork accounts for more than 60 percent of meat production in China, said Xin Guochang, an information monitoring official at the ministry.

Authorities have been adapting swine fever controls and prevention measures since late last year to effectively contain the infectious disease, which has a high mortality rate for pigs but is not transmittable to humans, Xin said at the Global Pig Industry Conference hosted by the Chinese Academy of Agricultural Sciences in Beijing on Thursday.

For example, all hogs within 3 kilometers of farms where swine fever had been verified used to be slaughtered for disease prevention and control. Now, more sophisticated calculations are made to determine the area targeted for slaughter so that farmers without infected animals are more easily able to maintain production, he said.

The government has been transparent in disclosing information about swine fever outbreaks, Xin said. "But it cannot be entirely ruled out that some pig farmers failed to report outbreaks to authorities, according to regulations, for various reasons," he added.

Li Shuilong, president of the China Meat Association, said that although African swine fever has caused serious damage to the country's pork sector, it has also provided a

good opportunity for the domestic industry to upgrade operations and address problems such as poor sanitation conditions and overuse of vaccines and drugs.

International News

FDA Releases Educational Food Safety Posters for Retail Food Employees Focusing on the Importance of Date Marking and Adequate Cooking Temperatures

The U.S. Food and Drug Administration's National Retail Food Team has released new posters that focus on proper holding practices for cold prepared food and adequate cooking temperatures for turkey and ground beef. These posters were created as part of the FDA's efforts to enhance food safety training at the retail level by helping employees better understand their role in preventing foodborne illnesses, particularly among vulnerable populations.

The following information is being conveyed:

- The Importance of Date Marking posters demonstrate the importance of the proper retention period for prepared foods as indicated in the Food Code, §3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking. Date marking in retail food settings is the mechanism by which the Food Code requires active managerial control of the temperature and time combinations for cold holding as a way to reduce or eliminate the growth and spread of foodborne illness causing bacteria.
- Adequate Cooking Temperature posters explain the importance of bringing poultry (whole and ground) and ground beef to the correct temperature as a way to reduce or eliminate foodborne illness-causing bacteria that may be

on meat or poultry as indicated in the Food Code, §3-401.11 Raw Animal Foods.

- The English language version of the posters are currently available on the Educational Materials for Retail Food Employees website and can be downloaded and printed.

Additional versions of these posters will be available in weeks to come. These include two-sided posters with English on one side and Spanish, Russian, Simplified Chinese, Traditional Chinese, Korean or Hindi on the other.

These posters support the FDA's Retail Food Safety Initiative, which seeks to strengthen the retail and foodservice industry's control and reduction of foodborne illness risk factors. The agency encourages industry operators, food safety educators/trainers, and federal, state, local, tribal, and territorial regulatory officials to take full advantage of these materials, which are available free of charge at the FDA Educational Materials for Retail Food Employees website.

FDA Issues Revised "Advice about Eating Fish for Women Who Are or Might Become Pregnant, Breastfeeding Mothers, and Young Children"

The U.S. Food and Drug Administration is announcing the availability of revised advice about eating fish, which updates advice that FDA and the U.S. Environmental Protection Agency (EPA) jointly issued in January 2017.

While it is important to limit mercury in the diets of women who are pregnant or breastfeeding and young children, many types of fish are both nutritious and lower in mercury. The revised advice highlights the many nutritional components in fish, many of which have important roles in growth and development during

pregnancy and early childhood. It also highlights the potential health benefits of eating fish as part of a healthy eating pattern, particularly for heart health



benefits and lowering the risk of obesity.

The advice is intended to help women who are or might become pregnant, breastfeeding mothers, and parents of children over 2 years of age make informed choices about fish that are nutritious and safe to eat. While the advice categorizing fish based on their mercury levels has not changed, the revised document further promotes the science-based recommendations of the Dietary Guidelines for Americans on the importance of fish in healthy eating patterns. It retains the easy-to-use reference chart that sorts more than 60 types of fish into three categories, based on their levels of mercury:

- "Best Choices"
- "Good Choices"
- "Choices to Avoid"

The advice refers to fish and shellfish collectively as "fish."

