

Our world-class services
ensure FOOD SAFETY AND QUALITY



Over 100 laboratories in 26 countries



August 2021

MARKET NEWS



Hotline: 400-645-8088

Email: sales.china@mxns.cn

www.merieuxnutrisciences.com

www.merieuxnutrisciences.com.cn



CONTENTS

FOCUS ON CHINA	1
<i>Seed Law draft revision looks to boost protections for new plant varieties</i>	1
<i>National campaign targets sales of fake food, drugs</i>	1
INTERNATIONAL NEWS	2
<i>EU lowers lead and cadmium limits for food products</i>	2
<i>COVID-19 not a food safety hazard – FAO</i>	4
<i>FDA Issues Letter to Industry on Fluorinated Polyethylene Food Contact Containers</i>	5
<i>WHO calls for mycotoxin data in some peanuts, cereals and spices</i>	5
<i>WHO wants data on heavy metals in food</i>	6
<i>EU report shows progress on fruit and vegetable checks</i>	7
<i>Second egg assurance system backed in UK</i>	9
<i>FDA Announces FY2022 User Fee Rates for the Voluntary Qualified Importer Program and the Accredited Third-Party Certification Program</i>	10
<i>New guidelines designed to knock down Campylobacter and Salmonella levels</i>	11
<i>FDA Compliance Date for the Final Rule on Gluten-Free Labeling of Fermented and Hydrolyzed Foods Approaching</i>	12
ENTERPRISE NEWS	12
<i>Tiger Brands recall reaches Australia and New Zealand</i>	12
<i>Company recalls more shrimp as patient count increases in Salmonella outbreak</i>	14
<i>Walmart, Aldi among retailers that received recalled raw, frozen chicken products linked to outbreak</i>	16
<i>Home business linked to outbreak in Singapore</i>	17
<i>Dozens of broccoli products recalled because of Listeria risk</i>	18
MARKET NEWS - REPLY	25

Focus on China

Seed Law draft revision looks to boost protections for new plant varieties



A draft amendment to the Seed Law was submitted to the Standing Committee of the National People's Congress, China's top legislature, for first review on Tuesday, aiming to improve protections for new plant varieties and encourage breeding innovation.

Liu Zhenwei, deputy director of the NPC's Agriculture and Rural Affairs Committee, said while introducing the draft that it has extended the scope of the protections of new plant variety rights compared with the Seed Law that was last revised in 2015.

The protections, ranging from the authorized varieties' propagation material to harvested material, will cover production, processing, market permission, sales, import and export, and storage, he said.

To encourage breeding innovation and resolve the homogenization of seed varieties,

the revised draft establishes a system of essentially derived varieties that are distinct from, but retain the basic characteristics of, the original varieties.

The draft clarifies that though authorization and new plant variety rights can be sought for EDVs, the owners of the original varieties should agree with the commercial use of the EDVs, Liu said.

The list of EDVs and evaluation guidance will be determined by the State Council's departments of agriculture and rural affairs, and of forestry and grasslands.

The draft amendments also increase the amount of punitive damages. The upper limit of the amount of compensation will be set at five times of the infringers' benefit. If it is difficult to determine the amount, the compensation limit will be increased from 3 million yuan (\$460,000) to 5 million yuan, according to the draft.

In general, a draft will become a law after being read three times.

National campaign targets sales of fake food, drugs

Public security organs solved thousands of cases in a couple of months earlier this year during a nationwide campaign targeting food and drug crimes and other offenses, the Ministry of Public Security said at a news conference on Thursday.

The annual operation, called Kunlun, was first launched in 2019 to tackle crimes related to food, drugs, the environment and intellectual property rights infringement.

The ministry kicked off this year's campaign on April 20.

"By the end of June, the campaign had achieved good results," the ministry said.

"Police across the country had solved more than 23,000 cases involving about 13.5 billion yuan (\$2.1 billion) and captured about 42,000 suspects."

Police solved some major food safety cases, including more than 2,300 related to the production and sale of harmful food that led to the arrest of about 3,700 suspects.

In one case, police in Sichuan province discovered a group of people making fake beef jerky and selling it online in May.

With the evidence and intelligence they obtained during the investigation, police shut down 33 illegal factories and arrested 74 suspects at the end of that month.

To forge a united effort and improve professionalism, the ministry established the Food and Drug Crime Investigation Bureau in 2019. Twenty-two provincial-level public security departments have set up related units over the past two years.

"Our responsibilities include cracking down on crimes against food safety, intellectual property, the environment and biosecurity," said Lyu Wuqin, the bureau's head. "We have solved more than 133,000 related criminal cases in the past two years."

Lyu said police also focused on drug safety during the campaign, especially with regard to lifesaving medicines.

By the end of June, police across the country had solved more than 300 cases and arrested about 400 suspects involved in the production and sale of phony medicines and substandard medical equipment.

On May 19, police in Wuhu, Anhui province, busted an organized crime gang that had produced and sold more than 2 million bottles of fake mouthwash over the past two years for more than 8 million yuan.

Police said the mouthwash was produced in a shabby factory that lacked disinfection protocols and sanitation facilities. The water used to make the product was taken from underground and not purified.

Three members of the gang were arrested by police on June 28. The investigation is ongoing.

"We have also strengthened protection of the environment and stepped up efforts to crack down on crimes related to pollution and illegal mining, especially in key areas like the basins of the Yangtze and Yellow rivers," Lyu said.

