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MERIEUX NUTRISCIENCES(CHINA)

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CONTENTS

| | |
|--|-----------|
| FOCUS ON CHINA | 1 |
| <i>Plan to ensure food security launched</i> | 1 |
| INTERNATIONAL NEWS | 2 |
| <i>FDA announces plan to tamp down sodium consumption in U.S. diets</i> | 2 |
| <i>UK moves to allow gene-edited crops</i> | 3 |
| <i>U.S and EU ease Fukushima import rules</i> | 5 |
| <i>EU countries hit out at ethylene oxide recall measures</i> | 6 |
| <i>U.S. and Canada part of Salmonella outbreak linked to tahini and halva</i> | 8 |
| <i>FDA pesticide report shows majority of food samples tested below tolerances</i> | 9 |
| <i>New Zealand tightens rules to tackle Salmonella in chickens and eggs</i> | 10 |
| <i>Could cold plasma be the future of food safety? The evidence is mounting</i> | 11 |
| <i>Philippines halts UK beef imports because of BSE risk</i> | 12 |
| <i>Argentina hit by Trichinella outbreaks linked to pork</i> | 13 |
| <i>Salmonella outbreak linked to tahini and halva from Syria expands in Europe</i> | 15 |
| <i>Onions from Mexico identified as source of outbreak; more than 650 patients confirmed</i> | 16 |
| <i>Rodent infestation, bird droppings, bugs lead to spice seizure at Miami company</i> | 18 |
| ENTERPRISE NEWS | 19 |
| <i>Half a million pounds of canned beef recalled because of high levels of lead</i> | 19 |
| <i>Nestle recalls DiGiorno pizza nationwide following consumer complaint</i> | 20 |
| <i>Baby cereal sold at Walmart recalled because of excessive arsenic levels</i> | 21 |
| <i>Misbranding leads to recall of over 200,000 pounds of salad products</i> | 21 |
| MARKET NEWS - REPLY | 22 |

Focus on China

Plan to ensure food security launched



China will beef up efforts to create higher yields and higher quality production of major food crop varieties, and self-sufficiency in major livestock and poultry varieties by 2030, the Chinese Academy of Agricultural Sciences said.

It released an action plan to promote the national seed industry late last month in Sanya, South China's Hainan province, where the Nanfan Scientific and Research Breeding Base is located.

The plan lays out the necessary theoretical, scientific and technological developments

for the industry to improve seed varieties and grain yields, and ensure protection of national germ plasm resources.

Since the beginning of the 13th Five-Year Plan (2016-20), China's ability to innovate in breeding technology has continued to rise, according to Zhang Hecheng, a CAAS official.

More than 96 percent of the country's crop varieties are considered good quality, and domestically bred varieties accounted for 95 percent.

"Seed stock is important to agricultural modernization and improving lives, and the safety of seed resources is a matter of national security," he said.

Though the security of seed use is ensured in China, the country still lags behind globally in terms of breeding theory and key technologies.

Yields of corn and soybeans have not reached those of developed countries, while the availability of some vegetable seeds remains dependent on imports.

"The need to become self-reliant in terms of science and innovation-driven technology is urgent," Zhang said.

In recent years, CAAS has made significant breakthroughs in key technologies including genome-wide selection, ploidy breeding (a process useful in plant breeding), and genetically modified organisms, which has laid a solid foundation for future research, Zhang added.

Wan Jianmin, a CAAS academician, said the plan will resolve the "critical problems" remaining for seeds. Wan was responsible for introducing 50 major tasks to the plan focused on key crop and livestock varieties, and three specific actions involving innovative research, seed enterprises and the creation of a science and technology platform.

The plan aims to reach the development goals for four major crops - rice, wheat, corn, and soybeans - as well as for grain and vegetable seeds, and livestock, poultry and edible oils, Wan said.

"We will strive to achieve high-yield, high-quality self-sufficiency in food crop varieties by 2030, and ensure the absolute security of the country's rice and wheat," he said.

By 2030, the self-sufficiency rate of vegetable varieties, such as broccoli, carrots and spinach, will rise from the current 10 percent to more than 50 percent, he added.

Moreover, a platform will be built to boost seed industry technology, integrating basic research, technological innovation, variety creation, big data, and industry incubation.

International News

FDA announces plan to tamp down sodium consumption in U.S. diets



The U.S. Food and Drug Administration (FDA) is out with final guidance titled: “Voluntary Sodium Reduction Goals: Target Mean and Upper Bound Concentrations for Sodium in Commercially Processed, Packaged, and Prepared Foods,” which provides voluntary short-term sodium reduction targets for food manufacturers, chain restaurants and foodservice operators for 163 categories of processed, packaged and prepared foods.

The guidance is the latest step the agency is taking to advance the Administration’s whole-of-government approach to nutrition and health and improve future health outcomes.

By limiting certain nutrients like sodium, it can help prevent diseases like hypertension and cardiovascular disease that disproportionately impact racial and ethnic minority groups, often resulting in hundreds of thousands of lives lost and billions in annual health care costs. The ongoing COVID-19 pandemic has only amplified these health disparities and the need for improved nutrition, as people with cardiovascular disease and other underlying conditions are at increased risk for severe outcomes from COVID-19.

This guidance is intended to provide measurable voluntary short-term (2.5-year) goals for sodium content in commercially processed, packaged, and prepared foods to reduce excess population sodium intake, while recognizing and supporting the important roles sodium plays in food technology and food safety.

Sodium is widely present in the American diet — most commonly, but not exclusively, as a result of eating or drinking foods to which sodium chloride, commonly referred to as “salt,” has been added. More than 70 percent of total sodium intake is from sodium added during food manufacturing and commercial food preparation.