The FDA/EPA advice about eating fish has been expanded to highlight:

- Recommendations of the 2015-2020 Dietary Guidelines for Americans
- Nutritional value of fish
- Potential health benefits of eating fish

The 2015-2020 Dietary Guidelines for Americans provides advice for people in the U.S. 2 years of age and older and recommends that adults eat at least 8 ounces of seafood (less for young children) per week based on a 2,000 calorie diet. Eating fish when pregnant or breastfeeding can also provide health benefits. For this reason, the Dietary Guidelines for Americans recommends that women who are pregnant or breastfeeding eat 2 to 3 servings (8 to 12 ounces) of lower-mercury fish per week. Fish consumption in the U.S., including among women who are pregnant or breastfeeding, is far less than the amounts recommended. DataExternal Link Disclaimer have shown that more than 20% of women who were pregnant reported eating no fish in the previous month; for those who did report eating fish, half ate less than two ounces per week.

The advice is being revised in accordance with the Consolidated Appropriations Act, 2019.

EPA permits agricultural use of the pesticide chlorpyrifos until at least 2020

The federal Environmental Protection Agency has tossed another petition calling for a ban on the agricultural pesticide chlorpyrifos.

Two years ago, EPA Administrator Scott Pruitt denied requests to revoke all tolerances or maximum residue levels for food and cancel all chlorpyrifos registrations.

EPA is once again allowing farmers to continue using the pesticide in their fields under strict label instructions for its use. Chlorpyrifos was banned for home use almost 20 years ago. Until then it was used on residential lawns and golf turf as a structural termite control agent.

Farmers have used it to control leafage and ground insects since Dow Chemical first registered it for use in the United States. USDA reports chlorpyrifos assists in growing as many as 50 kinds of crops.

Secretary of Agriculture Sonny Perdue praised EPA for once again keeping chlorpyrifos available on the farm. “For more than 50 crops, chlorpyrifos is the only line of defense and a cost-effective crop protection tool for farmers,” Perdue tweeted out. “We appreciate the @EPA’s support of American farmers and producers in its commitment to fact-based regulatory oversight of crop protection tools.”



EPA again found the scientific evidence isn't strong enough to justify completely removing the pesticide from the market. Chlorpyrifos' registration, however, is coming up for a complete review with a statutory deadline of 2022.

Issues raised in the failed petitioners in the past few years will be a be re-visited during that review, including some research that has linked chlorpyrifos to causing brain damage in children.

Activist groups like Earthjustice, claim the scientific evidence that chlorpyrifos harms children's brains is "overwhelming." Whether that damage occurs at the residual levels that might occur in fresh fruits and vegetables is likely another questions.

Those who do want chlorpyrifos banned whether they wish to participate in EPA review, take the issue to federal court or both.

States bans of chlorpyrifos are occurring in New York State and Hawaii. New York's ban takes effect on Jan. 2, 2020 with use on apple tree trunks extended for an extra year. And Hawaii's bans the bug killer beginning in 2021. Other states may follow on their own.

EPA's previous assessment found dietary and drinking water risks for the current uses of chlorpyrifos. But it put off the scientific review of neurodevelopmental effects the 2022 study.

It is possible under the current label uses that chlorpyrifos residues on food crops can exceed the safety standard under the federal Food, Drug, and Cosmetic Act (FDCA). And there is a risk to workers who mix, load, and apply chlorpyrifos on the fields. Water exposure from both non-food and food use is also a concern.

The Obama administration in October 2015 moved to revoke all food residue tolerances for chlorpyrifos. The action came in response to a petition filed by the National Resources Defense Council and the Pesticide Action Network North America.

USDA and the National Association of State Departments of Agriculture objected to EPA's methodology. So did the federal Scientific Advisory Panel (SAP), which is set up under the Federal Insecticide, Fungicide and Rodenticide Act (FIFRA).

The SAP provides the EPA Administrator with advice on pesticides and pesticide-related issues.

FSIS rules against meat and poultry warning labels about colorectal cancer risk



Increased risk of colon and rectal cancer from frequent consumption of processed meats and poultry does not merit warning labels for those products, according to a USDA ruling.

