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# MARKET NEWS



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## Focus on China

### China's revised regulation to ensure high-quality hog slaughtering

Chinese Premier Li Keqiang has signed a State Council decree to publish a revised regulation on hog slaughtering, which will come into effect on August 1.

The revision of the regulation focused on strengthening the management to ensure the safety and quality of hog-related products to protect people's health.

The new regulation requires efforts to improve the whole-process management of hog slaughtering, enhance prevention and control of animal diseases, and further increase punishment for illegal acts in this area.

The integrated development of pig breeding, slaughtering, processing, distribution, and sales are encouraged. Efforts should also be made to promote standardized slaughtering and support the construction of cold-chain circulation and distribution systems, according to the regulation.

## International News

### FDA Issues Industry Guidance on Oversight of Food Products Covered by Systems Recognition Arrangements

Today, the FDA issued the draft FDA Oversight of Food Products Covered by Systems Recognition Arrangements: Guidance for Food and Drug Administration Staff that addresses how the agency plans to adjust its regulatory oversight activities for covered foods imported from countries that have been determined to produce similar food safety outcomes through an FDA assessment.

For covered food products imported from a country with an active Systems Recognition Arrangement (SRA), the draft guidance details adjustments to FDA's regulatory oversight activities including:

- In-country food establishment inspections
- Automated screening and risk targeting and review of imported food
- Examination and sampling of imported food
- Relevance of importer verification programs
- Regulatory compliance actions

Systems recognition, a voluntary partnership between the FDA and a foreign regulatory counterpart or competent food safety authority, allows the FDA to leverage regulatory partners' food safety systems, reallocate resources in a more risk-based manner, and improve and expand information sharing on food safety issues. FDA has signed SRAs with participating agencies in Australia, Canada, and New Zealand, and is in the initial phases of assessing the European Union.

Systems Recognition advances the FDA's New Era of Smarter Food Safety initiative and reflects the agency's larger effort to take a risk-based approach to food safety, consistent with the FDA Food Safety Modernization Act (FSMA) and with the agency's Strategy for the Safety of Imported Food.

This draft guidance, when finalized, will represent the current thinking of the Food and Drug Administration on this topic. It does not establish any rights for any person and is not binding on FDA or the public. You can use an alternative approach if it satisfies the requirements of the applicable statutes and regulations.

## Ethylene oxide scandal spreads to food additive

European countries are facing more ethylene oxide related recalls after the substance was detected in a food additive used in a range of products.

Belgium first raised the alarm in September 2020 about ethylene oxide in products from India with sesame seeds. These related recalls are still continuing with thousands of conventional and organic items with long shelf life dates such as cereals, chocolate, biscuits, bread, crackers, spices and bagels affected.

The substance was used to reduce or eliminate microbiological contamination with Salmonella. The use of ethylene oxide for disinfection of food is not permitted in Europe.

### Expanded problem

Ethylene oxide was also recently found in the additive locust bean gum, which is mainly a thickening agent or stabilizer. It is used in foods including ice cream, breakfast cereals, meat products, confectionery, fermented milk products and cheese.

The European Commission held three meetings with food and feed crisis coordinators in member states with two in late June and one this past week.

Experts said that there is no safe level of exposure for consumers in products that contain the additive known to be contaminated with ethylene oxide and any level people may be faced with presents a potential risk. This means food or feed businesses who have put such products on the EU market need to withdraw and recall them.

Belgium and Denmark said they would go along with this action but expressed concerns with the systematic recalls of all foodstuffs produced with a raw

material above the legally set maximum residue level (MRL).

Both nations were worried about the zero tolerance approach applied for ethylene oxide and considered it was not in line with European regulations on the follow-up of potentially contaminated food and feed.

### Concern for different national approaches

Campaign group Foodwatch welcomed the EU-wide approach after noticing differences between national agencies and discussions about stopping the recall process for products that show a level below the detection limit of 0.02 milligrams per kilogram for items manufactured before June 14, 2021.

While consumption of foods containing ethylene oxide doesn't pose an acute risk to health, there is an increased risk if contaminated foods are consumed over a long period of time with officials not certain when contamination started.

Green party members of the European Parliament (MEPs) wrote to Ursula von der Leyen, president of the EU Commission, and Sandra Gallina, Director General for Health and Food Safety (DG Sante), before the mid-July meeting asking the EU not to accept that products contaminated by a banned substance are sold within its common market and to take the precautionary principle approach.

Following an EU Commission call for data on ethylene oxide findings, 87 non-compliances were found from more than 650 analyses. All but three of these were reported by one country and included sesame seeds, spices and dried vegetables from India as well as sesame and sunflower seeds from other countries.

In mid-June, the General Directorate for Competition Policy, Consumer Affairs and Fraud Control (DGCCRF) in France said it was informed about the use of

ethylene oxide in an additive used in ice cream with recalls affecting brands including Nestlé, Mondelez and Picard.