The average sodium intake in the U.S. is approximately 3,400 milligrams/day (mg/day). The Dietary Guidelines for Americans, 2020-2025 advises people 14 years and older to limit their consumption to 2,300 mg/day; this aligns with recommendations from the National Academies of Sciences, Engineering and Medicine, which set the Chronic Disease Risk Reduction Intake for sodium at 2,300 mg/day for those 14 years and older.

FDA's Oct. 13 announcement came in a joint statement by Acting FDA Commissioner Janet Woodcock and Center for Food Safety and Applied Nutrition (CFSAN) Director Susan T. Mayne. Their statement, in part, said:

“A cornerstone of the U.S. Food and Drug Administration's public health mission is to reduce the burden of chronic disease through improved nutrition. As a nation, we are facing a growing epidemic of preventable, diet-related conditions like cardiovascular disease, diabetes, and obesity, and the agency's work in this area has become even more urgent.

“For these reasons, we're taking a critical step to further address preventable diet-related chronic diseases and advance health equity that we hope will become one of the most significant public health nutrition interventions in a generation.

“Limiting certain nutrients, such as sodium, in our diets plays a crucial role in preventing diseases like hypertension and cardiovascular disease that disproportionately impact racial and ethnic minority groups; these diseases often result in hundreds of thousands of lives lost and billions in annual health care costs.

“The ongoing COVID-19 pandemic has only amplified these health disparities and the need for improved nutrition, as people with cardiovascular disease and

other underlying conditions are at increased risk for severe outcomes from COVID-19.

“For these reasons, we're taking a critical step to further address preventable diet-related chronic diseases and advance health equity that we hope will become one of the most significant public health nutrition interventions in a generation.”

UK moves to allow gene-edited crops

The United Kingdom government is to change the rules relating to gene editing to allow use of the technology.

The plans were published as part of the government's response to the gene editing consultation by Environment Secretary George Eustice. The first step is to cut red tape and make research and development easier now that the UK has left the European Union.

Eustice said the gene editing focus will first be on plants.

“It is a tool that could help us in order to tackle some of the biggest challenges that we face – around food security, climate change and biodiversity loss. We will be working closely with farming and environmental groups to ensure that the right rules are in place.”

Gene editing is different from genetic modification where DNA from one species is introduced to another one. Gene edited organisms produce changes that could be made slowly using traditional breeding methods. A longer term goal is to review England's approach to GMO regulation and review gene editing in animals.



Protect food safety, quality and standards

A review of the regulatory definitions of a genetically modified organism will see if organisms produced by gene editing and other genetic technologies can be excluded if they could have been developed by traditional breeding.

The government insisted there will be no weakening of food safety standards. Gene edited foods will only be allowed if they are judged to not be a risk to health, not mislead consumers, and not have lower nutritional value than their non-genetically modified counterparts.

Rules will apply to England with Scotland, Wales and Northern Ireland able to make their own decisions. The European Commission is also looking at changing gene editing legislation.

Professor Robin May, the Food Standards Agency's chief scientific adviser, said it supports giving consumers a choice and recognizes the potential benefits that gene edited plants and animals may bring to the food system.

“We are working closely with colleagues in Defra and other key stakeholders both inside and outside of government, to ensure that the way we regulate genetic technologies is appropriate and robust, and crucially meets our objectives of prioritizing food safety and protecting consumers,” May said.

Scientists will need to notify Defra of any research field trials. Plant breeding could be made more resistant to pests and disease and it would reduce the need for chemical pesticides.

Reaction mostly positive

Gideon Henderson, Defra chief scientific advisor, said varieties can be produced that are healthier to eat and more resistant to climate change.

“Gene editing technologies provide a more precise way of introducing targeted genetic changes — making the same types of changes to plants and animals that occur more slowly naturally or through traditional breeding. These tools enable us to harness the richness of natural variation to build better crops, speeding up a process humans have done through breeding for hundreds of years,” he said.

Guy Poppy, professor of Ecology at the University of Southampton and former FSA chief scientific advisor, said gene editing has the potential to improve agriculture and environmental and human health.

“However, whilst I understand why Defra propose a proportionate step-by-step process, I do fear that the travel along that path will be slow, complex and fraught with continuing claims and counter-claims,” Poppy said.

Professor Dale Sanders, director of the John Innes Centre, welcomed the announcement but said it was disappointing that the decision applies only to research and development.

“The benefits of these technologies will only be realized if crops developed this way are able to reach supermarkets and customers. It is frustrating when scientific breakthroughs cannot lead to genuine improvements to the foods that we eat,” Sanders said.

Liz O’Neill, director of GM Freeze, said: “Genetic engineering — whatever you choose to call it — needs to be properly regulated. The UK Government wants to swap the safety net of proper public protections for a high-tech free-for-all but our food, our farms and the natural environment deserve better.”

Low public awareness and future potential

A survey earlier this year published by the FSA found consumers had very low awareness and knowledge of genome edited food. The more informed people were, or became, the more accepting of it they were despite some still having concerns.

Genome editing is also the subject of a “POSTnote” with work expected to start in October. The Parliamentary Office of Science and Technology (POST) produces peer-reviewed briefings to make scientific research accessible to the UK parliament.

U.S and EU ease Fukushima import rules

The United States and European Union have changed the rules around the import of food from areas near Fukushima in Japan.

While the Food and Drug Administration has removed an import alert, the European Commission has amended regulations to modify checks on food imports.

In March 2011, an accident at the Fukushima Daiichi nuclear power plant released

radiological contamination to the surrounding areas.

After the disaster, the Government of Japan determined that certain food products in affected prefectures, also known as states, were not fit for human consumption, because of the public health risk associated with radionuclide contamination and prohibited these items from sale in Japan and for export.