USDA's Food Safety and Inspection Service recently denied a 3-year old petition favoring such processed meat and poultry warnings submitted by the Center for Science in the Public Interest (CSPI).

"After careful consideration, FSIS has decided to deny the petition without prejudice. FSIS considers these products safe to consume and not misbranded for failure to display the warning labels sought in the petition. Further, the requested warning label could be misleading in that it would fail to provide information that consumers would need to place the asserted risk in the proper context."

Roberta Wagner, an assistant administrator of the FSIS Office of Policy and Program Development, announced the ruling in a letter to CSPI.

CSPI petitioned for the warning letter in December 2016. The request cited scientific studies linking increased consumption of processed meat with increased risk for certain types of cancer. CSPI claimed there is low awareness among Americans about the increased risk.

Colorectal cancer is preventable with early screening, according to the American Cancer Society. A polyp can take as many as 10 to 15 years to develop cancer. When detected early, polyps are removed before cancer develops.

"We also find that processed meat and poultry products as currently labeled are not misbranded for failing to warn consumers of alleged correlations between long-term consumption and increased risk of certain types of cancer," Wagner wrote.

Wagner said because the petition was denied without prejudice, any revised petition submitted by CSPI would require additional information to support the request.

FSIS acknowledges it "has the authority to require that product labels disclose material facts to prevent them from being misbranded."

"But this authority does not mandate that PSIS require every labeling statement or feature that some may consider material," the letter says. "Specifically, the Agency is unlikely to find, that reports of human health risks associated with long-term consumption of products under our jurisdiction are material facts that must be disclosed on the label when several factors other than consumption of the product are also known to contribute to these risks."

"It is difficult to include all of the facts necessary to place a warning in its proper contexts, such as the effect of different cooking methods, the level of exposure arising from different products, and individual risk factors like genetic predisposition, lifestyle, and diet, Wagner added. "Warning statements that omit this type of information have the potential to be misleading to consumers. Furthermore, this type of labeling may distract consumers from important information related to acute health risks, such as the presence of allergens and the need to cook and handle products safety."

Meanwhile, screening to prevent colorectal cancer should begin around age 50.

EU - Concerning the Non-Renewal of Approval of the Active Substance Desmedipham

The approval of the active substance desmedipham is not renewed. Therefore, in Part A of the Annex to Implementing Regulation (EU) No 540/2011, row 86, on desmedipham, is deleted.

Member States shall withdraw authorisations for plant protection products containing desmedipham as active substance by 1 January 2020 at the latest.

Any grace period granted by Member States in accordance with Article 46 of Regulation (EC) No 1107/2009 shall expire by 1 July 2020 at the latest.

Use of dimethoate to be banned in EU



The European Commission has adopted a measure on the non-renewal of approval of the active substance dimethoate. This compound is used as an insecticide, mainly against the olive fruit fly in conventional farming.

The Commission Implementing Regulation 2019/1090 of June 26, 2019, is based on the conclusions of the European Food Safety Authority, according to whom it is not possible to exclude risk stemming from “exposure to residues of dimethoate, for which the genotoxic potential could not be excluded, and its main metabolite omethoate which was concluded to be an in vivo mutagenic agent.”

According to the Regulation, any extension period granted by Member States for products used on olive trees and other crops shall be as short as possible and

expire by July 17, 2020 (with the exception of products used on cherries, for which the grace period shall end next October 17.)

France had already banned this insecticide, causing concerns among farmers due to fears of price increases. On the other hand, experts believe that the dimethoate ban and the use of alternative strategies will benefit the environment, the safety of workers and the quality of olive oil.

New law toughens food allergen labeling

Food businesses in England and Northern Ireland will have to include full ingredients labeling on pre-packaged foods by summer 2021.

The new law was announced by Michael Gove, Environment Secretary, and is known as “Natasha’s Law” after Natasha Ednan-Laperouse, a teenager who died in 2016 after an allergic reaction to a Pret a Manger baguette which did not display allergen information on the packaging.