Authorities in Luxembourg said checks on the market also revealed some food supplements were contaminated with ethylene oxide.

### Additions to National List of Organics take effect on July 26



The Organic Foods Production Act created the National List of Allowed and Prohibited Substances (National List) as a tool for managing the substances used in organic production over time.

In general, natural substances are allowed in organics and synthetic substances are prohibited. The National List identifies the limited exceptions to these general rules. The National List also identifies nonagricultural and nonorganic agricultural substances (ingredients) that may be used in organic handling.

Changes to the National List require a National Organic Standards Board (NOSB) recommendation and USDA rulemaking, a process that provides multiple opportunities for public comment.

In June, the USDA published a final rule in the Federal Register amending the National List based on public input and the April 2019 NOSB recommendations. This final rule provides additional options for organic farms and businesses, by adding three substances to the list of substances allowed for organic production and handling.

The final rule allows:

- Oxalic acid as a pesticide for use in apiculture.
- Nonorganic pullulan for use in dietary supplements with “made with organic” claims (capsules and tablets).
- Collagen gel is a casing for organic products like sausages.

This final rule is effective July 26, 2021.

The National List of Allowed and Prohibited Substances identifies the synthetic substances that may be used and the nonsynthetic (natural) substances that may not be used in organic crop and livestock production. It also identifies a limited number of non-organic substances that may be used in or on processed organic products.

In general, synthetic substances are prohibited for crop and livestock production unless specifically allowed and non-synthetic substances are allowed for crop and livestock production unless specifically prohibited.

Some substances on the National List may only be used in specific situations, e.g.

only for certain crops or up to a maximum amount.

### EU again extends flexibility for official controls due to COVID-19



The European Commission has again extended temporary food safety rules on official controls because of the coronavirus pandemic.

Updated legislation states the flexibility given to EU countries is needed as problems are likely to continue in the coming months and to help authorities plan checks.

Officials from member states told the EU Commission that because of the COVID-19 crisis, there are certain serious disruptions in their control systems, due to difficulties to perform official controls and other activities on official certificates and attestations to do with movement of animals and goods into and within the EU that will continue beyond July.

### Interim measures until September

The rules, which initially came into force in March 2020, were extended for a fourth time in February and had been due to expire this month but now last until September 2021. Official controls are done by authorities in EU countries to verify businesses comply with legislation on food and feed law, animal health and welfare, plant health, and plant protection products.

Previously, 19 countries including Belgium, Denmark, Germany, France, Italy, Ireland, Netherlands, Poland and Sweden were known to have used the measures. They include remote official controls and scanned or electronic documents being accepted for some commodities.

Issues included the clinical examination of animals, certain checks on products of animal origin, plant products and on food and feed of non-animal origin, and testing of samples in official laboratories.

The latest update does not mention the option to allow people authorized by national authorities to perform official controls and other such tasks which was added in the February revision. They had to follow instructions given by the authority, act impartially and not have conflicts of interest.

### COVID plan on products sold online

Meanwhile, the European Commission has updated findings from a coordinated action plan on online offers and advertising of food related to COVID-19.

In 2020, national authorities found that more products sold via the internet were being advertised as having a positive effect on the protection against infection by coronavirus. A claim as yet unsupported by scientific evidence. So, in April 2020, the EU Commission called on countries to reinforce vigilance and adapt

controls to cover this topic.

Notified national and cross border cases have hardly changed in recent months with the total, as of early June, standing at 545 national alerts and 88 cross-border ones. Action has been taken in 500 cases, with this being in co-operation with e-commerce platforms on nearly 100 occasions. The number of ongoing investigations is nearly 150.

The offer has been removed for more than 170 cases, health claims have been removed or changed more than 220 times, fines have been handed out in almost 90 instances and a few injunctions have been issued.

Italy has been involved in more than 200 reports, with Germany, Czech Republic, Netherlands and France rounding out the top five. Dietetic foods, supplements and fortified foods is the top product category implicated, while only a handful relate to cocoa preparations, coffee and tea; herbs and spices; honey and royal jelly; or fats and oils.

### **FDA Releases Cyclospora Prevention, Response and Research Action Plan**

Today, the U.S. Food and Drug Administration released a Cyclospora Prevention, Response and Research Action Plan that outlines FDA's strategy for reducing the public health burden of foodborne cyclosporiasis in the United States caused by *Cyclospora cayetanensis* (*C. cayetanensis*) in both domestically grown and imported produce.

Cyclosporiasis is a foodborne intestinal illness caused by the parasite *C. cayetanensis*. The number of reported cases of cyclosporiasis in the US has been rising in recent years, likely due in part to better diagnostic testing methods.

