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MARKET NEWS



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About Sino Silliker

The Notice of Sino Silliker sample reception arrangement for National Holiday 2019

Dearest customers,

It comes the autumn and golden week in 2 weeks. We would like to send you the best wishes in this nice season!

To better serve our customers, our labs in 4 locations will keep running according to your needs during the golden week, the corresponding report period will be as follows:

- The report period will be calculated by working days before and after the holiday, take a 5-day testing services as example: if the sample can arrive the lab before 25th Sep. the report will be issued before 1st Oct.; for those samples arrive after 25th Sep., the report period will be calculated by adding working days before and after holiday. For example: if the sample arrives the lab on 27th Sep., the report period will be 2 working days before holiday (29th, 30th of Sep.) and 3 working days after holiday (8th, 9th, 10th Oct.), other testing items period will be calculated in the same way mentioned above.
- If there is large batch of sample arriving at the lab during the holiday, please notify the sales one week in advance, which is before 24th Sep., to ensure the lab can arrange enough personnel to handle the samples.
- If you would like to receive reports during holiday, we will issue report according to your specific requirement and charge you some extra fee.

For more details, please call 400-627-8088 or contact your sales representatives. And thanks again for your attention and support all the time.

Sino Silliker testing services Co. Ltd.



Focus on China

China sets up 36,877 national standards in 70 years

China has established 36,877 national standards over the past 70 years, and standardization in China has experienced three key changes, said Tian Shihong, head of the Standardization Administration, Wednesday.

First, China's standardization realized the transformation from the unitary supply of the government to the dual supply of the government and the market, Tian said.

Another change is that China now not only has standards for the manufacturing sector but also for primary and tertiary industries as well as for social undertakings, Tian said.

At present, agricultural standards account for 11.4 percent of China's national standards, industrial standards account for 73.5 percent, services and social undertakings account for 15.1 percent, and the proportion of standards in the service sector is still increasing, Tian said.

The third change is that China has evolved from passively adopting international standards to actively participating in the making of international standards, Tian said.

China has adopted more than 10,000 international standards in its national standards. It is also one of the most active countries submitting proposals for international standards,

Tian said.

Among the national standards, nearly 4,000 are compulsory, involving food, consumer goods, production safety, environmental protection and construction industries.

Swine fever may affect pork for several years

The supply of pork in China may remain tight for the next few years, a leading pig industry expert said recently, citing "unprecedented losses" due to African swine fever, which has spread around the country since August last year.

Wang Lixian - president of the Chinese Association of Animal Science and Veterinary Medicine's pig branch and a researcher at the Chinese Academy of Agricultural Sciences' Institute of Animal Sciences - said domestic pig stocks had plummeted since the first outbreak in the country was reported in Liaoning province, with industry insiders generally estimating a loss of between 30 and 60 percent.

"The domestic pig industry has suffered unprecedented losses due to the disease,"



Wang said on Friday. "Worse, the losses are continuing."

However, the Ministry of Agriculture and Rural Affairs said last month that China's overall meat supply can meet demand this year despite tight pork supplies.

Production of other types

of meat, including mutton, beef and chicken, rose in the first half of the year, with

production of chicken up 13.5 percent year-on-year, the ministry said on Aug 31.

Meanwhile, 819,000 metric tons of pork were imported in the first half of the year, up 26.4 percent year-on-year, and more imports were expected, it said.

Consumption of pork in China has fallen since African swine fever started to spread in the second half of last year, and the ministry said demand for pork is expected to decrease by about 10 percent this year.

Meanwhile, some meat-processing companies have large stocks of frozen pork, which could help ease the supply shortage, it said.

Zhu Zengyong, a pork analyst at the Chinese Academy of Agricultural Sciences, said although pork supply is tight, the domestic meat supply will, in general, be adequate this year due to reasons such as increased production of alternative meats such as chicken, increased pork imports and decreased pork consumption.

"It is expected that production of pork will stop falling by the end of the year, and the production will gradually recover in the latter half of next year," Zhu said.

In July, the number of pigs being raised in China was down by 9.4 percent from the previous month and by more than 32 percent year-on-year, figures released by the ministry showed.

The number of breeding sows continued to fall in July and was down 32 percent year-on-year, it said.

More than 150 African swine fever outbreaks, covering all provinces, autonomous regions and municipalities on the Chinese mainland, had been reported by the end of August, the ministry said.

However, the frequency of outbreaks has decreased this year, it said earlier.