Currently, food prepared on the premises in which it is sold is not required to display allergen information in writing. The new legislation will require foods pre-packed directly for sale to carry a full list of ingredients. The government plans to introduce the legislation this summer and it will come into force by summer 2021 to give businesses time to change.

“These changes will make food labels clear and consistent and give the country’s two million food allergy sufferers confidence in making safe food choices,” said Gove.

Parent’s response and new foundation

Natasha’s parents Tanya and Nadim welcomed the decision to have full allergen and ingredient labeling.

“While Natasha’s Law comes too late to save our beloved daughter, we believe that helping save other allergy sufferers and their families from the enduring agony that we will always bear is a fitting legacy for her life.”

Nadim and Tanya also launched the Natasha Allergy Research Foundation. They are in discussions with Southampton University to create a global allergy research center.

Jill Paterson from Leigh Day, who represented the pair at the inquest into their daughter’s death, said: “Through the trauma of the inquest this incredible couple have shone a light onto a poor law which had such tragic consequences for their daughter. To change that law, and to do so with such dignity, has been an inspiration for us all.”

The announcement is the result of a U.K.-wide consultation, launched in January, on updating allergen labeling laws for foods prepacked for direct sale. It included four options: full ingredient list labeling; allergen-only labeling; ‘ask the staff’ labels on products; and promoting best practice to businesses. More than 70 per cent of people backed the option for full labeling.

FSA recommendation and allergy groups reaction

The Food Standards Agency also recommended government should implement full ingredients labeling for all pre-packed for direct sale foods.

“We know that the impact of food allergy and intolerance on quality of life can be as great or even greater than almost all other foodborne diseases. While it is impossible to eliminate the risks entirely, we believe the Secretary of State’s announcement of this change in the rules will mean better protection for allergic consumers,” said Heather Hancock, chair of the FSA.

The EU Food Information for Consumers Regulation lists 14 allergens that must be emphasized on labels. They are celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, mollusks, mustard, tree nuts, peanuts, sesame seeds, soybeans, sulphur dioxide and sulphites (if more than ten parts per million). In the United States, there are eight major allergens. These are milk, egg, fish, crustacean shell fish, tree nuts, wheat, peanuts and soybeans. The U.S. Food and Drug Administration is considering adding sesame to the list.

“This move towards full ingredient labeling for pre-packed direct sale food will improve the lives of the allergic customer and it is warmly welcomed here at Allergy UK,” said Carla Jones, CEO of Allergy UK.

“We are thrilled that DEFRA is taking forward full ingredients labeling on pre-packaged food for direct sale. We believe this is the right step forward to protect individuals with severe food allergies,” said Lynne Regent, CEO of the Anaphylaxis Campaign.

Majority of food within limits for pesticide residues



Almost 96 percent of food samples were free of pesticide residues or contained traces within legal levels, according to an annual European report.

The European

Food Safety Authority (EFSA) looked at the results of nearly 90,000 samples collected from 28 EU member states plus Iceland and Norway in 2017.

Overall, 95.9 percent of the 88,247 samples fell within legal limits. In 54.1 percent of samples, no quantifiable residues were reported so they had residue levels below the limit of quantification (LOQ), while 41.8 percent contained quantified residues at or below maximum residue levels (MRLs).

A total of 4.1 percent were above the MRL compared to 3.8 percent in 2016. This is partly because of an increase in enforcement samples taken, which was more than twice that of 2016 (10,677 in 2017 versus 4,173 in 2016).

Samples from third countries had a higher MRL exceedance rate (7.6 percent) and non-compliance (5.5 percent) compared to food produced in the EU, with 2.6 percent above the MRL and non-compliance rate of 1.3 percent.

MRL exceedance for anthraquinone in tea was identified again, there was an increase in non-compliant rice and pear tests and a lot of samples still contained residues of chlorpyrifos exceeding new lower legal limits.

A dietary risk assessment indicated the probability of European citizens being exposed to pesticide residue levels that could lead to negative health outcomes was low, according to the report.

EU-harmonized MRLs are set for more than 500 pesticides covering 370 food products/groups. A default of 0.01 mg/kg is applicable for pesticides not mentioned in MRL legislation.