Police nationwide had solved more than 800 cases related to pollution, Lyu said, and had arrested about 2,500 suspects. More than 700 illegal mining cases had been solved and over 2,900 suspects captured by the police.

"Public security organs have won positive feedback about the campaign from the people, and we will continue to promote it to foster a sound social and business environment for all," Lyu said.

International News

EU lowers lead and cadmium limits for food products

The European Commission has set new maximum levels for lead and cadmium in a range of food products to protect public health.

Measures will apply beginning Aug. 30 for limits of lead and a day later for cadmium. They cover fruits, vegetables, meat and supplements.

The aim is to further reduce the presence of the heavy metal contaminants in food, said the Commission.

Stella Kyriakides, European Commissioner for Health and Food Safety, said the decision puts consumers first by making food safer and healthier.

"It is also another step forward in reinforcing EU food safety standards and

delivering safer, healthier and more sustainable food for citizens,” she said.



Cadmium limits

Food groups that contribute most of the dietary cadmium exposure are cereals and cereal products, vegetables, nuts and pulses, starchy roots or potatoes, and meat and meat products.

In January 2009, a European Food Safety Authority (EFSA) opinion on cadmium in food concluded it is primarily toxic to the kidneys and may cause renal failure. The agency set a tolerable weekly intake for cadmium of 2.5 µg per kilogram of body weight.

It also concluded that groups such as vegetarians, children, smokers and people living in highly contaminated areas may exceed the weekly intake by about two-fold.

New maximum levels for baby foods as well as chocolate and cocoa products were then established by the EU. The action on chocolate and cocoa led to concerns being raised at World Trade Organization meetings by countries including Peru.

The updated EU rules cover products such as beetroots, garlic, berries, nuts, fish and salt.

Lead action

In March 2010, an EFSA opinion on lead in food identified it can cause developmental neurotoxicity in young children and cardiovascular issues in adults. The authority expressed a concern that the levels of dietary exposure to lead might affect neurodevelopment in fetuses, infants and children.

Findings were supported by a report from the Joint FAO/WHO Expert Committee on Food Additives and Contaminants in the same year. The Codex Alimentarius Commission then lowered the maximum level for lead in several products.

Cereal products and grains, vegetables such as potatoes and leafy vegetables and tap water are the most important contributors to lead dietary exposure in Europe.

Revised EU laws target offal, certain foods for infants and young children, salt and wild fungi. To help fight fraud, such as the addition of lead chromate to turmeric, maximum levels for spices were also established.

Foodstuffs placed on the market that exceeded the limits before the new rules were adopted may continue to be sold until Feb. 28, 2022.

COVID-19 not a food safety hazard – FAO



The virus that causes COVID-19 is not a direct food safety concern, according to updated guidance from the Food and Agriculture Organization of the United Nations (FAO).

The document replaces interim guidance from the FAO and World Health Organization (WHO) on coronavirus and food safety for food businesses, originally published in April 2020.

Earlier guidelines were criticized by the then-International Association for Food Protection (IAFP) president Roger Cook and others for suggesting SARS-CoV-2 was a food safety issue.

No confirmation of link to food or packaging

Current data indicates that neither food nor food packaging is a pathway for the

spread of viruses such as SARS-CoV-2. Coronaviruses cannot multiply in food or on surfaces but can in humans and certain animals. Once in the environment, viruses degrade and become less infectious, according to the document.

“It is important to note that, although the detection of virus or viral ribonucleic acid (RNA) remnants on foods and food packaging provides evidence of previous contamination and is not disputed, there is no confirmation of SARS-CoV-2, or any other respiratory illness-causing virus, being transmitted by food or food packaging and causing illnesses in people who touch the contaminated food products or packaging.”

Studies published in journals including China CDC weekly have linked cases of illness to packaging of cold chain products contaminated with the virus.

The guidelines aim to help ensure the integrity of the food chain is maintained and adequate and safe food supplies are available for consumers by not restricting supply chains with ineffective measures.

Outbreaks of COVID-19 have been linked to workers on farms and processing facilities for meat, poultry, fish, fruits and vegetables, and pet food.

“It remains essential for the food industry and authorities regulating the food industry to protect all workers from person-to-person spread of these viruses by providing a safe work environment, promoting personal hygiene measures and providing training on food hygiene principles,” said Markus Lipp, senior food safety officer.

Trade issues and role of testing

An infected worker can infect co-workers, contaminate the food production and processing environments, and food or food materials that may lead to trade

restrictions, even though there is no food safety hazard.

A number of import and export bans were put in place at different points during the pandemic and China tested imports of food and packaging for SARS-CoV-2 on entry to the country.

Microbiological environmental sampling has a role in verifying sanitation protocols but testing for SARS-CoV-2 in processing facilities or on food packaging is costly, time consuming and does not aid risk-based decision-making for consumer protection and is not recommended, said the document.

The virus is susceptible to most commonly used disinfectants and sanitizers used in the food processing environment. WHO recommends sanitizers with greater than 70 percent alcohol with sufficient contact time for decontamination. Common disinfectants with active ingredients based on quaternary ammonium compounds and chlorine also have virucidal properties.

General principles of worker protection and advice for those in primary production, food processing, transport and at retail level such as shops, restaurants and other food outlets is also covered in the guidance.

FDA Issues Letter to Industry on Fluorinated Polyethylene Food Contact Containers

Today the U.S. Food and Drug Administration issued a letter reminding industry that only certain fluorinated polyethylene containers are authorized for food contact use. The agency took this step to ensure that manufacturers that produce, distribute, or use these types of containers are aware of FDA's regulation pertaining to the requirements for fluorinating polyethylene containers used with food (21 CFR 177.1615).