American measures

The U.S. Food and Drug Administration put in place an import alert on certain food products from Japanese prefectures near the damaged Fukushima Daiichi nuclear power plant in 2011. It instructed FDA field personnel to detain shipments from Japan if the food is likely to contain radionuclide contamination.

After analysis of Japan’s control measures that include decontamination, monitoring and enforcement; reviewing results of 10 years of sampling food products; and after determining a very low risk to American consumers from radioactive contaminated foods imported from Japan, the FDA decided the import alert was no longer necessary to protect public health and should be removed.

As of late July, the FDA had tested 1,749 import and domestic samples for contamination from the Fukushima facility. Three contained detectable levels of Cesium, but they were below the established Derived Intervention Level and posed no public health concern.

Japanese controls and FDA’s standard surveillance and sampling measures will continue to help ensure that food imported from Japan does not pose a food safety risk to consumers from radionuclide contamination.

EU action

In 2011, the European Commission imposed conditions on the import of food and feed originating in or consigned from Japan. Regulations set out the maximum radionuclide levels to match the values in Japanese law.

After reviewing the latest data, the EU said the obligation to sample and analyze products before export must be maintained or established for certain products but may be lifted for others.

This takes into account more than 87,000 occurrence data on radioactivity in feed and food other than beef and more than 429,000 occurrence data on radioactivity in beef provided by Japanese authorities for the 9th and 10th growing seasons following the accident. Data was reported from January 2019 until December 2020.

The EU said it was appropriate to require the sampling and analysis of wild mushrooms and derived products from the prefectures of Iwate, Nagano, Niigata and Ibaraki, of fish and fishery products from Gunma, of wild bracken and derived products from Fukushima and of Japanese royal fern and derived products from the prefecture of Miyagi in addition to products already on the list.

However, requirements have been removed for Aralia sprout and derived products from the prefectures of Fukushima, Miyagi and Gunma, bamboo and derived products from Fukushima, mushrooms and derived products from Gunma, and koshiabura and derived products from Shizuoka, Yamanashi and Yamagata.

No cases of non-compliance with EU law have been found during import controls for more than nine years so the frequency of official controls has been kept low.

The regulation will be reviewed in mid-2023 when results of sampling and analysis for the presence of radioactivity in feed and food in the 11th and 12th growing seasons in 2021 and 2022 are available.

EU countries hit out at ethylene oxide recall measures



Several European countries have called measures adopted to deal with ethylene oxide in a food additive “disproportionate.”

In July, it was agreed all products containing the additive locust bean gum (E410) that is contaminated with ethylene oxide need to be withdrawn or recalled to protect the consumer. The additive is used in ice creams, meat products, confectioneries, and cheese and is produced using carob beans.

However, Belgium and Denmark expressed concerns with the systematic recall of all foodstuffs produced with a raw material above the legal maximum residue level (MRL).

Findings of ethylene oxide started in September 2020 with sesame seed products from India. The substance was used to reduce or eliminate contamination with Salmonella. In the EU, the use of ethylene oxide to disinfect foodstuffs is not permitted. More than 700 reports for ethylene oxide have since been posted on the Rapid Alert System for Food and Feed (RASFF) system.

Member state pushback

At another meeting this month, officials from one country said it might not be able to continue to apply the agreed approach while another regretted the short time and pressure under which conclusions had been reached.

Country representatives said the European Commission had failed to quickly provide them with a legal statement to support enforcement action.

The Commission believes that even where ethylene oxide is not found in the final product above the limit of quantification, such products do not comply with food safety requirements. The potentially wide array of foods containing ethylene oxide-contaminated locust bean gum could cause cumulative effects from eating a variety of implicated items.

Experts from EU member states, Switzerland, Norway, the European Food Safety Authority (EFSA), the European Commission including DG Sante and EU Reference Laboratories (EURLs) took part in the meeting to give clarification on regulatory and technical aspects to support enforcement action by EU nations.

Updated rules planned to apply beginning in January 2022 will include ethylene oxide controls for imports of xanthan and guar gum, spices, calcium carbonate supplements containing botanicals, and noodles.

The Commission said it was committed to reducing food waste but this cannot

undermine food safety.

“There can be no compromise as food safety is a key prerequisite for a sustainable food system. While it is regrettable to discard food, it is essential that unsafe food should be removed from the food supply chain and discarded in accordance with relevant EU legislation,” according to a Commission statement.

Member states questioned the approach by which food is considered unsafe. The Commission agreed to further discuss the point that for composite products the ethylene oxide content would be diluted a few thousand times. This includes assessing whether there is a need for a changed approach to risk management in the future.

Action planned for Indian organic certifiers

The incident has also prompted the EU Commission to propose an update to the list of control authorities recognized for importing organic products into the EU.

Thousands of tons of allegedly organic sesame seed contaminated with ethylene oxide have been imported from India since late 2020 with some from firms monitored by official bodies. This has resulted in about 90 reports in the Organic Farming Information System (OFIS). Levels of contamination varied depending on the consignment but have usually far exceeded the maximum residue level.

A lack of response on the root causes of the failure of the system from the control bodies involved in the contamination and the inappropriate corrective measures taken by those agencies and the supervising Indian authority, jeopardize the robustness of controls and of the supervision, according to the Commission.

The draft act states five control bodies should not appear in the list of those recognized by the Agricultural and Processed Food Products Export Development Authority (APEDA) in India. This means they won't be able to certify organic product exports from India to the EU as companies cleared by them sent products contaminated with ethylene oxide to Europe.

More than 20 other certifying agencies will remain on the list. If the draft act is approved it will apply beginning January 2022.