Reduced pork supplies have led to rising pork prices since early this year. The average price of pork in 16 provinces and municipalities reached nearly 36 yuan (\$5.1) per kilogram by the end of August, up more than 90 percent year-on-year, data from the ministry showed. It previously estimated the overall price of pork in the country would rise by more than 70 percent in the second half of this year.

China is the world's biggest pork producer and consumer, producing about half of the world's total. Pork is the most commonly consumed meat in most parts of China.

Wang said the African swine fever outbreaks had also discouraged pig raising, with many farmers remaining cautious for fear of disease transmission.

"The rebuilding of pig stock will be a slow process, even if reliable and effective vaccines to prevent African swine fever come out," he said. "The supply of pork will be a big problem over the next few years."

Yuan Quanshui, chairman of Henan Yifa Animal Husbandry, a major pig grower in Hebi, Henan province, said African swine fever had caused heavy losses to the company.

"Pig stocks at the company exceeded 60,000 at its peak, but now only a little more than 10,000 are left," he said. "The stock may not be restored until late next year."

Although fewer outbreaks had been reported in the past few months, a high level of alert was still needed to prevent new outbreaks, he said, adding the company has implemented very strict virus control and prevention measures, with everyone entering its premises required to undergo a sterilization process.

In a guideline released by the State Council on Tuesday, the central government has urged various government departments and local authorities to intensify efforts to support production of pork and ensure its supply, including improving insurance policies for the pork industry and easing restrictions on raising pigs.

Several ministries, including the Ministry of Agricultural and Rural Affairs and the Ministry of Ecology and Environment, have also announced various measures recently to encourage pig raising and pork transport, including allowing farmers to use farmland to raise pigs and increasing subsidies to counties that export large amounts of pork to other parts of China.

The measures also include supporting the construction of infrastructure related to pork production, transportation and animal disease prevention and control.

To encourage pork transport and supply, vehicles legally transporting breeding pigs and frozen pork have been exempted from toll charges from Sept 1 to the end of June next year.

Wang said the heavy losses to the pork industry due to African swine fever had exposed problems in domestic pig raising, including high-density farming practices and lax biosafety measures.

"The lessons will propel the industry to place high importance on biosafety, which will lead to more effective control of other diseases in pig raising," he said.

International News

FDA Reminds Industry of Best Practices to Prevent Tampering and Intentional Adulteration of Food and Cosmetic Products

The U.S. Food and Drug Administration is reminding industry of strategies to prevent tampering and intentional adulteration of foods and cosmetics in response to a few recent media reports of tampering of products in retail grocery stores.

The FDA has published guidance and tools for industry to help prevent



tampering of food including the Guidance for Industry: Food Security Preventive Measures Guidance for Retail Food Stores and Food Service Establishments

and is providing information to industry to help prevent tampering of food and cosmetic products in the bullets below. The FDA recommends that food retailers review the guidance in each section that relates to a component of their operation and assess which preventive measures are suitable. The FDA also issued under the FDA Food Safety Modernization Act a Final Rule entitled Mitigation Strategies to Protect Food Against Intentional Adulteration, that is directed to food processing facilities, but may also be informative to retail establishments.

The bullets below highlight steps industry can take to prevent tampering and destruction of food and cosmetic products:

- Inspect incoming products and product returns for signs of tampering, contamination, or damage.
- Develop a system for receiving, storing, and handling distressed, damaged, and returned products, and products left at checkout counters, that

minimizes their potential for being compromised.

- Inspect products displayed for retail sale for evidence of tampering. Look for off-condition appearance (i.e. stained, leaking, damaged packaging, missing or mismatched labels, evidence of resealing, proper stock rotation, etc.).
- Monitor public areas for unusual or suspicious activity using security guards, monitored video cameras, one-way and two-way windows, place employee workstations for optimum visibility.

Additional steps that can prevent tampered products from reaching consumers include incorporating food defense awareness into employee training, providing periodic reminders of security procedures to staff, and encouraging staff awareness and participation in preventing tampering. The agency's Employees FIRST training is available to support stakeholder awareness training. Also, the See Something Say Something campaign has information regarding indicators of suspicious activities and recommended protective measures for Food Service and Retail Food Establishments.