Fluorination allows for improved chemical barrier properties in containers. Recently, based on testing performed by the Environmental Protection Agency (EPA), the FDA has become aware that certain per- and polyfluoroalkyl substances (PFAS) can form and migrate from some fluorinated high-density polyethylene (HDPE – a type of polyethylene) containers. EPA's testing was conducted on containers that are not regulated by the FDA (containers intended to hold mosquito-controlling pesticides not approved for direct use on food crops). The type of PFAS detected are called perfluoroalkyl carboxylic acids (PFCAs), several of which are associated with adverse health effects. Analytical studies indicate that PFCAs can result from fluorination processes that are not compliant with FDA's regulations.

While the FDA has no evidence that these alternative fluorination processes are used to manufacture food containers, the agency is encouraging manufacturers and distributors to consult with the FDA regarding the regulatory status of any manufacturing processes used for fluorinated polyethylene containers intended for use with food.

The FDA is committed to ensuring that food containers are safe for consumers. We will work with manufacturers and distributors of fluorinated polyethylene containers used with food to ensure that their products comply with FDA regulations.

WHO calls for mycotoxin data in some peanuts, cereals and spices

The World Health Organization (WHO) wants data on certain mycotoxins in different food products.

The first call for information covers aflatoxin in cereals and cereal-based products. This includes maize grain; flour, meal, semolina and flakes derived

New or additional data for mercury in fish should cover the past 12 years. It must be submitted to WHO through the Global Environment Monitoring System (GEMS) database. Data already sent in doesn't need to be resubmitted.

The Codex Committee on Contaminants in Foods met virtually in May and agreed to start work on maximum levels (MLs) for methylmercury in orange roughly and pink cusk-eel and to re-establish an electronic working group led by New Zealand and Canada to develop MLs and associated sampling plans for consideration in the committee's next meeting in 2022. This group will also consider data to establish the feasibility of setting an ML for Patagonian toothfish.

Those with data should provide information on the limit of quantification (LOQ) and limit of detection (LOD) of analytical methods, list if samples are fresh or processed, canned, preserved, or salted, if fish were caught domestically or imported and information from at least two locations in representative fishery areas.

Lead data

The same Codex committee also agreed to establish an electronic working group led by Brazil to establish maximum levels for lead in the foods listed above for consideration at the meeting next year. New data should cover the past 10 years.

Dried spices includes floral parts; bark; rhizomes, bulbs and roots; fresh eggs includes chicken and duck eggs. For sugars, it is white, raw cane and soft brown sugar, honey, syrup and molasses and sugar-based candies covers hard and soft candies, gummy and jelly.

Information should include whether the analyzed food was cooked or raw, if it

was analyzed on a dry matter basis or as is and country of origin.

EU report shows progress on fruit and vegetable checks



An overview report on official controls for fruit and vegetables in Europe covering a number of years has shown improvement, but areas of concern still remain.

European Union laws aim to ensure the microbiological safety of fruits and vegetables. To check these rules are followed by food businesses in primary production and processors, the authorities in all EU countries carry out official controls.

Audit reports found that, while certain shortcomings exist and persisted, progress had been made over time. Countries adapted and improved their official control systems with a greater focus on emerging microbiological risks in fruit and vegetables, and have responded to recommendations made by the EU

Commission. However, there was significant room for improvement in controls on frozen soft fruits and vegetables.

An initial series of audits by DG Sante between 2013 and 2016 began after serious foodborne outbreaks in the EU were caused by food of non-animal origin (FNAO). Another round of audits started in 2018. Countries visited included Poland, Germany, France, Netherlands, Denmark, Croatia, Czech Republic, Finland, Sweden, Belgium, Italy, Spain, Portugal, Romania, Hungary and Greece.

Growth of risk-based approach

The first focus was on official controls of food hygiene at the primary production stage of FNAO intended to be eaten raw and checking the traceability of seeds for sprouting and sprouts, applicable microbiological criteria, the approval of sprout-producing establishments, and controls of imported seeds for sprouting.

At first, numerous shortcomings were identified. Systems for primary producers were not planned to address the risk of microbiological contaminants and there were no controls related to risks of such contaminants other than over the use of irrigation water. Official samples to verify contamination were rarely taken.

Improvements were observed as the series progressed. Member states started to adapt and improve their official control systems with more focus on emerging microbiological risks of FNAO.

In the second series, the scope of audits was extended to include frozen fruits and vegetables – another food source associated with outbreaks.

The first six of these follow-up audits demonstrated that progress had been made on official controls at primary production but checks on frozen soft fruits and vegetables could be better.

Audits reviewed planning and implementation of official controls, control procedures, sampling and laboratory performance and enforcement.

Examples of areas to improve

In some nations, the scope of responsibilities for conducting official controls at farms producing FNAO was not clear, resulting in a gap in checks on producers at pre-harvest and harvest. In several audits, follow-up and enforcement actions were not considered a priority and not carried out.

Registration of farms was incomplete in about half of member states. This implied they were not part of the official control plan and could be excluded from checks for reasons that were not risk-based, contrary to EU law.

In some countries, approvals at sprout-producing sites were granted without verifying that shortcomings had been rectified and maintaining approvals was not justified based on poor hygienic conditions or recurring non-compliances not being followed-up.