U.S. and Canada part of Salmonella outbreak linked to tahini and halva



The United States and Canada are part of an outbreak affecting Europe because of Salmonella in tahini and halva from Syria.

The United States has reported six Salmonella Mbandaka cases, one in 2020 and the rest this year.

Interviews were conducted with two people: both report shopping at international markets that stock mostly Arabic and Middle Eastern foods and ingredients, and ate items containing tahini. Interviews are pending on the remaining ill people. Two have traveled to Syria and have not been reachable by public health officials.

Ill people range from less than one to 57 years old, with a median age of 19.5 years. Illness onset dates are from Nov. 19, 2020 to Sept. 5, 2021.

Canada has eight confirmed cases: five of Salmonella Mbandaka, two of Salmonella Havana and one of Salmonella Orion from 2019 to 2021.

Salmonella Mbandaka cases have dates of illness onset between November 2019 and July 2021. The Salmonella Havana cases have onset dates in April and June 2019. The Salmonella Orion patient fell ill in May 2021. Canada also has one patient with an infection of Salmonella Tennessee with a date of onset in May 2021, who reported consuming pistachio halva.

Wider outbreak

In Europe, 121 people have been affected since January 2019 in five countries with the most recent patient reported in mid-September 2021. There was a notable rise of infections in March this year.

Six different types of Salmonella are behind illnesses in Germany, Sweden, Norway, Denmark, and the Netherlands. The most common is Salmonella Havana followed by Salmonella Mbandaka, Salmonella Orion, Salmonella Kintambo, Salmonella Senftenberg, and Salmonella Amsterdam.

Almost half of those sick are children younger than 10 years of age. Of 52 confirmed cases with available information, 22 were hospitalized including 12

children.

Germany has 72 cases, Sweden has 37, Denmark has nine, Norway has five and Netherlands has two.

Sesame-based products were sealed and ready to be consumed, which suggests contamination occurred before they reached the EU, said the European Food Safety Authority (EFSA) and European Centre for Disease Prevention and Control (ECDC).

Patient interviews in four countries of eight people revealed consumption of sesame-based products such as halva or tahini prior to illness.

Contaminated products available for 2 years

Since November 2019, 14 batches of sesame-based products originating from Syria, tested positive for one or multiple Salmonella outbreak strains.

Occurrence of infected people and findings of positive food samples since 2019 indicate contaminated sesame-based products have been on the EU market for more than two years, said EFSA and ECDC.

Control measures such as withdrawals, recalls, and destroying implicated batches of sesame-based products have been taking place since August 2020 by food safety authorities in Germany, Sweden, Norway, and Finland. However, it has not prevented occurrence of illnesses up to September 2021, possibly due to the long shelf life of products.

There remains a risk for new Salmonella infections linked to imported sesame-based products from Syria as there is limited information on product manufacturing, including growing, harvesting, and distribution, said EFSA and ECDC.

FDA pesticide report shows majority of food samples tested below tolerances



The U.S. Food and Drug Administration has issued its annual Pesticide Residue Monitoring Program Report for the 2019 fiscal year. The results show the levels do not pose a concern for public health.

According to the FDA, the 2019 report demonstrates that the levels of pesticide chemical residues are generally below the U.S. Environmental Protection Agency's (EPA) tolerances.

The FDA tested for 812 pesticides and industrial chemicals across 4,692 total samples and found that the majority of samples had pesticide residues below the limits set by the EPA. These results are consistent with the trend of low levels of pesticide residue violations over the past 8 years.

Overall Findings

In the 2019 fiscal year, the FDA tested 4,327 human food samples. The FDA found that 98.7 percent of the domestic and 89.1 percent of the 3,069 imported samples were in compliance with federal pesticide residue standards. The FDA also found no pesticide chemical residues at all in 42.4 percent of domestic and 49.4 percent of imported human food samples.

The FDA also tested 365 animal food samples and found that 98.4 percent of the 127 domestic and 95.4 percent of the 238 imported samples were in compliance. They also found no pesticide residues at all in 40.9 percent of the domestic and 43.7 percent of the imported animal food samples.

Focused sampling

The FDA analyzed 153 samples of domestic milk, shell eggs, honey and game meat for pesticides under the “Domestically Produced Animal-Derived Foods” sampling assignment. They found that none of the samples had a pesticide residue violations except for honey, which had 3 violative samples out of the 62 samples collected.

In all, 88.6 percent of the samples from this assignment group contained no residue.

New Zealand tightens rules to tackle Salmonella in chickens and eggs

Regulators in New Zealand have tightened the rules for the chicken sector to try and tackle a type of Salmonella linked to human illnesses.

The new rules came into force earlier this month and attempt to manage Salmonella Enteritidis across chicken breeder, hatchery, rearers, broiler, and egg laying operations in New Zealand, according to the Ministry for Primary Industries (MPI).

There have been more than 110 cases of Salmonella Enteritidis since January 2019 and 48 from January to July this year. The outbreak strain has been identified in poultry and at egg farms. It was first detected two years ago in an outbreak linked to a restaurant in the Auckland region. Since 2019, it has been associated with four other outbreaks.

Action was taken in response to recent positive Salmonella Enteritidis tests at several New Zealand poultry farms and applies to all operators within the chicken supply chain. Until recently, Salmonella Enteritidis had not been detected in New Zealand commercial chicken flocks. The aim is to mitigate the risks by strengthening current controls, verifications, and testing levels.

The order applies for six months and does not cover other poultry or eggs for farms with 100 or less laying hens selling direct to consumers.



Stricter controls

In this period, operators need to take steps including starting post-hatch testing; creating and implementing a Salmonella Enteritidis plan; finding a lab and do

sampling and testing; and having a verification visit.