Denmark to Ban Certain Chemicals Found to Be Harmful in Food Packaging

Denmark is to go ahead with a proposed ban on all organic fluorinated compounds in paper and cardboard food packaging materials in advance of EU-wide action, the country's Ministry of Environment and Food has said. The proposal, first revealed in February, has been put to external consultation and is expected to take effect in July 2020. According to the ministry, "these substances represent such a health problem that we can no longer wait for the EU".

The use of recycled paper and board will be allowed after the ban, but only if any fluorine content in the material is separated with a barrier to ensure it does not migrate into food, according to the ministry's plans. The move would make Denmark the first country in the world to ban the entire group of per- and polyfluoroalkyl substances (PFASs) in a product type. The Danish authorities took this decision following the vote of the Member States at the European Chemicals Agency, which has classified PFAS as a substance of very high concern. PFAS will represent a "major health problem" according to the Danish food minister.

The announcement comes weeks before the European Commission is due to publish a report on its evaluation of the EU's Food Contact Materials (FCM) legislation, the basic provisions of which were set out 43 years ago. The disparity between detailed EU rules for some FCMs, notably plastics, and the absence of harmonized rules for other materials is felt to give rise to severe gaps in consumer protection across the EU.

To illustrate, in 2017, five members of BEUC (Bureau Européen des Unions de Consommateurs), which is a leading European body representing the interests of consumers, found high levels of fluorinated compounds in one-third of 65 tested fast food packaging containers. In 2018, a test by the French member, called UFC-Que Choisir, found similar results. These compounds, known as PFAS, are problematic for the environment, but are also suspected of having adverse effects on human health, such as cancer, infertility and obesity. Consequently, scientists are calling for limits to the production and use of PFAS. In the absence of detailed EU rules for paper and board FCMs, the safety of these compounds remains essentially unregulated.

As many PFASs are mainly spread via water, it is understood that the EU's new

Water Framework Directive plays a part in the EU's efforts to counter the use of PFAS. Besides that, the European Environment Council of Ministers defined, on 26 June 2019, several guidelines for developing a chemicals policy strategy which could also have an impact. The following themes were defined:

Gaining more insight into the impact of chemicals (and mixtures) on the environment, health, biodiversity, and resilience of ecosystems (e.g. through the development of monitoring tools for measuring toxicity).

The use of green chemicals and 'non-chemical' alternatives.

Taking so-called cocktail effects, i.e., the combined effects of chemicals, into account in risk analyses and risk management.

The development of an action plan to control the non-essential use of PFAS (poly- and perfluoro alkylates).

Although there is no strict EU regulation yet, there are growing concern over the use of PFAS in commonly sold consumer goods. PFAS compounds have been in use for decades in industrial and other processes and in many products. They are also used in all kinds of everyday applications, such as in paint, extinguishing foam, pans, clothing and cosmetics. Consumers can also be exposed to low levels of PFAS through products that are commercially treated to make them stain- and water-repellent, or non-stick. These items include carpets, leather, plastics, rubber, paper, dental floss and cookware. Water can also become contaminated if sourced from a well or an area that has been contaminated with PFAS.

Given the above, different Member States are increasingly encouraged to push for environmentally friendly legislation to protect their consumers. While the chemical was a revolution for emerging industries decades ago, the effects are,

apparently, being felt now. A recent review from the U.S. Centers for Disease Control and Prevention (CDC) outlines a host of health effects associated with PFAS exposure, including cancer, liver damage, decreased fertility, and increased risk of asthma and thyroid disease.

In a statement, the Danish Veterinary and Food Administration said that the substances involved were very difficult to break down in the environment, and some of them accumulate in humans and animals. Although the chemicals don't break down in the environment, the human body is capable of breaking down about half of the amount ingested within four or five years.

The proposed Danish ban covers the use of PFAS compounds in food contact materials of cardboard and paper. PFAS chemicals are a family of potentially thousands of synthetic chemicals that are extremely persistent in the environment and in humans. PFAS is short for perfluoroalkyl and polyfluoroalkyl substances, and includes chemicals known as PFOS, PFOA and GenX.

Germany to phase out glyphosate by 2023

Germany has decided to phase out glyphosate, a chemical and labelled carcinogen found in weedkiller Roundup made by Bayer AG subsidiary Monsanto, by the end of 2023. The move is to ensure that insect populations that play a pivotal role in ecosystems and pollination of food crops are not wiped out.

In 2023, the European Union's approval for the chemical will expire.

Germany's Cabinet on September 4, 2019 agreed to the ban, which includes a "systematic reduction strategy" to cut its usage by farmers. The country plans to begin with prohibiting its use in domestic gardens, city parks and edges of agricultural fields.