In the majority of member states visited, primary production of FNAO intended to be eaten raw had been considered low risk. Consequently, the frequencies of official controls focusing on microbiological risks were low or very low. Some smaller producers were inspected less or not included in control plans at all.

The low number of sprout-producing sites causes difficulties for official controls. In most countries an official only has the opportunity to do these inspections between one to four times a year, posing problems in maintaining experience at a high level, according to the report.

Risk-based planning showed major deficiencies with official controls at freezing establishments including the lack of supervision. For sampling, weaknesses were

observed in the majority of audits.

DG Sante found FNAO are rarely tested for viruses. National authorities in some member states didn't have tools to check reliability of findings and not many analyze and get accurate results.

Despite a *Listeria monocytogenes* outbreak linked to frozen corn, auditors found national authorities didn't initially take measures to improve the system. As a result, official controls and enforcement would have not been able to help prevent further possible *Listeria* contaminations in frozen FNAO, or limit the risk of non-compliant products being placed on the market.

A positive was the private sector such as retailers, discount stores and supermarkets, developing their own food safety standards and control systems. This has been done through private certification systems aimed at primary production (pre-harvest and harvest) and processing, trade and sales.

Second egg assurance system backed in UK



Vulnerable people have been given the go ahead to eat raw and lightly cooked eggs produced under a second system after it was backed by regulators in the United Kingdom.

Hen shell eggs produced under the Laid in Britain assurance scheme were deemed safe to be eaten by infants, children, pregnant women and elderly people, either raw or in foods with lightly cooked eggs such as mousses and fresh mayonnaise.

Food Standards Scotland (FSS) and the Food Standards Agency (FSA) have amended advice on egg consumption by vulnerable consumers.

The Laid In Britain Code of Practice, managed by the United Kingdom Egg Producers Association, was judged to produce eggs that are considered “very low” risk of *Salmonella* by the FSA and FSS. It is aimed at independent egg producers and retailers who supply regionally and locally.

People who have a severely weakened immune system and are on a medically supervised diet set by health professionals should still cook all eggs thoroughly. Non-hen eggs such as duck, goose and quail carry a higher risk of *Salmonella* and should not be used in raw or lightly cooked egg dishes.

Between 2016 and 2020, an outbreak of *Salmonella* Enteritidis was linked to eggs from Poland. It affected 18 countries, including the UK, and was associated with 1,656 infections and two deaths, making it the largest European outbreak reported so far.

In 2020, the FSA issued a warning about some British Lion eggs contaminated with *Salmonella* that were linked to 38 illnesses. An investigation by the Bureau of Investigative Journalism and The Guardian in 2019 found there were at least 100 cases linked to British eggs in the past three years.

Advice change and application process

In October 2017, the FSA changed its advice to allow consumption of eggs served raw or lightly cooked that are produced under the British Lion Code by people more vulnerable to infection.

Authorities were then approached by the Laid in Britain egg assurance scheme, which applied to be considered as equivalent to the Lion Code, which is run by the British Egg Industry Council.

A matrix of measures that a system would need to comply with to produce eggs considered “very low” risk by the FSA was drafted. Laid in Britain applied to be assessed against this matrix in early 2020 and provided their finalized code of practice in November of that year.

This assessment was accepted by the FSA, FSS and a group including Public Health England, the Department for Environment, Food and Rural Affairs, Animal and Plant Health Agency and the Department of Health and Social Care.

The Laid In Britain scheme includes vaccinating all hens against Salmonella Enteritidis and Salmonella Typhimurium and uses an additional method of disease control called competitive exclusion.

Adam Stratton, chairman of the United Kingdom Egg Producers Association, welcomed the decision.

“We have worked hard to ensure that our updated code of practice satisfies the FSA’s new safety standards for eggs with a very low risk of Salmonella. It is gratifying to have this formally recognized by the FSA and we hope that the general public, retailers and our growing membership will continue to put their trust in the scheme,” he said.

FDA Announces FY2022 User Fee Rates for the Voluntary Qualified Importer Program and the Accredited Third-Party Certification Program

The U.S. Food and Drug Administration (FDA) is announcing the fiscal year (FY) 2022 user fee rates for importers approved to participate in the Voluntary Qualified Importer Program (VQIP), and accreditation and certification bodies interested in participating in the Accredited Third-Party Certification Program (TPP). The user fee rates are authorized by the FDA Food Safety Modernization Act (FSMA) and allow the agency to assess and collect fees to cover the FDA’s cost of administering these programs.

VQIP is a voluntary, fee-based program for the expedited review and importation of foods from importers who achieve and maintain a high level of control over the safety and security of their supply chains.

The FY2022 VQIP user fee rate will be effective on August 1, 2021 and supports program benefits from October 1, 2021 through September 30, 2022. Currently, the agency is not offering an adjusted fee for small businesses. Approved VQIP applicants must pay the user fee before October 1, 2021 to begin receiving benefits for the 2022 fiscal year.

The TPP Program is a voluntary program in which FDA recognizes “accreditation bodies” that may accredit third-party “certification bodies.” The certification bodies can conduct food safety audits and issue certifications of foreign food facilities.

Please direct any questions regarding VQIP to the VQIP Importers Help Desk at 1-301-796-8745 or FSMAVQIP@fda.hhs.gov. Questions regarding TPP can be sent to FDAt hirdpartyprogram@fda.hhs.gov. You can also subscribe to receive updates about the U.S. Import programs, policies and regulations.

New guidelines designed to knock down Campylobacter and Salmonella levels



The USDA's Food Safety and Inspection Service (FSIS) has released new guidance documents for controlling beef and raw poultry pathogens.