Sampling includes environmental testing of boots, dust and feces as well as empty sheds, but not eggs.

In July, New Zealand Food Safety (NZFS) extended a program of testing to determine the extent of Salmonella Enteritidis in poultry flocks.

Tracing and testing of poultry operations began after Salmonella Enteritidis was found at an Auckland poultry farm. Restrictions were placed on three North Island egg layer operations preventing potentially contaminated eggs from reaching consumers.

The testing program included 20 egg-laying facilities and five chick rearers that collectively account for 80 percent of the industry's table eggs. The intention was to contain and then eliminate Salmonella Enteritidis from the affected farms.

In September, the Egg Producers Federation of New Zealand said no other detections of Salmonella Enteritidis had been reported during further testing. Advice is still to cook eggs fully as a precautionary measure.

Could cold plasma be the future of food safety? The evidence is mounting

Cold plasma has captured scientists' imagination in almost every field, and food safety is no exception. The USDA and consumer groups continue to fund cold plasma research, and the results are potentially revolutionary.

Plasma, which is considered the fourth state of matter after solids, liquids and gases, is created by breaking apart gas molecules and making a plume of

charged electrons and ions, according to ScienceMag.org. Cold plasma is made by sending fast-moving, and hot, electrons through cold gasses. Because cold plasma is energetic, but also cold, it has unique abilities and possibilities.

Cold plasma against Listeria

A study published in May 2019 in LWT Food Science and Technology, investigated antimicrobial and cold plasma combinations as treatments to reduce Listeria monocytogenes on apple surfaces.

In 2014 a deadly Listeria outbreak was traced to fresh apples.

The study published in LWT found that a combination of antimicrobial solution and cold plasma treatments are effective in killing Listeria monocytogenes. According to researchers led by Dike O. Ukuku of the USDA, cold plasma treatments can significantly reduce sanitizer treatment time. In their study, they reduced sanitizer time from 1 hour to 3 minutes by using cold plasma treatments. The full study can be found [here](#).

Cold plasma as water treatment

A Drexel University research team is developing a cold plasma wash water treatment that could kill harmful pathogens. The hope is that it can be used with delicate fresh produce with no adverse quality effects, low-cost operations and no added chemicals. This is a potentially huge breakthrough, as delicate fresh produce items, like romaine lettuce, are difficult to clean and can contain potentially harmful pathogens.

Multiple outbreaks have been linked to leafy greens, especially romaine.

Cold plasma against Norovirus

In 2016, food safety scientists found a cold plasma treatment, described as a “purple blow torch,” that can kill 99.9 percent of norovirus on blueberries without damaging the delicate fruit.

The researchers, led by Alison Lacombe, explained why they focused on blueberries: “(They) are susceptible to contamination by biological hazards from pre-harvest to post-harvest stages and are most commonly consumed raw,” according to the research results, published in the May 2017 edition of the journal Food Microbiology.

Cold plasma against Salmonella and E.coli

In 2015, Brendan Niemira, a microbiologist at the USDA, and a team of scientists demonstrated that cold plasma can kill pathogens such as Salmonella and E. coli on blueberries. After just two minutes. The cold plasma treatment killed 99.9 percent of the two viruses after two minutes or less.

“Cold plasma is an emerging non-thermal technology that offers the advantage of being chemical- and water-free, in addition to being able to operate openly and continuously at atmospheric pressure,” Niemira said.

Research into cold plasma treatment is ongoing, and the results are showing promising signs of what the new technology might accomplish in the food safety realm.

Philippines halts UK beef imports because of BSE risk



The Philippines has temporarily banned beef exports from the United Kingdom because of a case of classical Bovine Spongiform Encephalopathy (BSE), also known as mad cow disease.

The Department of Agriculture suspension covers the import of live cattle, meat and meat products from cattle.

The agency said classical BSE is a zoonotic disease which may pose a risk to consumers because of its link with the variant Creutzfeldt-Jakob disease (vCJD) in humans.

Shipments before communication of the decision to British authorities are allowed provided the slaughter and production date is on or before Aug. 31, 2021.

The case of BSE was detected on a farm in Somerset, England, and was reported to the World Organization for Animal Health (OIE) on Sept. 17.

It was confirmed in a six and a half-year-old cow on a dairy farm that has 172 lactating cows plus replacement heifers. The cow was close to calving and the farmer had noticed abnormal behavior, according to an OIE notice.

The animal was not sent for slaughter and did not enter the food chain so there is no threat to food safety or human health, said officials.

All cohorts and offspring of the BSE case have been identified and placed under movement restrictions. They will be culled and screened for BSE.

Classical BSE occurs in cattle after ingesting prion contaminated feed, according to OIE.

APHA action

The Animal and Plant Health Agency (APHA) has put the online process to apply for an export health certificate to send fresh and frozen beef to the Philippines on hold.

APHA is investigating the herd, the premises, potential sources of infection and will report findings at a later date.

A Food Standards Agency spokesperson said there are strict controls to protect consumers from the risk of BSE.

“Consumers can be reassured that these important protection measures remain in place and that FSA official veterinarians and meat hygiene inspectors working in all abattoirs in England will continue to ensure that the safety of consumers remains the top priority,” according to the spokesperson.

In mid-September, the Philippines also banned live cattle, meat and meat products from cattle from Brazil because of two cases of atypical BSE in the states of Mato Grosso and Minas Gerais.

Brazil also stopped imports of beef to China, one of its main markets, because of the findings. Atypical BSE usually occurs in older cattle at a low rate.

Argentina hit by Trichinella outbreaks linked to pork



A number of Argentinian provinces have recently reported human outbreaks of trichinellosis.