According to the Centers for Disease Control and Prevention (CDC), there have been roughly 6,000 reported domestically-acquired cases of cyclosporiasis over the last 3 years. The number of reported cases typically rises during the spring and summer, from May through August.

Historically cyclosporiasis was associated with travel to or consumption of produce from countries where *C. cayetanensis* was endemic. In response to outbreaks of cyclosporiasis, FDA has taken samples of imported produce, inspected foreign farms and created import alerts in response to adverse findings. However, over the last several years *Cyclospora* has been increasingly confirmed in surface water and on food grown in the US. This may be partially attributed to improvements in testing and surveillance tools that are able to detect this parasite better than in the past.

*Cyclospora* was first found in domestically grown produce, cilantro, during a surveillance sampling assignment in 2018 which was not associated with an outbreak. Not long after, it was again detected during an outbreak linked to a salad mix made with ingredients that primarily came from domestic growers. Rising case numbers and the emergence of *Cyclospora* in domestically grown produce prompted the FDA to create the Cyclospora Task Force in 2019. The task force comprises multidisciplinary experts across FDA and CDC with the goal of reducing the public health burden of foodborne illness caused by *Cyclospora* in produce.

We have continued to see annual outbreaks of cyclosporiasis including as recently as 2020 where an outbreak linked to bagged salads caused more than 700 laboratory confirmed illnesses. To tackle this ongoing public health issue, the Cyclospora Task Force developed The Cyclospora Prevention, Response and Research Action Plan. The plan is intended to serve as a strategic guide to

reducing the public health burden caused by this parasite through three priority focus areas: improving prevention, enhancing response activities, and filling knowledge gaps.

Bending the curve of foodborne illness is a key focus of the New Era of Smarter Food Safety blueprint, which establishes goals for a more digital, traceable, and safer food system. Key New Era goals will support the Cyclospora Prevention, Response and Research Action Plan, including advancing traceability and strengthening root cause analyses and predictive analytics.

The FDA looks forward to collaborating with the federal, state, local and foreign government partners, academia, and domestic and foreign industry to help achieve the goals of this plan. The agency intends to update the plan on FDA.gov to add or expand upon action items and to provide more information as key deliverables are met.

### Canada's 5-year implementation plan for nutrition labeling for listing colors and ingredients

Health Canada published amendments to nutrition labeling, a list of ingredients, and food color requirements of the "Food and Drug Regulations" in Canada Gazette Part II on Dec. 14, 2016. The key changes, being implemented on a 5-year schedule must be met this year. They relate to:

- new requirements regarding the legibility of ingredient lists
- grouping of sugars in the list of ingredients
- various changes to information contained in the Nutrition Facts table (NFt)
- new requirements for how food colors are declared

- removal of the requirement for certification of synthetic colors
- incorporation by reference of daily values, templates for the NFt formats, reference amounts, serving sizes, and most food color specifications



These regulatory amendments provide a 5-year transition period for regulated parties to meet the new labeling requirements, ending on Dec. 14, 2021. Amendments dealing with food color specifications and removal of the synthetic color certification requirement came into effect immediately at the time of publication of the amendments.

In the first year following the transition period, the Canadian Food Inspection Agency (CFIA) will focus its efforts on education and compliance promotion, until Dec. 14, 2022. After that date, the CFIA will verify compliance and apply enforcement discretion in cases of non-compliance when regulated parties have a detailed plan that shows how they intend to comply at the earliest possible

time, and no later than Dec. 14, 2023.

The document provides a summary of the CFIA and Health Canada's multi-year implementation plan during this transition period.

### Overview

Regulated parties may apply either the former regulations or the new regulations over the 5-year transition period. Health Canada and the CFIA have developed a phased implementation plan for this transition period.

The key activities for each phase are summarized below.

#### Phase I (December 14, 2016 – May 10, 2018)

The publication of these amendments in Canada Gazette Part II marked the beginning of Phase I.

#### Phase II (May 11, 2018 – Dec. 14, 2021)

Phase II began mid-May 2018 when the role of responding to inquiries on the new requirements transitioned from Health Canada to the CFIA and continues until the end of the transition period on Dec. 14 this year. CFIA's efforts will be directed toward education and promoting compliance with the new requirements.

#### Phase III (Dec. 15, 2021 – Dec. 14, 2022)

Phase III will mark the end of the transition period. The former regulations cease to be in effect as of Dec. 15 this year. During this phase, CFIA will continue to focus on education and promoting compliance with the new requirements.

#### Compliance and enforcement after Dec. 14, 2022

CFIA inspection activities will monitor compliance with the new labeling requirements for prepackaged products imported, manufactured in Canada, or packaged at retail after Dec. 14, 2022. However, the CFIA will apply enforcement discretion in cases where regulated parties have a detailed plan showing how they intend to meet the new requirements at the earliest possible time, and no later than Dec. 14, 2023.