The FSIS Inspection Program Personnel (IPP) announced the availability of the new guidance at weekly meetings with establishment management. The agency regulates 6,500 production facilities. Many produce beef and poultry products.

The "references are guidelines, not requirements," FSIS told inspectors. They'll be available until at least Aug.1, 2022. Compliance determinations will continue to hinge on "regulatory compliance."

Half of the guidelines address the most severe problem facing federal meat inspection — Salmonella and Campylobacter bacteria that account for more than 70 percent of the foodborne illnesses tracked by the federal Centers for

Disease Control and Prevention (CDC).

Salmonella and Campylobacter, mostly from chicken and turkey, are responsible for 3 million illnesses, costing \$6 billion annually. National health goals call for reducing those numbers, but FSIS has not moved the meter in 20 years.

The FSIS guidelines for controlling Campylobacter and Salmonella in raw poultry were drafted in 2015 and published as final documents six years later, on July 28, 2021.

FSIS claims the guidelines will help poultry establishments, including the small and very small, identify and implement pre- and post-harvest interventions to control Campylobacter as part of their HACCP systems.

Additionally, the new Campylobacter guidelines will help poultry establishments with microbial testing for monitoring performance and making decisions.

The Salmonella guidelines, also drafted in 2015, also claim they will help with pre- and post-harvest interventions to control the pathogen as part of a HACCP program. Microbial testing help is also cited as a benefit.

FSIS has its critics for its lengthy process, but the agency may face more severe questioning from food safety advocates who favor an "on-the-farm" approach as being practiced by some European countries.

Guideline documents released for beef, including veal, are designed to minimize Shiga Toxin-Producing E. coli or STEC risk. Slaughter and processing operations are found in separate guidelines.

Here's how the two beef guidelines, one for slaughter and the other for processing, are explained:

- This guideline helps establishments that slaughter beef (including veal) to implement effective sanitary dressing procedures designed to prevent carcass contamination; implement effective decontamination and antimicrobial interventions; properly assess microbial testing results, and use the results to assess the effectiveness of the overall HACCP system.
- This guideline helps establishments producing non-intact and intact cuts intended for raw non-intact beef products to understand the adulterant status of STEC in beef products; design supportable control measures for STEC; develop ongoing verification measures to ensure that STEC control measures are functioning as intended; and respond when the HACCP system fails to prevent or reduce STEC to below detectable levels.

The beef guidelines replace those from 2017.

FDA Compliance Date for the Final Rule on Gluten-Free Labeling of Fermented and Hydrolyzed Foods Approaching

On August 13, 2020, the U.S. Food and Drug Administration released a final rule to establish compliance requirements for fermented and hydrolyzed foods, or foods that contain fermented or hydrolyzed ingredients, and bear the “gluten-free” claim. In both fermented and hydrolyzed foods, protein strands have been broken down into smaller strands or individual amino acids. The rule is designed to protect individuals with celiac disease – a hereditary, chronic inflammatory disorder of the small intestine – who are advised to avoid all sources of gluten in their diet to protect against adverse health effects associated with consumption of gluten for those with the disease. The compliance date for the rule is August 13, 2021.

The final rule, titled “Gluten-Free Labeling of Fermented or Hydrolyzed Foods,”

pertains to foods such as yogurt, sauerkraut, pickles, cheese, green olives, vinegar, beers, wine and hydrolyzed plant proteins used to improve flavor or texture in processed foods such as soups, sauces, and seasonings. Distilled foods, such as distilled vinegars, are also discussed in the final rule.

The final rule does not change the definition of “gluten-free” established in 2013, but only adds compliance requirements for hydrolyzed or fermented foods and compliance information for distilled foods. Currently available test methods cannot reliably detect and quantify gluten in fermented or hydrolyzed foods because gluten proteins are no longer intact as a result of these processes. Thus, the final rule provides alternative means for the agency to verify compliance with the requirements for fermented or hydrolyzed foods labeled “gluten-free” based on records that are made and kept by the manufacturer. The final rule also provides for using scientifically valid analytical methods to verify the absence of gluten in distilled foods, as appropriate.

Enterprise News

Tiger Brands recall reaches Australia and New Zealand

Tiger Brands’ recall of canned vegetables, beans and spaghetti in South Africa has spread to Australia and New Zealand as well as parts of the United Kingdom.

A total of 20 million cans were recalled in late July in South Africa because of a packaging fault, which posed a risk of microbial contamination such as that which causes botulism poisoning. Affected items were produced from May 1, 2019, to May 5, 2021.

The cans came from a packaging supplier. They may have a defective side seam

weld that could cause them to leak, to swell or become bulged and cause illness or injury. Tiger Brands identified the canning failure with 18 tins at one of its sites as part of internal quality assurance processes.

Out of 287,040 cans inspected after a transport and handling test, a side seam leak developed in two of them. Financial impact of the recall has been estimated at between R500 million and R650 million (\$34.8 million to \$45.2 million).

Because of the potential for cans to leak, they may be contaminated with *Clostridium botulinum* and cause botulism poisoning. Botulism toxins are produced by *Clostridium botulinum* bacteria. Botulism is a reportable disease in South Africa, so confirmed cases must be reported to the Department of Health.

Australia and NZ impact

Food Standards Australia New Zealand (FSANZ) informed consumers that Sapro Australia was recalling a variety of Koo brand vegetable products sold at independent retailers nationwide.