Trichinellosis, or trichinosis, is an illness people can get by eating raw or undercooked meat from animals infected with the parasite Trichinella. It is often found in pork products.

In the province of Buenos Aires, eight cases of trichinosis have been confirmed

in the town of Cañuelas with another five probable. Several seizures of products that did not have the correct origin information were made by authorities. A number of people have also been affected in the city of Chacabuco after eating sausages.

Public advice

Officials in Chascomus, also in Buenos Aires, reported some infections in the city. The Ministry of Public Health advised residents to take care when purchasing or consuming products made with pork.

People were told to only eat sausages with clear information on the origin that are prepared in authorized establishments. If they are homemade, it was important that the raw material had been analyzed and sanitary controls followed.

In August, a positive result of trichinosis was found in one of the animals at a pig farm followed by confirmation of a positive test from a sample from a patient.

In the province of Córdoba, 19 cases were registered in the town of Villa del Totoral and three in the city of Córdoba.

People received care from different health centers. From patient interviews, a link was identified between illness and consumption of pork meat products bought in shops in Villa del Totoral.

Authorities seized about 800 kilos of sausages and cuts of pork in a store in Villa del Totoral because of a lack of traceability documents.

National involvement

The outbreak investigation team includes the Ministry of Agriculture and

Livestock and the National Service of Agrifood Health and Quality (SENASA).

In August, 17 people were infected by the parasite which led to an alert in the town of Piquillín, in Río Primero which had the most cases and Villa del Rosario in Río Segundo where two people were affected. Most sick people ate salami or chorizo.

Officials sent 90 pigs to controlled slaughter that were raised in poor hygiene and unsanitary conditions after an inspection of farms in Piquillín. Animals negative for the parasite were allowed to be sold.

There are no vaccines or treatments for live animals so prevention consists of maintaining hygiene during pig rearing and carrying out a test after slaughter and before preparing and consuming sausages. The parasite can live in cuts of pork meat as well as in sausages. Pigs carrying the parasite do not show clinical signs and their meat doesn't change in appearance, color, smell or taste.

Initial symptoms of infection in people are nausea, diarrhea, vomiting, fatigue, fever, and abdominal discomfort. Headaches, fevers, chills, cough, swelling of the face and eyes, aching joints and muscle pains, itchy skin, diarrhea or constipation may follow. Patients may have difficulty coordinating movements, and heart and breathing problems.

Symptoms can last a few months. Abdominal symptoms can occur one to two days after infection. Further symptoms usually start two to eight weeks after eating contaminated meat. Freezing, curing or salting, drying, smoking, or microwaving meat may not kill the parasites. The best way to prevent trichinellosis is to cook meat to a temperature of 71 degrees C (160 degrees F).

Salmonella outbreak linked to tahini and halva from Syria expands in Europe



More sick people and Salmonella types are part of an outbreak in Europe linked to tahini and halva from Syria.

More than 120 people have now been affected since 2019 in Germany, Sweden, Norway, Denmark, and the Netherlands with at least five types of Salmonella linked to the outbreak. Officials have provided Food Safety News with an update several months on from the outbreak being revealed.

The European Food Safety Authority (EFSA) and European Centre for Disease Prevention and Control (ECDC) also plan to publish an assessment on the multi-country outbreak of multiple Salmonella serotypes soon.

Investigations in Germany and Sweden

Based on epidemiological information and WGS analyses, experts from the Robert Koch Institut (RKI) in Germany believe patients with the Salmonella serovars Mbandaka, Havana, Orion, Amsterdam, and Senftenberg to be part of the outbreak.

There are 72 patients in Germany as of late September. A dozen are Salmonella Mbandaka, 36 are Salmonella Havana, 12 are Salmonella Orion, five are Salmonella Amsterdam; one patient is co-infected with Mbandaka and Amsterdam and six have infections from Salmonella Senftenberg sequence type 14.

The age of patients ranges from less than 1 to 69 years old and 51 percent are male. Reported illness onset dates began in January 2019 and also affected people in 2020.

RKI initially noted an increase in Salmonella Havana in 2019 but were unable to identify the source of infection. Those patients have been retrospectively linked to the current outbreak based on results from whole genome sequencing.

Since July 2019, 36 people have fallen ill with several different types of Salmonella in Sweden after eating sesame-based products from Syria.

The most recent illness was in September. The sick people live in 12 regions. Patients are aged 0 to 88 years old with a median age of 30. Thirteen are children younger than 5. Twenty men and 16 women have been sickened. Whole genome sequencing has been used to link cases with each other and with isolates of Salmonella identified in food.

A dozen people have been infected with both Salmonella Havana and Salmonella Mbandaka. Seven with Salmonella Kintambo, four had Salmonella Orion and one with Salmonella Senftenberg.

Testing on tahini and halva purchased in Sweden has found Salmonella Havana, Salmonella Mbandaka and Salmonella Orion, which can be linked to infections. Additional Salmonella types have also been detected. Officials believe products were sold in smaller specialty stores in Sweden.

Patients with Salmonella Kintambo and Salmonella Senftenberg can be linked to findings in products of tahini and halva sampled in Germany and Norway.

Recall in Norway

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

There are also now two patients with Salmonella Orion and one with Salmonella Havana infections associated with the outbreak.

In July, sesame seed-based products Al Burj Tahina and Al Burj Halwa were recalled in Norway. Four RASFF alerts have been posted for Salmonella in sesame products from Syria since June.

Denmark has logged nine cases from February 2019 to July 2021. Three females and six males aged 0 to 86 years old were sick. The serotypes include three each for Salmonella Mbandaka and Salmonella Havana and one each for Salmonella Kintambo, Salmonella Orion and Salmonella Amsterdam.