After Austria recently became the first country to ban all use of the chemical, 20 French mayors went against their national government and banned it in their municipalities. There are restrictions on its use in Czech Republic, Italy and the Netherlands too.

Germinal chemical and drug giant Bayer is already facing around 18,400 cases in the US.

Bayer, after taking over Monsanto last year, has been facing a wave of lawsuits alleging that the herbicide causes cancer. In many of these cases, the firm has ended up paying huge compensations to the claimant.

Glyphosate is used widely in agriculture, forestry, urban and home applications. Its use has been surrounded by much debate due to safety concerns. The World Health Organization's International Agency for Research on Cancer (IARC) had declared glyphosate it "probably" carcinogenic to humans.

While farmer groups and the chemical industry are pushing for its use, biologists believe that it affects species diversity and damages ecosystems.

Glyphosate is popular in India too where farmers use the chemical as an alternative to expensive manual weeding.

Despite being aware of its toxicity, farmers in India want the chemical as it helps them control weeds in their farms at a lower cost. For genetically modified herbicide-tolerant crops, the usage is more as farmers spray it more liberally across fields to clear the weeds.

New law introduced in Britain to protect allergy sufferers



A new food labelling law to protect millions of allergy sufferers in Britain was laid in Parliament on Thursday following a campaign by the parents of a teenage girl who died after eating a take-away baguette.

Known as Natasha's Law, it is being introduced to protect allergy sufferers and give them confidence with pre-packed for direct sale

food needing full labelling.

Following the tragic death of Natasha Ednan-Laperouse, the teenager who died

after suffering an allergic reaction to a Pret a Manger baguette, the British government confirmed stronger laws would be implemented to protect those with allergies and give them greater confidence in the food they buy.

Natasha, from London, was just 15 when she went into cardiac arrest on a flight to the French resort of Nice after buying the baguette at Heathrow Airport in 2016. She suffered a severe allergic reaction to sesame seeds contained in the baguette.

Currently, food prepared on the premises in which it is sold is not required to display allergen information on the label.

The new law tightens the rules by requiring those foods to carry a full list of ingredients.

Food Minister Zac Goldsmith said: "This is a significant moment for the millions of allergy sufferers in England and a fitting tribute to the tireless campaigning of Nadim and Tanya Ednan-Laperouse (Natasha's parents). The introduction of this law will make it easier for allergy sufferers to make clear, safe choices when buying food."

In a statement the family of Natasha said: "This is a hugely significant day for allergen sufferers in this country. The introduction of Natasha's Law brings greater transparency about what people are buying and eating, lays down new standards for the food companies, and highlights the battle against the growing epidemic of allergies."

The Food Standards Agency (FSA) will publish information for industry on Oct. 1 to help ensure all businesses in Britain can prepare and adapt to the changes in the food labelling rules which will formerly reach the statute book in October, 2021.

Food Standards Agency Chair Heather Hancock said: "This is an important and welcome step towards our ambition for the UK to become the best place in the world for people who have food allergies and intolerance."

Food businesses across Britain have already taken steps to improve food labelling, with outlets urged by the FSA to do all they can ahead of the implementation date to help consumers make safe food choices.

GAO report examines how date label confusion contributes to food waste



The U.S. Government Accountability Office (GAO) wants something done about confusing date labels that contribute to food waste.

GAO recommends the USDA's Food Safety and Inspection Service (FSIS) and the Food and Drug Administration (FDA) work with stakeholders outside the federal government to reduce consumer confusion.

Almost one-third of the U.S. food supply is lost or wasted at the retail and consumer levels, according to USDA. A new GAO report says date labeling confusion contributes to food waste.

When consumers cannot be sure about when food has expired, they often follow the adage "When in doubt, throw it out." GAO says both the USDA's Food Safety and Inspection Service (FSIS) and the Food and Drug Administration (FDA) are researching the issue.

"USDA and FDA have coordinated on some initiatives focused on date labels on packaged foods," GAO reports. "For example, agency officials said they were working together to develop information for food banks, food donors, and recipients of donated food on how to interpret date labels, so food past the date on the label—but otherwise wholesome—is not wasted.