They are baked beans in tomato sauce; butter beans in flavored brine; butter beans in tomato sauce; corn creamstyle sweetcorn; whole kernel sweetcorn in brine; mixed vegetables in hot curry sauce; mixed vegetables in curry sauce; mixed vegetables in brine and baked beans in chili sauce.

In New Zealand, several importers recalled specific batches of Koo, Hugo's and Helderberg brand canned vegetables, beans and spaghetti products.

The Ministry for Primary Industries (MPI) said affected products should not be consumed regardless of appearance. If a can is leaking or has become swelled or bulged, handle carefully as it may explode. There have been no reports of illness.

Jumbo Importers Ltd also recalled various KOO canned products in England,

Wales and Scotland, according to a notice posted by the Food Standards Agency (FSA).



Other African countries sent cans

The National Consumer Commission (NCC) in South Africa called on consumers to return defective canned foods to the retail store for a refund.

NCC commissioner Thezi Mabuza said: “We urge consumers who have these products in their possession to verify the barcodes as well as manufacturing dates. While the commission is pleased with Tiger Brands’ investigation into this problem and the precautionary recall, consumer safety comes first, therefore, the commission will only rest when all these products are removed from the market and consumers get their refunds.”

The COMESA Competition Commission said the recalled products were imported and marketed in the Common Market for Eastern and Southern Africa (COMESA).

The 21 member countries include Egypt, Kenya, Malawi, Rwanda, Sudan, Tunisia, Uganda, and Zimbabwe.

The Competition and Fair Trading Commission in Malawi inspected shops in Lilongwe to assess availability of the recalled product on the market. Inspectors found the cans are sold in some shops and supermarkets. The commission advised consumers who purchased the affected products to return them to the supplier and told traders who have stocks of the cans to stop selling them.

The Competition and Consumer Authority (CCA) in Botswana reported the local distributor of the products, called CA Sales, estimated the quantity of products in the market to be in the region of 60,000 units. They were available in most local chain stores and general dealers.

Company recalls more shrimp as patient count increases in Salmonella outbreak



More than two dozen shrimp products are now being recalled because of a link to a Salmonella Weltevreden outbreak.

As of today, Aug. 13, the Food and Drug Administration is reporting that Avanti Frozen Foods Pvt. Ltd. has agreed to recall additional package sizes and brands of the frozen cooked, peeled, deveined, shrimp, some of which is sold with cocktail sauce.

There is concern that consumers may have the frozen shrimp in their homes because of their long shelf life. Some of the recalled shrimp has use-by dates stretching into 2023. The frozen shrimp products were distributed nationwide from November 2020 to May 2021, according to the company's recall notice posted by the FDA.

“There have been 9 reports of Salmonella-related illness to date associated with these cooked shrimp distributions,” the expanded recall notice says.

At least two people have been hospitalized.

The Centers for Disease Control and Prevention has not updated its outbreak page since July 21 when it reported six people with two hospitalizations were sick. That notice declared the outbreak over, but the agency frequently receives reports of additional illnesses after declaring an outbreak over.

“This recall expansion has been initiated out of an abundance of precaution and will cover a large amount of product that has not been associated with any illness but been undertaken following discussions with FDA and CDC and reflects Avanti's commitment to Public health and safety,” according to the recall notice posted by the FDA.

Earlier this week the FDA posted a public alert about the shrimp.

“Since July 21, 2021, additional cases have been identified in this outbreak. At least one ill person consumed shrimp that are not a part of the current recall. Due to this new information, on August 10, 2021, the FDA asked the firm to expand its current recall to prevent additional illnesses. As of August 11, 2021, the firm has not initiated an expanded recall. FDA is continuing discussions with the firm and will provide more updates when available,” according to the public alert.

Consumers can use the chart below to determine whether they have the recalled shrimp in their homes.

Background

June 25, 2021

A positive import sample combined with epidemiological and traceback evidence indicates that this outbreak is linked to frozen cooked shrimp manufactured by Avanti Frozen Foods. 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 and is no longer available for sale. Due to the potential for contamination with Salmonella, on June 25, 2021, Avanti Frozen Foods recalled certain frozen cooked, peeled, deveined shrimp products imported into the U.S. from December 2020 to February 2021. Recalled shrimp were sold under various brand names and package sizes, including shrimp packaged with cocktail sauce. A full list of recalled brands and product information is available in the recall announcement.

The FDA is working with the firm to determine if there are additional shrimp that have been affected and should be recalled. Additional information will be provided as it becomes available.

On January 26, 2021, an imported 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 2021, 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 products without physical examination due to the presence of Salmonella.

In April 2021, 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, 2021, there are now 6 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.

About Salmonella infections

Food contaminated with Salmonella bacteria does not usually look, smell, or taste spoiled. Anyone can become sick with a Salmonella infection. Infants, children, seniors, and people with weakened immune systems are at higher risk of serious illness because their immune systems are fragile, according to the CDC.

Anyone who has eaten any recalled products and developed symptoms of Salmonella infection should seek medical attention. Sick people should tell their doctors about the possible exposure to Salmonella bacteria because special tests are necessary to diagnose salmonellosis. Salmonella infection symptoms can mimic other illnesses, frequently leading to misdiagnosis.

Symptoms of Salmonella infection can include diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating contaminated food. Otherwise, healthy adults are usually sick for four to seven days. In some cases, however, diarrhea may be so severe that patients require hospitalization.

Older adults, children, pregnant women, and people with weakened immune systems, such as cancer patients, are more likely to develop a severe illness and serious, sometimes life-threatening conditions.