The Netherlands has identified one matching Salmonella Mbandaka case and one Salmonella Orion patient based on whole genome sequencing. One of those sick was a young child with the sample taken in March this year.

Onions from Mexico identified as source of outbreak; more than 650 patients confirmed



More than 650 people have been infected in a Salmonella Oranienburg outbreak that federal officials say has been traced to fresh onions from Mexico.

The implicated onions are from ProSource Produce Inc. of Hailey, ID, according to an update tonight from the Food and Drug Administration. ProSource owners have agreed to recall red, yellow and white onions imported from the state of Chihuahua, Mexico, with import dates from July 1, 2021, through Aug. 27, 2021. Descriptors of the onion types include, but are not limited to, jumbo, colossal, medium, and sweet onions. As of 7 p.m. EDT the company's recall notice was not yet on the FDA website.

The outbreak update this afternoon from the Centers for Disease Control and Prevention reports that as of Oct.18 there have been 652 patients confirmed, up

by 60 from the agency's most recent update on Oct. 14. At least 129 people have been hospitalized, but no deaths have been associated with the outbreak.

Officials from the CDC and the Food and Drug Association have been investigating the outbreak for weeks. The confirmed sick people live in 37 states.

“Epidemiologic and traceback data show that illnesses in this outbreak are linked to whole red, white and yellow onions distributed by ProSource Inc. that were imported from Chihuahua, Mexico. Investigators are working to determine if other onions or suppliers are linked to this outbreak,” according to the CDC update today.

The onions were sold to restaurants and grocery stores throughout the United States.

ProSource Inc. reported onions were last imported on Aug. 27, but they can last up to three months in storage and may still be in homes and businesses.

Illnesses started in May, with the most recent being confirmed with a Sept. 30 date for symptom onset. It can take weeks, and sometimes more than a month, for outbreak illnesses to be added to the CDC's patient count because of the time it takes for initial and confirmation testing, followed by the reporting process through local and state agencies.

Sick people in the outbreak range in age from less than 1 year to 97 years old, with a median age of 37, and 57 percent are female. Of 417 people with information available, 129, or 31 percent, have been hospitalized. That is higher than the normal percentage of hospitalizations for Salmonella outbreaks.

“Of 193 people with information available, 145 (75 percent) reported eating or maybe eating raw onions or dishes likely containing raw onion before they

became sick. Several ill people reported eating at the same restaurants, indicating they may be part of illness clusters,” the CDC reported.

In the 37 states with sick people, there have been 20 illness clusters identified at restaurants where onions were served. Information from these clusters shows that many ill people ate raw onions, according to today's update.

“FDA conducted a traceback investigation and identified ProSource Inc. as a common supplier of imported onions to many of the restaurants where sick people ate,” the CDC reported. “One of these clusters occurred in a restaurant where investigators identified the outbreak strain of Salmonella Oranienburg in a condiment container with leftover lime and cilantro. The sick person reported that the condiment cup had also contained onions, although none were left when the condiment was tested.”

The CDC is recommending that individuals and restaurants not buy or eat any whole fresh red, white, or yellow onions if they were imported from Chihuahua, Mexico, and distributed by ProSource Inc.

If onions do not have any labeling, the CDC says they should be tossed. The agency says consumers and restaurants should clean and sanitize any containers or utensils that were used to store or prepare onions, including refrigerators.

About Salmonella infections

Food that is contaminated with Salmonella bacteria usually does not look, smell or taste spoiled. Anyone can become sick with a Salmonella infection, but 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 fresh onions 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 need to be hospitalized.

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.

It is possible for some people to be infected with the bacteria and to not get sick or show any symptoms, but to still be able to spread the infection to others.

Rodent infestation, bird droppings, bugs lead to spice seizure at Miami company



United States Marshals seized more than 25,000 bulk bags and boxes of ready-to-eat spices and food additives Friday because they were being held in unsanitary conditions in Miami.

The seizure at Lyden Spice Corporation, on behalf of the Food and Drug Administration, involved spices

including red chili and sesame seeds, and food additives such as monosodium glutamate, according to a notice from the FDA. The products were exposed to widespread rodent infestation as well as other hazards including insects.

Working with the FDA, the U.S. Department of Justice filed a complaint in the U.S. District Court for the Southern District of Florida, alleging that the food products at Lyden Spice Corporation's facility were adulterated under the Federal Food, Drug, and Cosmetic Act. It requested that the food products be condemned and forfeited to the United States.

The complaint filed in the federal court alleges unsanitary conditions were found during an inspection of Lyden Spice Corporation that the FDA conducted between June 8 and June 28 this year. That inspection revealed conditions including rodent feces too numerous to count on and around pallets with containers of food, evidence of rodent gnawing and urine on food containers, and rodent nesting material between food pallets.

The FDA investigators also saw live and dead insects on food packaging, as well as apparent bird droppings in the food storage area.

“The FDA plays a critical role in safeguarding the U.S. food supply and helping to ensure that our food is not contaminated at any point during its journey along the supply chain,” said Acting FDA Commissioner Janet Woodcock, M.D.

“We take our responsibility seriously and will continue to take action against those who threaten the safety and quality of the products we regulate as a necessary step to protect the public health and the safety of Americans. The widespread insanitary conditions found at the Lyden Spice Corporation are disturbing and won't be tolerated.”

Enterprise News

Half a million pounds of canned beef recalled because of high levels of lead

12 oz. Clover Valley Fully Cooked Roast Beef with Gravy #16524



12 oz. Kroger Roast Beef with Gravy #83744



Crider Foods of Stillmore, GA, is recalling more than half a million pounds of canned beef with gravy products that may be contaminated with unsafe levels of lead, because of a spice mix used from an outside supplier.