The highest MRL exceedance rates among reporting countries were for items from Cyprus, Greece and France (more than 4 percent of samples exceeded the MRL). High MRL exceedance rates for third countries, so more than 10 percent

of samples, were found for Malaysia, Pakistan, Sri Lanka, Vietnam, Madagascar, Dominican Republic, Suriname, India, China, Thailand, Ethiopia, Jordan, Colombia and Kenya.

Pesticides mostly quantified were boscalid, imazalil, fludioxonil, acetamiprid, azoxystrobin and chlorpyrifos. In 97.5 percent of 8,672 samples glyphosate was not quantified. In 191 samples it was quantified at levels above the LOQ but below the MRL and in 21 samples residue levels topped the MRL.

National and EU combined results

National plans are mostly risk-based while the EU-coordinated control programme (EUCP) has a random sampling procedure.

In 2017, 12 food products were considered in EUCP: oranges, pears, kiwi fruits, cauliflowers, onions, carrots, potatoes, beans (dried), rye grain, husked rice grain, poultry fat and sheep fat. Kiwi fruits, onions and dried beans were included for the first time. Samples were analyzed for 171 pesticides.

Of the 11,158 samples analyzed, 7,236, or 64.9 percent, were without quantifiable levels of residues, 3,743 contained one or more pesticide residues in concentrations below or equal to the MRLs and 179 or contained residue concentrations exceeding the MRLs.

Above the MRL

High MRL exceedance rates were identified for pesticide residues in rice and pears followed by dried beans, carrots, rye, kiwi fruits, potatoes, oranges, cauliflower and onions.

Of the 28 MRL exceedances for pears, four originated from third countries, the rest were of EU origin. Chlormequat, ethephon, chlorpyrifos and propiconazole

were involved. For rice, levels above the MRL were recorded in 48 samples, 28 of which came from South-East Asia, mostly India (21). Twenty-three MRL exceedances in rice were reported for carbendazim.

Among items of plant origin, dieldrin, parathion-methyl, and procymidone were found in carrots produced in the EU, dicloran in onions, fenthion, methidathion and profenofos in oranges, permethrin in pears, biphenyl and carbendazim in dried beans, carbendazim, permethrin and dichlorvos in rice and permethrin in rye. All these are non-EU-approved pesticides.

In samples from third countries, methidathion in kiwi fruits, chlorfenapyr, methidathion and profenofos in oranges, carbaryl and diazinon in dried beans, acephate, carbendazim, hexaconazole, methamidophos and triazophos, in rice exceeded legal limits.

Among unprocessed products with at least 50 samples, the highest MRL exceedance rates (greater than 10 percent) were found for watercress, coriander leaves, basil and edible flowers, grape leaves and similar species, granate apples/pomegranates, chilli peppers, pitahaya (dragon fruit), passion fruits/maracujas, basil (holy, sweet), mint, teas, parsley, celery leaves, papayas, okra, chards/beet leaves, chives, Chinese cabbages/pe-tsai, cassava roots/manioc and dried herbal infusions.

Frequent MRL exceedances were reported for pesticide residues in processed grape leaves (and similar species), fruits and tree nuts, tomatoes, wild fungi, sweet peppers, rice, milk (cattle), pumpkin seeds and table grapes.

Overall, 5,010 of 5,806 organic samples did not contain quantifiable residues; 711 contained quantified residues below or at the MRL level and 85 were reported with residue levels above their corresponding MRLs, of which 38 were

non-compliant in 2017. The most frequently quantified residue was copper. MRL exceedances were most often for chlorate.