Some people get infected without getting sick or showing any symptoms. However, they may still spread the infections to others.

Walmart, Aldi among retailers that received recalled raw, frozen chicken products linked to outbreak

Federal officials have identified specific stores that sold recalled frozen, raw breaded chicken products. The products are associated with a Salmonella outbreak.

At least 28 people across eight states have been confirmed infected in the Salmonella outbreak, according to information from the Centers for Disease Control and Infection. Eleven patients have been so sick that they were admitted to hospitals. No one has died.

A variety of raw, frozen, breaded chicken products are included in the recall. The

products were distributed in several states, according to the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS).



Some of the retailers listed as having received the recalled frozen chicken products include Walmart, Aldi, Save-A-Lot, and Food 4 Less. To view the USDA's list of retailers, please [click here](#). Additional retailers may be added at any time. Consumers are encouraged to check back to see if their stores have been added.

“FSIS has reason to believe that the following retail locations received frozen, raw, breaded, and pre-browned stuffed chicken products that have been recalled by Serenade Foods, a Milford, Ind. establishment. This list may not include all retail locations that have received the recalled product or may include retail locations that did not actually receive the recalled product,” according to a statement posted with the retailer list posted by the USDA.

“Therefore, it is important that you use the product-specific identification

information, available at <https://www.fsis.usda.gov/recalls-alerts/serenade-foods-recalls-frozen-raw-breaded-stuffed-chicken-products-due-possible>, in addition to this list of retail stores, to check meat or poultry products in your possession to see if they have been recalled.”

The recalled brands and products included in the recall are:

- Dutch Farms Chicken with Broccoli & Cheese (lot code BR 1055; best if used by Feb 24, 2023)
- Milford Valley Chicken with Broccoli & Cheese (lot code BR 1055; best if used by Feb 24, 2023)
- Milford Valley Chicken Cordon Bleu (lot code BR 1055; best if used by Feb 24, 2023)
- Kirkwood Raw Stuffed Chicken, Broccoli & Cheese (lot code BR 1055; best if used by Feb 24, 2023)
- Kirkwood Raw Stuffed Chicken Cordon Bleu (lot code BR 1056; best if used by Feb 25, 2023)

The recalled products were sold in Washington D.C. and the following states: Alabama, Connecticut, Delaware, Florida, Georgia, Iowa, Illinois, Indiana, Kentucky, Massachusetts, Maryland, Michigan, Minnesota, Mississippi, North Carolina, New Hampshire, New Jersey, New York, Ohio, Oklahoma, Pennsylvania, Rhode Island, South Carolina, South Dakota, Tennessee, Texas, Virginia, Vermont, Wisconsin, and West Virginia.

About Salmonella infections

Food contaminated with Salmonella bacteria does not usually look, smell, or taste spoiled. Anyone can become sick with a Salmonella infection. Infants, children, seniors, and people with weakened immune systems are at higher risk of serious illness because their immune systems are fragile, according to the CDC.

Anyone who has eaten any of the recalled products and developed symptoms of Salmonella infection should seek medical attention. Sick people should tell their doctors about the possible exposure to Salmonella bacteria because special tests are necessary to diagnose salmonellosis. Salmonella infection symptoms can mimic other illnesses, frequently leading to misdiagnosis.

Symptoms of Salmonella infection can include diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating contaminated food. Otherwise, healthy adults are usually sick for four to seven days. In some cases, however, diarrhea may be so severe that patients require hospitalization.

Older adults, children, pregnant women, and people with weakened immune systems, such as cancer patients, are more likely to develop a severe illness and serious, sometimes life-threatening conditions.

Some people get infected without getting sick or showing any symptoms. However, they may still spread the infections to others.

Home business linked to outbreak in Singapore

Authorities in Singapore are investigating a foodborne outbreak linked to a home-based business that has sickened 15 people.

The Ministry of Health (MOH) and Singapore Food Agency (SFA) reported those sick had gastroenteritis symptoms after having food prepared by The Peachy

Sugarmaker Pte Limited on Aug. 5 and 7.

Nine people have been hospitalized and are in stable condition. The agent responsible has not been reported.

SFA prohibited the distribution and sale of food prepared by The Peachy Sugarmaker beginning Aug. 13 and until further notice. The company makes cakes and biscuits.

The agency reminded food operators, including home-based businesses, to observe good food and personal hygiene practices at all times and said it will not hesitate to take action against anyone found to be violating the regulations.

Can recall and hygiene grade change

In other news, the SFA has posted a warning revealing Koo brand canned vegetable products from South Africa were imported into the country.

Tiger Brands' recall of canned vegetables, beans and spaghetti had already spread to Australia and New Zealand as well as other parts of Africa and the United Kingdom. In total, 20 million cans were recalled in late July because of a packaging fault, which posed a risk of microbial contamination.

SFA directed the importer, Walluco Pte Ltd, to recall affected batches of the implicated products.

Finally, SFA has changed a restaurant's food hygiene grade after two people were reported to have typhoid fever and needed hospital treatment after eating there in January this year.

Hooi Kee Eating House in Singapore Shopping Centre has seen its score drop from "B" to "C" beginning Aug. 13. This will be reviewed in 12 months and the

premises will be kept under surveillance.

An inspection by the Ministry of Health and Singapore Food Agency in February found several hygiene lapses and enforcement was taken against the licensee. The operating license of the food shop was also suspended by SFA from Feb. 11 to March 18.