The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today that the 525,717 pounds of products were produced on Oct. 22, 2020, and March 15, 2021.

“The problem was discovered during routine surveillance sampling conducted by a state partner. In-plant verification activities conducted by Crider Foods in conjunction with FSIS found that a spice mix used from an outside source contained unsafe levels of lead,” according to the recall notice posted today.

There is concern that consumers may have unused portions of these products in

their homes because of their long shelf life, which extends into 2023 in some cases.

Lead is particularly dangerous to babies and children and can cause a variety of problems including learning disabilities.

“Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase,” according to the recall notice.

The following products are subject to recall [view the labels here]:

- 12-oz. cans of “Hargis House ROAST BEEF AND GRAVY” with best buy dates of 10/22/2022 and 3/15/2023.
- 12-oz. cans of “Clover Valley FULLY COOKED ROAST BEEF WITH GRAVY” with best buy dates of 10/22/2022 and 3/15/2023.
- 12-oz. cans of “Kroger ROAST BEEF WITH GRAVY” with best buy dates of 10/22/2022 and 3/15/2023.
- 12-oz. cans of “Hostess ROAST BEEF WITH GRAVY” with best buy dates of 10/22/2022 and 3/15/2023.
- 12-oz. cans of “Laura Lynn roast beef WITH GRAVY” with best buy dates of 10/22/2022 and 3/15/2023.
- 12-oz. cans of “ARMOUR Roast Beef WITH GRAVY” with best buy dates of 10/22/2022 and 3/15/2023.
- 12-oz. cans of “HARVEST CREEK Roast Beef with Gravy” with best buy dates of 10/22/2022 and 3/15/2023.

The products subject to recall bear establishment number “EST. 31812” on the can. These items were shipped to retail locations nationwide.

There have been no confirmed reports of adverse reactions due to consumption of these products.

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.

Nestle recalls DiGiorno pizza nationwide following consumer complaint



Nestle USA Inc. of Schaumburg, IL, is recalling almost 14 tons of frozen DiGiorno Crispy Pan Crust pepperoni pizza because of misbranding and undeclared allergens, the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) announced today. The product contains textured soy protein, a

known allergen, which is not declared on the product label.

The frozen pepperoni pizza product carton may actually contain frozen three meat pizza, which contains textured soy protein. The pizza products were produced on June 30, 2021. The best-buy date is March of 2022.

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

Consumers view the labels here and use the following information to determine whether they have the recalled pizza in their homes.

- 26-oz. carton containing “DIGIORNO PEPPERONI CRISPY PAN CRUST” with lot code 1181510721 and “Best Buy” date of MAR2022 on the label.

The products subject to recall bear establishment number “EST. 1682A” printed inside the USDA mark of inspection. Establishment 1682A is Nation Pizza Products Limited, which is owned by Nestle USA, Inc. These items were shipped to retail locations and distribution centers nationwide.

The problem was discovered after the firm received a consumer complaint that a three meat pizza was in a carton labeled as pepperoni pizza.

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

Baby cereal sold at Walmart recalled because of excessive arsenic levels



Maple Island Inc. is recalling three lots of its Parent's Choice Rice Baby Cereal that it manufactures for Walmart because of inorganic arsenic that tested above FDA guidance.

This recall is a result of a routine sampling program by the FDA which discovered the problem.

The products were distributed nationally through Walmart's stores and online.

Walmart has pulled the product from its store shelves and put a register block on the product at its stores and online to prevent any further sales.

Recalled products:

The specific Parent's Choice Rice Baby Cereal 8 oz lots being recalled were sold after April 5, 2021, and include:

- Lot 21083 with UPC Code #00681131082907 with a best if used by date of JUN 24 2022.
- Lot 21084 with UPC Code #00681131082907 with a best if used by date of JUN 25 2022
- Lot 21242 with UPC Code #00681131082907 with a best if used by date of NOV 30 2022

The best if used by date and product numbers can be found in the bottom left corner on the back of the Parent's Choice Rice Baby Cereal packaging.

As of the posting of this recall, no illnesses related to the product lots have been reported.

Customers who may have purchased any of the recalled products should discard the product or return it to Walmart for a full refund.

The FDA has recognized that trace elements such as these are widely present in the environment, including water, soil, and food. The FDA also noted that research has shown reducing exposure to toxic elements is important to minimize any potential long-term effects on the developing brains of infants and children.

Misbranding leads to recall of over 200,000 pounds of salad products

Ready Pac Foods Inc. of Swedesboro, NJ, and Jackson, GA, is recalling more than 222,000 pounds of ready-to-eat (RTE) salad products with meat and poultry because the products contain FDA regulated salad dressing that has been recalled by the producer, Litehouse Inc., due to misbranding and an undeclared allergen.

The problem was discovered when the firm was notified by their salad dressing supplier that a shipment of ranch salad dressing was inadvertently misbranded and may contain Caesar dressing with anchovies.

Anchovies are a known allergen, which is not declared on the salad product label.

Recalled products:

The assembled ready-to-eat salads containing meat and poultry products were produced from Aug. 27, 2021, through Sept. 19, 2021.

The products subject to recall may bear establishment number “M-18502B”, “P-18502B”, “M-32081”, or “P-32081” printed on the packaging next to the use by date. These items were shipped to retail and DOD locations nationwide.

[Click here](#) to view a list of products and details.

As of the posting of this recall, there have been no confirmed reports of adverse reactions due to the consumption of these products.

The Food Safety and Inspection Service is concerned that some products may be in consumers’ refrigerators. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

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