GAO focuses on the many introductory phrases used on the date labels, including these:

Sell by

Use by

Best by

Better if used by

Display until

Best when used by

Fresh until

Enjoy by

Best before

Use or freeze by

Best if used by

Expires on

Better if used before

USDA and FDA have both produced consumer education materials to help cut the confusion caused by date labels, including their work with state, local, and tribal jurisdictions. USDA and FDA “could better assure that approaches they take to address consumer understanding of date labels are effective in helping reduce consumer confusion, GAO said.

Norway finds tropane and pyrrolizidine alkaloids in food samples

Atropine was detected in four of 14 samples of cereal-based foods intended for children, according to a survey last year by the Norwegian Food Safety Authority (Mattilsynet).

Another tropane alkaloid, scopolamine, was detected in two of the samples. As in 2017, the highest levels were found in processed snacks for babies called “skumpinner” from Slovakia, and one was above the maximum limit of 1 µg/kg at 1.68 µg/kg. The other country positive samples came from was Spain.

Tropane alkaloids are found in large quantities in seeds from the plant order Datura. Crops may be contaminated by these seeds during harvest, and tropane alkaloids may be a problem in cereal- and seed-based foods.



Picture of the domestic market

Pyrrolizidine alkaloids (PA) are often found in weeds in tropic and sub-tropic regions, and tea from these areas may potentially be contaminated. The EU has not set limit values for pyrrolizidine alkaloids in tea. Honey from bees collecting nectar from PA-producing plants may also contain them.

PA was detected in eight of 10 tea samples with the highest levels found in green tea. The PA's jacobine and jacobine-NOX were detected at very high levels in one tea sample. In honey, PA was detected in nine of 15 samples but only at low levels.

The Norwegian Food Safety Authority sampled relevant foods on the domestic market to get an idea on the levels of tropane alkaloids and PA in foods. Samples were analyzed by the Norwegian Institute of Bioeconomy Research (NIBIO).

In 2018, 14 samples were received for analysis of tropane alkaloids. Ten were

cereal-based porridge and four were processed cereal-based baby food. Ten teas and 15 honey samples were received for analysis of pyrrolizidine alkaloids.

Pyrrolizidine alkaloids in tea and honey

Black tea had low PA content or was completely free. Three of four green tea samples had medium to high levels, with a total concentration of 55, 90 and 447 µg PA per kilo of tea. All these green tea samples were produced in China. The highest PA content was 447 µg/kg.

Lycopsamine, intermedine N-oxide, jacobine and jacobine N-oxide were the pyrrolizidine alkaloids found in tea. Jacobine and/or jacobine N-oxide were detected in six of the 10 samples and at very high concentrations in one test.

Two samples of Norwegian honey contained pyrrolizidine alkaloids at less than 5 µg/kg. Low levels of pyrrolizidine alkaloids at less than 3.5 µg/kg were detected in seven honey samples from Serbia, Ukraine, Romania, and Chile.

Senecionine/NOX, seneciphylline/NOX, and jacobine were the pyrrolizidine alkaloids found in Norwegian honey. Echimidine, lycopsamine, intermedine, latekirkin, heliotrine and lasiocarpine were detected in imported samples. A sample from India, which is one of the largest honey exporters, did not contain pyrrolizidine alkaloids.

In 2017, atropine was detected in three of 35 samples of cereal-based foods and foods intended for children. Two of these products came from Sweden and one from Slovakia.

Safety Alerts

Date	Brand Name(s)	Product Description	Product Type	Recall Reason Description	Company Name
09/23/2019	Carolyn's Cookie Company, Country Baking Co.	Frozen and refrigerated cookie dough products	Food & Beverages, Bakery Product/Mix	Undeclared peanuts and walnuts	California New Foods
09/20/2019	Roland	Red Lumpfish Caviar and Black Lumpfish Caviar	Food & Beverages,	Potential to be contaminated with Clostridium botulinum	Roland Foods, LLC
09/16/2019	Gold Medal	Unbleached All Purpose Flour	Food & Beverages,	E. coli O26	General Mills
09/13/2019	Urban Remedy	Salads and Wraps	Food & Beverages, Prepared Food	may be contaminated with E. coli	Urban Remedy
09/12/2019	Ritter Sport	Ritter Sport -KAFFEEESP LITTER	Food & Beverages, Meal Replacements	Undeclared milk	Stark Group International
09/12/20	FuPaiYuan	FuPaiYuan	Food &	Undeclared	RONG