Dozens of broccoli products recalled because of Listeria risk



Almost 30 products containing broccoli are being recalled in Canada because of a risk of contamination with *Listeria monocytogenes*.

Sold in a variety of packages and under numerous names the 29 products were available nationwide at retail stores, according to a recall notice posted by the Canadian Food Inspection Agency (CFIA).

"This recall was triggered by the company. The Canadian Food Inspection

MARKET NEWS

Agency (CFIA) is conducting a food safety investigation, which may lead to the recall of other products. If other high-risk products are recalled, the CFIA will notify the public through updated Food Recall Warnings,” according to the recall notice.

No illnesses had been reported as of the posting of the recall notice, however it can take up to 70 days for symptoms of Listeria infection to develop.

There is concern that consumers may have the products in their homes.

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

Brand	Product	Size	UPC	Codes	Additional Info / Distribution
None	Crunch Mix Dlx	Variable	Starting with 02 35278	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Brocc/ Cauli/ Carrot	Variable	Starting with 02	All units sold up to and including A	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova

Brand	Product	Size	UPC	Codes	Additional Info / Distribution
			82038	August 13, 2021	Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Broccoli Florettes	Variable	Starting with 02 08203	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Broccoli & Cauliflower Florettes	Variable	Starting with 02 08183	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island

MARKET NEWS

Brand	Product	Size	UPC	Codes	Additional Info / Distribution
None	Veggie Stir Fry Mix	Variable	Starting with 0208551	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Vegetable Tray SS	Variable	Starting with 0252793	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Celebration Veg Tray W/O	Variable	Starting with 0282995	All units sold up to and including August 13,	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and

Brand	Product	Size	UPC	Codes	Additional Info / Distribution
	Dip			2021	Labrador and Prince Edward Island
None	Celebration Veg Tray FS	Variable	Starting with 0203006	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Maple Leaf Vegetable Caro	Variable	Starting with 0260116	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Canada Day	Variable	Starting with 02	All units sold up to and	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and

MARKET NEWS

Brand	Product	Size	UPC	Codes	Additional Info / Distribution	Brand	Product	Size	UPC	Codes	Additional Info / Distribution
	Tray		60116	including August 13, 2021	Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island	None	Vegetable Nibbler Tray Square	Variable	Starting with 02 08673	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Veggie Might	Variable	Starting with 02 65589	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island	None	Veg Nibbler Tray 14IN Square	Variable	Starting with 02 08675	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Rainbow Veggie Platter	Variable	Starting with 02 65583	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island	None	Broccoli Salad Small w/Cheeddar	Variable	Starting with 02 35231	All units sold up to and including August 13,	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and

MARKET NEWS

Brand	Product	Size	UPC	Codes	Additional Info / Distribution	Brand	Product	Size	UPC	Codes	Additional Info / Distribution
	contains Bacon			2021	Labrador and Prince Edward Island		Go Veggie Tray w/Dip	g	with 02 08147	and including August 13, 2021	Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Broccoli & Cauliflower Florettes	Variable	Starting with 02 08183	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island	None	Celebration Veg Tray Lg	Variable	Starting with 02 54589	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Celebration Swt Veg Tray	1000g	Starting with 02 08688	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island	None	Celebration Vegetable Carousel	950 g	Starting with 02 82997	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince
None	Lrg GrabN	2.2 k	Starting	All units sold up to	Sold clerk-served and/or pre-packaged in						

MARKET NEWS

Brand	Product	Size	UPC	Codes	Additional Info / Distribution	Brand	Product	Size	UPC	Codes	Additional Info / Distribution
					Edward Island		r Salad SS		17172	ugust 13, 2021	Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Veggie Tray GrabN Go W/Dip Large	1.95 kg	Starting with 02 65680	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island	None	Bacon Broccoli Salad	Variable	Starting with 02 67332	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Broccoli & Bacon Salad with Cheddar	Variable	Starting with 02 27162	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island	None	Bacon Broccoli Salad SS	Variable	Starting with 02 27332	All units sold up to and including August 13, 2021	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova Scotia, New Brunswick, Newfoundland and Labrador and Prince Edward Island
None	Bacon Broccoli Chedd	Variable	Starting with 02	All units sold up to and including A	Sold clerk-served and/or pre-packaged in Sobeys, Foodland and Co-op stores in Nova	Hartl	Small	Varia	Startin	All	Sold at Hartland

MARKET NEWS

Brand	Product	Size	UPC	Codes	Additional Info / Distribution	Brand	Product	Size	UPC	Codes	Additional Info / Distribution
and Valufoods	Veggie	ble	g with 230001	Packaged on dates up to and including 21AU11	Valufoods, 550 Main St., Hartland, NB and Centreville Valufoods, 3145 Main St., Centreville, NB					21AU14	
Hartland and Valufoods	Large Veggie	Variable	Starting with 250001	All Packaged on dates up to and including 21AU11	Sold at Hartland Valufoods, 550 Main St., Hartland, NB	Hartland and Valufoods	Broccoli Salad	Variable	Starting with 232348	All Packaged on dates up to and including 21AU11 and Best Before dates up to and including 21AU14	Sold at Hartland Valufoods, 550 Main St., Hartland, NB and Centreville Valufoods, 3145 Main St., Centreville, NB
Hartland and Valufoods	Pasta Salad	Variable	Starting with 233357	All Packaged on dates up to and including 21AU11 and Best Before dates up to and including	Sold at Hartland Valufoods, 550 Main St., Hartland, NB						

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.

MARKET NEWS - REPLY

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