A "detailed plan" could be similar to a corrective action plan that regulated parties provide in response to a report of noncompliance, however, has a compliance date no later than Dec. 14, 2023. Refer to the example of a corrective action(s) record for guidance on an acceptable plan.

Regulated parties must comply with the new labeling provisions after the compliance date of Dec. 14, 2022, or any other date established in their detailed plan. Products imported, manufactured in Canada, or packaged at retail before that date can remain in the warehouse and continue to be sold on store shelves.

Throughout all phases of the implementation plan, including the 2 years after the end of the transition period, the CFIA may take action in cases of inaccurate, false, or misleading labeling information. In addition, Health Canada will conduct health risk assessments in support of CFIA's compliance activities and continue to provide guidance on the interpretation of these regulatory amendments.

### Large Yersinia outbreak linked to pasteurized milk

More than 100 people were sickened during a Yersinia outbreak linked to pasteurized milk in 2019, according to a study. Raw milk may have cross-contaminated pasteurized milk during the pasteurization process.

Yersinia enterocolitica infections affected a youth summer camp and nearby

community in northeastern Pennsylvania in July 2019.

Researchers identified 109 cases, 48 confirmed and 61 probable. Ninety-two were campers and camp staff while 17 were in the community. Yersiniosis is not a reportable condition in Pennsylvania, although there are plans to make it one, which delayed outbreak identification and start of the investigation, said the study published in the journal *Foodborne Pathogens and Disease*.

Onset dates were June 7 to July 26 and the median patient age was 15 years old. The affected camp was for girls so 86 percent of patients were female.



#### Camp and community link

Symptoms mainly included abdominal pain or cramps, then fever, and headache. Several patients also had non-bloody diarrhea. Seven people were hospitalized but no deaths were reported.

Initially, a youth summer camp reported *Yersinia enterocolitica* cases to the Pennsylvania Department of Health (PADOH) among four campers and staff. Additional *Yersinia* cases in residents unconnected with the camp were recorded by the local hospital laboratory.

In July 2019, PADOH advised people who purchased milk from Creamworks Creamery in Waymart, Wayne County, to not drink it or use it in cooking as it may contain *Yersinia enterocolitica*.

During interviews, two unrelated community members reported consuming pasteurized milk from the small dairy in northeast Pennsylvania. The camp owner said the dairy provided weekly milk shipments. It had sent 214 gallons of pasteurized milk in five weekly shipments to the camp by mid-July.

Among 37 patients, 31 had consumed Creamworks Creamery milk. It was the only shared exposure identified between the camp and community. Campers were not interviewed and not all staff completed a cohort questionnaire.

#### Inspection findings

PADOH and the Pennsylvania Department of Agriculture held an emergency inspection of the dairy on July 17 and the firm ceased distribution and recalled all milk. Before reopening, steps included a herd check by a licensed veterinarian, equipment cleaning and sanitation, and replacement of pasteurizer plates.

Inspectors didn't find significant sanitary issues at the dairy. However, the gasket sealing the bulk milk tank was worn and needed replacing. Pasteurization records indicated proper temperatures were reached. The pasteurizer was purchased used 10 years previously.

The dairy milked 75 cows and produced 17,500 to 24,500 pounds of milk per

week. About 3,500 pounds was pasteurized on site weekly with a high-temperature short-time pasteurizer. Products were sold to 22 clients, including small businesses and retailers and sold at a farm stand. The remaining unpasteurized milk was collected by a local cooperative that pasteurized and distributed it.

Search for source

*Yersinia enterocolitica* was isolated from all three unpasteurized milk samples from the bulk milk tank. It was not found in any of the unopened pasteurized milk, environmental, or well water samples. Most milk samples tested were collected and pasteurized in mid-July, almost two weeks after the peak number of *Yersinia enterocolitica* cases.

Raw milk may have cross-contaminated pasteurized milk during the pasteurization process or contamination of the environment could have resulted in post-pasteurization contamination of pasteurized milk, according to the study.

Seven clinical samples, five from campers and camp staff and two from community members, yielded *Yersinia enterocolitica*. The human and milk isolates were indistinguishable by whole genome sequencing.

Researchers could not find the pathogen's origin at Creamworks Creamery but it is possible pigs or wildlife near the dairy were a potential source of *Yersinia enterocolitica*. Scientists were unable to test pigs before they were removed from the dairy or pasteurizer plates for wear and leaks.

“We recommend governmental agencies and small dairies conducting on-site pasteurization collaborate to develop additional outbreak prevention strategies. In addition, we recommend research partners continue to develop sensitive and rapid laboratory techniques to identify *Yersinia enterocolitica* in nonclinical

samples,” they said.

## EU countries investigate Salmonella illnesses linked to imported tahini, halva



Five European countries have reported *Salmonella* infections with at least some of them linked to tahini and halva from Syria.