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19		Matcha candy	Beverages, Candy/Gum (without chocolate)	eggs and milk	SHING	09/04/2019	QQ Fish	Fish Ball Products	Food & Beverages, Fish	Undeclared Egg	Great One Trading Inc.
09/12/2019	FuPaiYuan	FuPaiYuan Nougat candy	Food & Beverages, Candy/Gum (without chocolate)	Undeclared eggs and milk	RONG SHING	08/30/2019	Hiland	Lemonade	Food & Beverages,	Undeclared Milk	Hiland Dairy
09/11/2019	MDH	MDH SAMBAR MASALA	Food & Beverages, Soup	Salmonella	House Of Spices India	08/29/2019	Balquis	Spice	Food & Beverages, Spices, Flavors & Salts	Excessive levels of lead	Makzemo LLC
09/11/2019	Hy-Vee	Mealtime Asian Entrees	Food & Beverages, Prepared Food	Undeclared milk	Hy-Vee	08/29/2019	The Milk Lady's, Peaceful Baby, and Diges-Tea	Tea	Food & Beverages, Coffee/Tea	Potential to be contaminated with Salmonella	Mountain Mel's Essential Goods, LLC
09/11/2019	Alfa International Seafood, Inc	Refrigerated, wild-caught yellowfin tuna loins	Food & Beverages, Fish	Potentially elevated levels of histamine or scombroid fish poisoning	Alfa International Seafood, Inc.	08/27/2019	Pedia Smart	Soy vanilla beverage mix	Food & Beverages, Meal Replacements	Undeclared milk	Nature's One
09/09/2019	Martha White	Cornbread and Muffin Mix	Food & Beverages, Bakery Product/Mix	Possible presence of Gluten	Hometown Food Company						
09/06/2019	Udi's	Classic Hamburger Buns	Food & Beverages,	Foreign Object White Plastic	Conagra Brands						

Enterprise News

Growers want coconuts off the FDA list of major allergens

Tree nuts, including coconuts, are classified as “major allergens” under the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA).

But a campaign is now underway to get coconuts off the list. Coconuts grow on



trees and are called a nut, but they are not tree nuts nor are they much of an allergen.

The Texas-based Coconut Coalition of American (CCA) launched a campaign Monday to “make it clear that coconuts are not tree nut allergens.” The industry-led coalition plans to petition the U.S. Food and Drug Administration (FDA) to remove the coconut from the list of “tree nuts” in the FALCPA Guidance Documents.

Out of more than 160 foods that can cause allergic reactions in some people, the “major food allergens” are responsible for 90 percent of those reactions.

The eight “major foods” identified by FALCPA:

1. Milk
2. Eggs

3. Fish (e.g., bass, flounder, cod)
4. Crustacean shellfish (e.g., crab, lobster, shrimp)
5. Tree nuts (e.g., almonds, walnuts, pecans)
6. Peanuts
7. Wheat
8. Soybeans

Food labels must disclose ingredients or proteins from any of the major food allergens list under the FALCPA law. FDA added coconuts as a tree nut to the major food allergens list in 2006

The Coconut Coalition sees the FDA’s 2006 decision as a mistake. It says coconut reactions may occur, but many people allergic to tree nuts have found they can safely eat coconuts.

“The FDA misclassified coconut, which is causing confusion for a lot of people because it shouldn’t be classified with tree nuts,” says CCA Executive Director Len Monheit. “Consumers with a tree nut allergy, but not a coconut allergy, are being deprived of this fruit.”

Monheit also says the coconut industry has been “greatly impacted” by the unnecessary need to classify their facilities for “tree nuts.”

The Coconut Coalition, formed in 2017, launched the campaign with \$25,000. It says it needs to raise another \$80,000 over the next six months to support their petition to FDA.

The international Anaphylaxis Campaign is not too concerned about coconuts.

Its website says; “But the coconut is a member of the palm family and only distantly related to tree nuts. The botanical distance between coconuts and tree nuts would suggest that people with a tree nut allergy should be able to tolerate coconut and studies have shown that this is generally true. Therefore there is no general recommendation that patients with a tree nut allergy should avoid coconut.”

Misbranding allergens has become the most common reason for food recalls in recent years.

Outbreak linked to imported papayas that distributor refused to recall is over

It was just 18 days ago that the Food and Drug Administration (FDA) warned producers about the salmonella outbreak involving imported papayas. FDA said the industry needs to improve practices and do a better job of protecting consumers.

That outbreak is now over, according to the FDA. It caused 81 illnesses in nine states and required hospitalization for 27. The outbreak was not responsible for any deaths.