Safety Alerts

Date	Brand Name(s)	Product Description	Product Type	Recall Reason Description	Company Name
07/22/2019	Mountain Rose Herbs	Whole Fennel Seed	Food & Beverages, Spices, Flavors & Salts	Potential to be contaminated with Salmonella	Mountain Rose Herbs
07/19/2019	Archer Farms, Freskët	egg salad, tuna salad, Thai lobster salad, and deviled egg sandwiches	Food & Beverages, Prepared Food	Due to possible contamination with Listeria monocytogenes	Elevation Foods, LLC
07/19/2019	Ragu	Pasta sauce	Food & Beverages, Gravy/Sauces	Potential contamination with plastic fragments	Mizkan America, Inc.
07/17/2019	Northfork Bison Distributions Inc	Bison Burgers & Bison Ground	Food & Beverages, Meat/Meat Products & Poultry	Has the potential to be contaminated with E.	Northfork Bison Distributions Inc

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07/16/2019	Bucee's, Fresh Thyme, Harris Teeter, other	hummus products	Food & Beverages, Organic Food / Home Grown	Due to potential Listeria monocytogenes	Pita Pal Foods, LP
07/16/2019	Shirakiku	Fish cake products	Food & Beverages, Fish, Prepared Food, Seafood/Sea food Product	Undeclared allergens, (Milk, Egg and Crustacean shellfish)	Wismettac Asian Foods, Inc.
07/15/2019	Due to Potential Contamination of Listeria monocytogenes	Fresh vegetable products	Food & Beverages,	Due to Potential Contamination of Listeria monocytogenes	Growers Express
07/11/2019	PICS	Soy Sauce	Food & Beverages, Gravy/Sauces	Undeclared Fish	Baumer Foods, Inc.
07/11/2019	PROBAR	Multiple flavors of Meal Bars	Food & Beverages, Meal Replacements	Undeclared Milk and Soy	PROBAR

			ts		
07/10/2019	Multiple brands	Hamburger and Hot Dog Buns	Food & Beverages, Bakery Product/Mix	Potential Presence of Small Pieces of Hard Plastic	Flowers Foods, Inc.
07/01/2019	Green Giant Fresh, Growers Express, Signature Farms, Trader Joe's	Butternut squash, cauliflower, zucchini, and butternut squash based veggie bowl products	Food & Beverages, Produce, Vegetable Products	Listeria monocytogenes	Growers Express
06/26/2019	Aqueon	Aqueon Betta Food	Animal & Veterinary, Food & Beverages,	Potential Salmonella contamination	Central Aquatics

Enterprise News

Infant formula pulled from Walmart stores nationwide because of metal

Parent's Choice Advantage infant formula, which is sold exclusively at Walmart stores, is under recall nationwide because of a consumer report about metal in the product.

Perrigo Company PLC announced the recall of more than 23,000 containers of

the “Parent’s Choice Advantage Infant Formula Milk-Based Powder with Iron” today. The specific product covered by the recall is the company’s 35-ounce, 992-gram, containers with the lot number C26EVFV, according to the Perrigo notice posted by the Food and Drug Administration.

“Consumers who may have purchased the product should look for Lot Code C26EVFV with a ‘use-by’ date of Feb. 26, 2021, which can be found on the bottom of the package. Any consumers who purchased the product should discontinue use and can visit any Walmart store for a refund,” according to the Perrigo recall notice, which carries a dateline of Dublin, Ireland and Allegan, MI.

“No adverse events have been reported to date, and the recall is being initiated out of an abundance of caution stemming from a consumer report.”

CDC, FDA say only Cavi brand papayas linked to outbreak; more people sick

As the patient count continues to increase, officials have narrowed the likely source of a papaya-related Salmonella outbreak to one distributor selling the tropical fruit under the Cavi brand. No recalls have been initiated.

A total of 71 people from eight states now have been confirmed with infections, up from the 62 patients previously reported, according to an update late this afternoon from the Centers for Disease Control and Prevention. Samples from patients have shown the outbreak strain of Salmonella Uganda is resistant to some antibiotics.

The outbreak is marked by an unusually high hospitalization rate of 60 percent. A 20 percent hospitalization rate is normal for people with Salmonella infections.



No one has died. No samples of the implicated papaya have returned positive test results for the outbreak strain of Salmonella.

Agrososon’s LLC of Bronx, NY, distributed the suspect papayas, according to investigators working for the Food and Drug Administration. The company is the exclusive distributor of the imported papayas that likely made consumers from this outbreak sick, the FDA reported this afternoon. The papayas are sold under the brand name Cavi.

The FDA did not include specific distribution information in its update.