Up to 80 people may have been affected since 2019 in Germany, Sweden, Norway, Denmark and the Netherlands with several types of *Salmonella* being linked to the outbreak.

Based on epidemiological information and whole genome sequencing (WGS) analyses, experts from the Robert Koch Institut (RKI) in Germany told Food Safety News that they consider cases with the *Salmonella* serovars Mbandaka,

Havana, Amsterdam, and Orion to be part of the outbreak.

Germany has 51 patients, with 49 confirmed by WGS plus two with an epidemiological link to a WGS-confirmed case. This includes 21 in 2019, 12 in 2020 and 18 in 2021.

RKI officials said they initially noted an increase in Salmonella Havana case numbers in 2019 but were unable to identify the source of infection. Those patients have been retrospectively linked to the current outbreak based on WGS results. Whole genome sequencing provides so-called fingerprints of bacteria, identifying matches between patients and specific pathogens.

Reported illness onset dates range from January 2019 to May 2021. There are a few possible people sick with onset dates in June 2021, which are not yet WGS-confirmed. The age of cases ranges from 6 months to 69 years and 53 percent are female. They live across Germany in 15 of 16 federal states.

#### Recall in Norway

Norway has two patients with Salmonella Mbandaka who reported eating sesame seed products. They are 5 and 45 years old, both female and from different regions of the country. Sampling dates of the isolates were March 2020 and June 2021.

Sesame seed products Al Burj Tahina and Al Burj Halwa from Syria and imported into Norway were recalled earlier this month. Best before dates range from June 2021 to January 2022.

The recall is based on detection of Salmonella in testing by Sweden and preliminary results from samples by Mattilsynet. Examinations are ongoing to see if the recalled products in Norway are contaminated with Salmonella

Mbandaka.

Sweden is investigating two clusters of Salmonella Mbandaka and Salmonella Havana with 11 cases each.

In total, the 22 patients are spread across 10 different regions with the first reported in May 2019 and the latest in June 2021. The gender distribution is even and the age range is 0 to 77 years old, but 12 cases are children under the age of 5.

#### Investigating potential links

Sharing of sequence data from Salmonella isolates on an EU system for public health experts show a connection to previous outbreaks with a link to sesame based products.

Rikard Dryselius, a microbiologist at Folkhälsomyndigheten (the Public Health Agency of Sweden), said: “Sampling and analysis carried out by Livsmedelsverket (the Swedish Food Agency) has led to findings of Salmonella in several products of tahini and halva. The isolates of Salmonella are currently being sequenced to reveal the serotypes and if there is a connection to human cases. There are possibly also other serotypes than Salmonella Havana and Salmonella Mbandaka involved.”

Denmark has two cases of Salmonella Mbandaka that are related to the outbreak. They are from February 2021 and include one child and one adult.

The Netherlands has identified one matching Salmonella Mbandaka case based on whole genome sequencing. The affected person is a 1.5 year old child with the sample being taken on March 21 this year.

## CDC says Salmonella outbreak traced to shrimp has ended



The CDC has declared that a Salmonella Weltevreden outbreak traced to imported shrimp is over.

According to an update from the Food and Drug Administration the implicated shrimp from Avanti Frozen Foods, which was recalled June 25, should no longer be available at retail, but there is concern that consumers may still have it in their homes.

The outbreak sickened at least six people in two states, Arizona and Nevada, according to the Centers for Disease Control and Prevention. The most recent patient became ill on April 25. Two patients were so sick that they had to be admitted to hospitals. No one died.

“ . . . these products have a long shelf life, and consumers, restaurants, and retailers should check their freezers and should throw away any recalled shrimp.

Anyone who received recalled shrimp should use extra vigilance in cleaning and sanitizing any surfaces that may have come in contact with the recalled product, to reduce the risk of cross contamination,” according to the FDA outbreak investigation update.

On Jan. 26 an import sample of Avanti Frozen Foods shrimp was collected as a routine part of the FDA’s Imported Seafood Compliance Program. Analysis of the sample showed the presence of Salmonella Weltevreden. At the time, there were no known associated illnesses or closely related isolates of this strain.

In March, as a result of the positive test, this shipment was refused admission into the U.S. and was destroyed, and the importing firm was added to Import Alert 16-81, which allows the FDA to detain product without physical examination due to the presence of Salmonella.

In April three clinical isolates collected from ill people were reported to be closely related to the isolates collected from the import sample.

As of June 25, there were six clinical isolates from ill people that are genetic matches to the Salmonella collected from the import sample.

Five of the six ill people were interviewed to determine the foods they ate before becoming sick, and all five ill people report eating shrimp. Based on purchase locations and purchase dates available for four ill people, FDA’s traceback investigation identified a common shipment of shrimp that could have been consumed by ill people. The product from this shipment was all sold thawed at retail. This thawed product is past expiration and no longer available for sale.