FDA said there had not been Salmonella blamed on contaminated papayas since July 16, 2019. The states that did experience cases include: Connecticut (15); Delaware (1); Florida (2); Massachusetts (6); New Jersey (22); New York (29); Pennsylvania (4); Rhode Island (1) and Texas (1)

Both the FDA and the Centers for Disease Control and Prevention (CDC), along with state and local authorities, investigated the multistate outbreak of Salmonella Uganda illnesses linked to Cavi Brand whole, fresh papayas.

According to the CDC, this outbreak appears to be over; however, the FDA’s investigational activities associated with this outbreak are ongoing.

The epidemiological and traceback information confirms that papayas distributed exclusively by Agrosón’s LLC of the Bronx, New York made people sick.

The FDA on Aug. 26, 2019, issued a statement calling on the papaya industry to improve practices and better protect consumers. Additionally, the FDA issued a Warning Letter to Agrosón’s LLC, the distributor of Cavi brand papayas implicated in this outbreak.

FDA said consumers and distributors no longer need to avoid or withhold Cavi brand whole, fresh papayas imported from Mexico.

The papayas linked to the illnesses in this outbreak are no longer on the market.

The FDA asked Agrosón’s LLC, the exclusive distributor of this brand, to conduct a voluntary recall of Cavi brand papayas. Agrosón’s LLC refused to initiate a recall.

FDA did check with wholesale customers of Agrosón’s LLC to ensure the fruit was no longer available for sale, had been discarded, or was not further processed or frozen.

FDA did this to protect consumers as it pursued additional protective and regulatory actions.

General Mills recalls Gold Medal Unbleached All Purpose Flour over E. coli fears

Today, General Mills announced a nation wide recall for 5 lb. bags of its Gold

Medal “Unbleached All Purpose Flour” marked with a “better-if-used-by” date of Sept. 6, 2020 for the potential presence of E. coli O26, which FDA officials said was discovered during sampling of the 5 lb. bag product.

According to the recall, “This recall only affects this one date code of Gold Medal Unbleached All Purpose Flour five-pound bags. All other types of Gold Medal Flour are not affected by this recall.”

As of today, General Mills has not received any direct consumer reports of confirmed illnesses related to this product. If consumers or others have flour on hand that is no longer in its original packaging, and it is not known for sure that it is not the implicated flour, they should throw it out.

“Consumers are asked to check their pantries and dispose of the product,” the state department advised.

To determine whether they have any of the implicated flour on hand, consumers should look for the following packing information:

- 5 lb. Gold Medal Unbleached All Purpose Flour
- Package UPC Number – 016000 196100
- Better If Used By Date – 06SEP2020KC

Government officials warn consumers to refrain from consuming any raw products made with flour; “E. coli O26 is killed by heat through baking, frying, sautéing or boiling products made with flour.”

Consumers complain of undeclared wheat in chicken; Perdue Foods initiates recall

Consumer complaints spurred the recall of about 495 pounds of frozen

ready-to-eat chicken products that contain wheat, a known allergen that was not declared on the finished product label, according to the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS).

People who have purchased these products are urged to check their homes because “FSIS is concerned that some product may be in consumers’ freezers,” according to the recall notice.

The recall is for frozen ready-to-eat chicken products that are labeled as gluten-free chicken breast tenders, but the packages actually contain chicken nugget. The product was produced on Aug. 30. The manufacturer is Perdue Foods LLC of Perry, GA, a major chicken, turkey and pork processing company operating under the parent company Perdue Farms.



The recalled products include:

- 22-ounce, resealable plastic bags containing “Simply Smart Organics CHICKEN BREAST TENDERS GLUTEN FREE” with “Best By: 08 29 20,” UPC Bar Code: 0-72745-80489-2, and time stamps of 00:30 to 01:00, inclusive.

The recalled chicken products have the establishment number “P-33944” printed on the package label. The company shipped the chicken to distributors and retail locations in Florida, Georgia, North Carolina, Ohio and Pennsylvania.

FSIS discovered the problem when the company notified the government that they received two consumer complaints regarding the mislabeled product.

There have been no confirmed reports of adverse reactions related to consumption of these products. Anyone concerned about an injury or illness should contact a healthcare provider.

FSIS routinely conducts recall effectiveness checks to verify that recalling firms are notifying their customers of the recall and that actions are being taken to make certain that the product is no longer available to consumers.

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