“The FDA has consulted with the firm on the possibility of a recall. Should that happen, the FDA will update this advisory, including any recalled products, as more information becomes available,” according to the FDA notice.

“The evidence does not indicate that papayas from other distributors are implicated at this time, and FDA is narrowing its recommendations to consumers,

restaurants, retailers, importers, suppliers, and distributors, limited to Cavi brand whole, fresh papayas.”

Initially, the FDA and CDC were recommending that consumers avoid all fresh papayas imported from Mexico. As of this afternoon, the agencies are limiting that warning to only Cavi brand papayas.

“With the exception of Cavi brand whole, fresh papayas, consumers no longer need to avoid papayas imported from Mexico,” according to the CDC’s update.

“Consumers who have any Cavi brand whole, fresh papayas in their homes should not eat them. Throw the papayas away, even if some of them were eaten and no one has gotten sick. Do not eat fruit salads or other mixes that include any Cavi brand papayas.”

Anyone who has fresh papayas but is not sure of the brand is encouraged to follow the food safety rule of thumb, “when in doubt, throw it out,” the CDC notice says.

Also, consumers, restaurant and foodservice operators, and retailers should wash and sanitize places where Cavi brand papayas were stored, including countertops and refrigerator drawers or shelves. Follow these five steps from the CDC to clean refrigerators.

Walmart, Wonder, 7-Eleven, other brands of buns recalled for plastic bits

Several well known national brands of hamburger and hot dog buns, as well as lesser-known regional brands, are under recall by Flowers Foods Inc. because pieces of hard plastic present a choking hazard.

The mega-baker issued the recall specifically because of “plastic pieces found in products,” according to the company’s recall notice posted with the Food and

Drug Administration. In addition to the buns, Flowers Foods is recalling other bakery products.

See the list below for the dozens of products included in the recall. The recall notice does not include any product photographs.

The Thomasville, GA, company “is one of the largest producers of fresh packaged bakery foods in the United States with 2018 sales of \$4 billion,” the recall notice says.

Flowers Foods distributed the buns and other implicated bakery products in Alabama, Arkansas, Florida, Georgia, Illinois, Indiana, Kansas, Kentucky, Louisiana, Missouri, Mississippi, North Carolina, Ohio, South Carolina, Tennessee, Texas, Virginia and West Virginia.

“Consumption of product may cause a choking hazard,” according to the company’s notice. “The products being recalled were distributed to retail customers under a variety of brand names.

“The company initiated the recall following the discovery of small pieces of hard plastic in production equipment. No related injuries or illnesses have been reported.

There is concern that some consumers and food service operators may have the recalled products on hand. To determine



whether products are included in this recall, please refer to the label information in the chart below.

Salmonella outbreak in France linked to meat product



French authorities are investigating a suspected Salmonella outbreak linked to a meat product from Italy.

Officials did not reveal how many people were ill, but did say Coppa ham, which is a salted, seasoned and dry-cured thinly cut pork shoulder or neck product, was thought to be the source.

Consumer complaints led the French supermarket Intermarché to alert authorities and withdraw products from sale. The store started the withdrawal of implicated products on July 8. According to the recall notice, Salmonella was

detected in the product during microbiological control testing.

The link with Coppa of the brand Di Vittorio supplied by Castelli France, based in Marseille, was confirmed by French officials and Santé publique France, the country's public health agency.

Sliced or whole Coppa sold between May 17 and July 8 throughout the country is affected. Coppa sandwiches made at the supermarket between the same dates have also been recalled.

Health authorities told people who still have the products not to consume them and to take items back to the place of purchase.

The same product was recalled in August this past year for Listeria. It was sold at Intermarché between June 8 and August 9, 2018.

Symptoms of Salmonella infection typically develop six to 72 hours after exposure to the bacteria and may include fever, chills, diarrhea, cramps, headache, nausea and vomiting. They usually last from four to seven days and most people recover without treatment.

Older adults, children, pregnant women and people with weakened immune systems are more likely to develop a severe illness.