The recalled shrimp was sold under the brand names of Censea, Hannaford, Open Acres, Waterfront Bistro, Honest Catch, COS, 365, and Meijer.

## Hundreds, mainly children, sick in large Salmonella outbreak



Almost 450 people have fallen ill in Finland with salad from Sweden suspected to be the source of infection.

Officials in the city of Jyväskylä are investigating Salmonella cases and absence of children and staff at preschools and private day care centers who reported symptoms of infection, with the help of the National Institute for Health and Welfare (THL). In total, 377 children and 65 adults have been affected.

On Tuesday, only a few new cases were reported, so the outbreak appears to be slowing down, said investigators. Initially up to 100 children were thought to have fallen ill in recent weeks with many going to hospitals but not needing admission.

Patients attend or work in different preschools that outsource meals. The incident has been estimated to have affected one in seven of the 2,500 children

potentially exposed.

### Investigation findings

Produce served at lunch on June 18 has preliminarily tested positive for Salmonella. This included foreign iceberg lettuce, domestic fresh cucumber and domestic frozen peas. Confirmatory testing on which ingredient was contaminated is continuing with results expected in the next few days.

Suspicion has fallen on the iceberg lettuce that comes to the central kitchen ready to use in bags and does not undergo further processing. Potential contamination could have occurred during primary production with irrigation water or at the Swedish plant where it has been processed and bagged.

An investigation is ongoing with the wholesaler that supplied the vegetables and the Swedish iceberg lettuce manufacturer, who will send their own samples for examination of batches that may have been sent to the central kitchen on the implicated dates.

A company called Kylän Kattaus, which provides food services in the city, has stopped using imported iceberg lettuce for the time being.

Tuija Sinisalo, director at Kylän Kattaus, said lessons can be learned to avoid repeat incidents.

“We are hugely sorry for the sick children and adults and all the family members. We ourselves are shocked that even though our professionals have done everything in the central kitchen according to the instructions and regulations, this happened,” Sinisalo said.

More attention has been put on hand hygiene in kindergartens and cleaning of these places has been intensified.

## Enterprise News

### Dole recalls blueberries in Canada because of positive test for parasite



A grocery chain in Canada is recalling Dole brand fresh blueberries because test results have shown contamination with the Cyclospora parasite.

The move by Save-On-Foods LP comes after Dole recalled blueberries nationwide in the United States. Neither the Canadian Food Inspection Agency (CFIA) nor the U.S. Food and Drug Administration have received any confirmed reports of infections as of June 25.

In Canada, Dole distributed the implicated blueberries in the provinces of Alberta, British Columbia, Manitoba, Saskatchewan, Yukon, and possibly nationally, according to the recall notice posted by the CFIA.

“Consumers should not consume the recalled products described below,” according to the recall notice. Check to see if you have the recalled products in your home. Recalled products should be thrown out or returned to the store where they were purchased.

“This recall was triggered by Canadian Food Inspection Agency (CFIA) test results. The CFIA is conducting a food safety investigation, which may lead to the recall of other products.”

Food contaminated with the microscopic Cyclospora parasite may not look or smell spoiled but can still make you sick. People infected with Cyclospora can experience a wide range of symptoms, including watery diarrhea, stomach cramps, and nausea. Some people do not get sick at all, while others suffer from a severe upset stomach. Few people get seriously ill.

Consumers can use the following information to determine whether they have the recalled products in their homes.

Brand	Product	Size	UPC	Codes
Dole	Fresh Packed Blueberries	170 g	0 71430 01150 8	14632 15032 15046 15646 15648
Dole	Fresh Packed Blueberries	510 g	0 71430 01154 6	14632 14732 15032 15046 15232 15446 15432

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Brand	Product	Size	UPC	Codes
				15646 15648
Dole	Fresh Packed Blueberries	1 pint	0 71430 01151 5	15032 15046 15132 15148 15146 15232 15332 15646 15648

available here. Federal officials are encouraging consumers to check the FSIS website frequently while the agency continues to update the recall posting and/or the labels if it becomes aware of additional products that used the recalled chicken. An update on July 8 expanded the Tyson recall to reflect additional date codes and an increase in product poundage from 8,492,832 pounds to 8,955,296 pounds. The recalled product names and product codes remain the same. While the products were distributed to schools, it resulted from a commercial sale and was not part of food provided by the USDA for the National School Lunch Program. Tyson Foods Inc., a Dexter, MO, establishment, recalled the 8.9 million pounds of ready-to-eat (RTE) chicken products in relation to an outbreak of Listeria infections. The recalled chicken products may be adulterated with Listeria monocytogenes, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced. The frozen, fully cooked chicken products were produced between Dec. 26, 2020, and April 13, 2021. The products that are subject to recall are listed here. Some of the products subject to recall bear establishment number “EST. P-7089” on the product bag or inside the USDA mark of inspection. These items were shipped nationwide to retailers and institutions, including hospitals, nursing facilities, restaurants, schools, and Department of Defense locations.

**Tyson Foods Inc. recalls chicken products with different establishment numbers**

The Tyson recall expanded again this week is being updated to alert consumers that the recalled ready-to-eat products were used in additional products produced by other establishments and retailers.

Some products bear a different establishment number on the label because of further processing and some products may have been served from the deli counter in retail stores.

Labels for some of the recalled products made with the recalled chicken are

On June 9, the FSIS was notified of two people ill with listeriosis. Working in conjunction with the Centers for Disease Control and Prevention (CDC) and state public health partners, FSIS determined there is evidence linking the Listeria monocytogenes illnesses to pre-cooked chicken produced at Tyson Foods Inc.

The epidemiologic investigation so far has identified three listeriosis patients, including one who died, between April 6, 2021, and June 5, 2021. During routine sample collection, FSIS collected two precooked chicken samples from two

establishments. Listeria found in the samples are closely related genetically to *Listeria monocytogenes* from ill people. One of the samples was collected at Tyson Foods Inc. The FSIS is continuing to work with federal and state public health partners to determine if there are additional illnesses linked to these products.

Additional information on the investigation may be found on the Centers for Disease Control and Prevention website.

FSIS is concerned that some products may be in consumer and institutional freezers. Consumers should not eat these products. Institutions should not serve these products. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution list(s) will be posted on the FSIS website at [www.fsis.usda.gov/recalls](http://www.fsis.usda.gov/recalls).



### About Listeria infections

Food contaminated with *Listeria monocytogenes* may not look or smell spoiled but can still cause serious and sometimes life-threatening infections. Anyone who has eaten any recalled product and developed symptoms of Listeria infection should seek medical treatment and tell their doctors about the possible Listeria exposure.

Also, anyone who has eaten any of the recalled products should monitor themselves for symptoms during the coming weeks because it can take up to 70 days after exposure to Listeria for symptoms of listeriosis to develop.

Symptoms of Listeria infection can include vomiting, nausea, persistent fever, muscle aches, severe headache, and neck stiffness. Specific laboratory tests are required to diagnose Listeria infections, which can mimic other illnesses.

Pregnant women, the elderly, young children, and people such as cancer patients who have weakened immune systems are particularly at risk of serious illnesses, life-threatening infections, and other complications. Although infected pregnant women may experience only mild, flu-like symptoms, their infections can lead to premature delivery, infection of the newborn, or even stillbirth.

### Muffins recalled from Walmart, 7-Eleven, other retailers because of Listeria test

Listeria tests have prompted the recall of more than two dozen kinds of muffin products from retailers nationwide, including from Walmart and 7-Eleven stores.

Give and Go Prepared Foods (U.S.A.) Corp. initiated the recall after receiving test results, according to the company's recall notice posted by the Food and Drug Administration.

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“We became aware of this issue as part of our environmental monitoring program,” according to the notice. “To date, we have received no reports of illness related to this issue and are taking this action out of an abundance of caution.

“Consumers who have these products should immediately dispose of the products and not eat them.”

The recalled muffins are sold under a variety of brands and packaged in various configurations ranging from single muffins to cases. The recalled Give & Go products under recall were not sold outside of the United States.

There is concern that consumers may have the recalled muffins in their homes. Consumers can use the following label information to determine whether they have the implicated muffins.

“Consumers should make a note of the lot code of the products, which is found on the label, and provide it if they contact us,” according to the company recall notice. “Consumers can contact the company at 844-366-1171 to obtain more information about the recall 24 hours a day.”

DESCRIPTION	RETAIL UPC	LOT CODE OR BEST WHEN USED BY DATE	PACKET IMAGE
<i>Uncle Wally's Twin Muffins – Blueberry (3.75oz)</i>	759313-891040	August 29, 2021 & September 5, 2021	See Image Below
<i>Uncle Wally's Twin</i>	759313-04104	August 29, 2021 &	See

DESCRIPTION	RETAIL UPC	LOT CODE OR BEST WHEN USED BY DATE	PACKET IMAGE
Muffins – Chocolate Chip (3.75oz)	9	September 5, 2021	Image Below
<i>Uncle Wally's Twin Muffins – Banana Nut (3.75oz)</i>	759313-892047	August 29, 2021 & September 5, 2021	See Image Below
<i>Uncle Wally's Twin Muffins – Blueberry, Chocolate Chip &amp; Banana Nut (3.75oz, 20 units per tray, 6 trays per case)</i>	759313-891903	August 29, 2021 & September 5, 2021	See Image Below
<i>The Worthy Crumb Assorted Large Muffins – Blueberry Streusel (3.6oz)</i>	7 70981-491363	August 28, 2021	See Image Below
<i>The Worthy Crumb Assorted Large Muffins – Banana Nut (3.6oz)</i>	7 70981-49137-0	August 28, 2021	See Image Below
<i>The Worthy Crumb Assorted Large Muffins – Double</i>	7 70981-491356	August 28, 2021	See Image Below