Lab tests prompt Keurig Dr Pepper to recall water because of arsenic level

The Keurig Dr Pepper company today announced a recall of an unspecified volume of its Peñafiel brand unflavored mineral spring water because an independent laboratory found "volative levels of arsenic" in samples.

The company reported the unflavored spring water was imported from Mexico.

All date codes of all unflavored Peñafiel mineral spring water products, including 600-millimeter and 1.5-liter bottles, are covered by the recall, according to the Keurig Dr Pepper company recall notice posted today by the Food and Drug Administration. The notice did not include any other identifying information.

“Water quality tests of Peñafiel samples conducted by an independent laboratory on behalf of Keurig Dr Pepper detected arsenic at levels that exceeded the FDA’s bottled water standards for mineral water of 10 ppb,” according to the company’s notice.

“Arsenic is found in nature, including in aquifers that are the source of mineral water and where levels can vary over time. Keurig Dr Pepper has recently installed enhanced filtration systems at its facilities that produce Peñafiel, and the product now being produced is well within regulatory guidelines.”

Peñafiel is a small brand in the U.S., according to the company, and quantities “are very limited,” given that Keurig Dr Pepper has already begun to withdraw the products from the market. The company reported having notified retailers. It will work with them to remove the product from the market.

Although it is naturally occurring, arsenic is toxic to humans and other animals if consumed in high enough concentrations and/or over long enough time periods. It can cause a variety of conditions and is associated with several diseases, according to the Centers for Disease Control and Prevention.

Infants, young children, older adults and people with weakened immune systems are more susceptible than healthy adults to serious problems when exposed to arsenic.

Japanese seafood processor gets warning letter for operating without HACCP plan



The U.S. Food and Drug Administration (FDA) has unresolved issues with the Tsukiji Motohiko Co. Ltd. located in the Kato area of Tokyo, according to a recently released May 7 warning letter sent by FDA to the Japanese seafood processing company.

FDA inspected the facility last Feb. 21 and 22. “During that inspection,” the warning letter says, “we found that you had serious violations of the seafood Hazard Analysis and Critical Control Point (HACCP) regulation...”

“At the conclusion of the inspection, the FDA investigator issued an FDA-Inspectional Observations, listing the observations made at your firm,” continues the warning letter. “We acknowledge receipt of your responses sent via email on March 7, 2019, and April 1, 2019. However, our evolution of

your response revealed it was not adequate, as described in this letter.”

FDA told Tsukiji Motohiko that as a processor of fish or fishery products it must produce and follow a HACCP plan. Without a HACCP, the company’s vacuum packaged herring, salmon seaweed and threaded herring products are adulterated. This is because FDA says they’ve been prepared, packed or held under insanitary conditions and may be injurious to health.

“You must conduct or have conducted for you a hazard analysis for each kind of fish and fishery product that you produce to determine where there are food safety hazards that are reasonably likely to occur and you must have and implement a written HACCP plan to control any food safety that is reasonably likely to occur, to comply with 21 CFR 123.6(a) and (b),” FDA explains. “However, your firm does not have a HACCP plan for frozen, vacuum packaged salmon wrapped seaweed; frozen, vacuum packaged herring wrapped seaweed, and frozen, vacuum packaged threaded herring, to control the food safety hazards of undeclared allergens and Clostridium botulinum growth and toxin formation.”

FDA wants the HACCP plan should include handling instructions to control Clostridium botulinum growth and toxin formation, such as with labels with a statement to: “Keep Frozen, Thaw under refrigeration immediately before use.” The HACCP plan should also ensure that allergens, such as soy are accurately identified on the product labels when applied to the fishery products.

FDA also told Tsukiji Motohiko that as a foreign facility, the agency will assess and collect fees for re-inspection-related costs from the U.S. Agent for the foreign facility. The inspection noted in this letter identified noncompliance materially related to food safety requirements.

FDA also advised Tsukiji Motohiko to share a copy of the warning letter with its U.S. agent.

The Japanese company had 15 days to provide further information, which should have occurred last May. There is no sign, however, that the issues raised by FDA have been “closed out” with the seafood processor or if there has been any additional inspection activity.

The FDA said the warning letter might not “list all the deviations” at the Kato area seafood processing facility.

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