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DESCRIPTION	RETAIL UPC	LOT CODE OR BEST WHEN USED BY DATE	PACKET IMAGE	DESCRIPTION	RETAIL UPC	LOT CODE OR BEST WHEN USED BY DATE	PACKET IMAGE
Chocolate (3.6oz)				16 units per tray, 6 trays per case)			
<i>The Worthy Crumb</i> Assorted Large Muffins -Blueberry Streusel / Banana Nut / Double Chocolate (3.6oz, 16 units per tray)	7 70981-49124 0	August 28, 2021	See Image Below	<i>Freshness Guaranteed</i> Blueberry Streusel/ Strawberry Streusel Mini Muffins (12oz, 10 per case)	078742-32200 1	GBK1A, GBE1A, GCE1A, GCL1A	See Image Below
Stop n Shop 12ct Mini Muffin Blueberry Strsl (12oz)	216055 003990	GBF1C, GBM1C	See Image Below	<i>Freshness Guaranteed</i> Party Cake Mini Muffins (12oz, 10 per case)	078742-36778 1	GBE1C, GBL1C, GCJ1C, GCD1C	See Image Below
<i>Stop n Shop</i> 12ct Mini Corn Muffins (12oz)	216053 003992	GBM1C, GCD1C, GCK1C	See Image Below	<i>Freshness Guaranteed</i> Chocolate Chip Mini Muffins (12oz, 10 per case)	078742-08935 5	GBD1C, GBK1C, GCC1C, GCJ1C	See Image Below
<i>7-Eleven Selects</i> Banana Nut 3pack Mini Muffins (2.6oz / 16 units per tray / 6 trays per case)	0 52548-67883 8	GCJ1A, GCD1A	See Image Below	<i>Freshness Guaranteed</i> Blueberry Streusel Mini Muffins (12oz, 10 per case)	078742-08937 9	GBC1C, GBJ1C, GBD1A, GBK1A, GCD1A, GCK1A	See Image Below
<i>7-Eleven Selects</i> Chocolate Chip 3pack Mini Muffins (2.6oz,	0 52548-62095 0	GCC1A, GCJ1A	See Image Below				

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DESCRIPTION	RETAIL UPC	LOT CODE OR BEST WHEN USED BY DATE	PACKET IMAGE
<i>Freshness Guaranteed</i> Blueberry Streusel / Banana Nut Mini Muffins (12oz, 10 per case)	078742-36804 7	GBJ1A, GBD1A, GCE1A, GCL1A	See Image Below
<i>Freshness Guaranteed</i> Banana Nut Mini Muffins (12oz, 10 per case)	078742-36779 8	GBL1C, GBF1C, GCD1C, GCK1C	See Image Below
<i>Great Value</i> Chocolate Chip Snack Muffin (12oz, 8 per case)	078742-33100 3	GBC1B, GBJ1B, GCJ1B, GCD1B	See Image Below
<i>Great Value</i> Banana Nut Snack Muffins (12oz, 8 per case)	078742-35747 8	GBJ1B, GBD1B, GCC1B, GCJ1B	See Image Below
<i>Great Value</i> Blueberry Snack Muffins (12oz, 8 per case)	078742-20120 7	GBI1B, GBC1B, GCI1B, GCC1B	See Image Below
<i>Great Value</i> Chocolate Chip Brownie Snack Cup (12oz, 8 per case)	078742-33099 0	GCB1B, GCI1B	See Image Below

DESCRIPTION	RETAIL UPC	LOT CODE OR BEST WHEN USED BY DATE	PACKET IMAGE
<i>Marketside</i> Triple Chocolate Muffins (14oz, 9 per case)	681131-40073 2	GBJ1C, GBD1C, GCI1C, GCC1C	See Image Below
<i>Marketside</i> Strawberry & Creme Muffins (14oz, 8 per case)	681131-41133 2	GCB1C, GCI1C	See Image Below
<i>The Worthy Crumb</i> Oreo 3pack Mini Muffins (2.6oz)	7 70981-16726 8	GBL1A, GBF1A, GCB1A, GCI1A August 23, 2021 & August 26, 2021	See Image Below
<i>The Worthy Crumb</i> Oreo 3pack Mini Muffins Tray- 10 units of 2.6oz IW muffins	7 70981-16731 2	GBL1A, GBF1A, GCB1A, GCI1A August 23, 2021 & August 26, 2021	See Image Below

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If you have any views or comments on the articles in the marketing news please feel free to contact us on the following email address: [sales.china@mxns.cn](mailto:sales.china@mxns.cn)